

EST.
2018

FRESH
SEASONAL
LOCAL

SUNDAY 12PM - 5PM

THE BIRDWOOD

PUB CLASSICS

SNACKS

Poaka Pork Sausage Rolls, caramelised onion relish	\$16
Prawn Cocktail w bloody mary ketchup (GFI)	\$16
Rarebit Toast w picked walnut and watercress (V)	\$14
Scotch egg - Smoked hoki w piccalilli mayo	\$14
Hand Cut Chips'n'gravy	\$12.5
Yorkshire Pudding & Gravy	\$8

MAINS

Birdwood Chowder - Creamy crayfish bisque, prawns, mussels, smoked hoki, monkfish & squid w housemade sourdough and chorizo butter	\$34
Slow cooked Lamb Shoulder w buttered mash, savoy cabbage and bacon, mint sauce (GFI)	\$34
Venison Brisket Pie w buttered mash, braised carrot, parsley & gravy	\$30
Fish'n'Chips - Market fish, hand cut chips, mushy peas, tartare & lemon	POA
Poaka Cumberland Sausages w buttered mash, onion & oyster stout gravy, green beans	\$28
Roast Sirloin of Beef w yorkshire pudding, horseradish cream, roast potatoes, braised carrots & cauliflower cheese	\$34
Cannelloni (GFI, V)	\$32

PUDDING

Sticky Date Pudding w marmalade icecream	\$14
Banana Split (GFI)	\$12
Apple & Rhubarb Crumble w custard & cream	\$14
Tiramisu	\$15

*the
Birdwood*