

EST.
2018

THE BIRDWOOD

FRESH
SEASONAL
LOCAL

DINNER MENU

FLATBREADS Available from 3pm

- CHEESE & GARLIC (V, VG OPTION) 18**
w hummous, crispy chickpeas & chilli oil
- SUN DRIED TOMATO (V) 16**
w black olive tapenade

ANTIPASTI Available from 3pm

- WARM MIXED OLIVES (VG) 9**
- ZUCCHINI FRITTI (V) 17**
w truffled ricotta & chilli butter
- ARANCINI 16**
Ham, saffron, pea & mozzarella
- PRAWN & SMOKED SALMON COCKTAIL (GFI) 18**
Avocado, baby cos, bloody mary sauce
- VENISON TARTARE (GFI) 20**
Local farmed venison, egg yolk, anchovy, parmesan & potato crisps
- BURRATA (FOR 2 PPL) 30**
w prosciutto, pickled vegetables & pizza fritti

CONTORNI Available from 5pm

- HAND CUT CHIPS (V) 12.5**
w aioli
- POTATO SKINS (V) 12.5**
w chilli salt and melted mozzarella
- WARM BABY SPINACH SALAD (V) 14**
w beetroot & tamari seed
- MACARONI CHEESE (V) 15**
w/glazed mozzarella, parmesan & crispy bread crumbs
- CAESER WEDGE SALAD 22**
Crispy bacon, croutons, egg, parsley, anchovies & parmesan
- ROCKET & PARMESAN SALAD 14**

PRIMI Available from 5pm

- TORTELLINI 32**
Confit chicken, pancetta, hazelnuts pecorino & blue cheese sauce
- CANNELLONI (V) (GFI) 32**
Mushroom, spinach, ricotta w tomato sauce, rocket & parmesan
- LINGUINE 34**
Saffron pasta, squid, mussels, prawns, monkfish, smoked chilli butter & cherry tomatoes
- GNOCCHI (GFI) 34**
Slow cooked venison brisket, swiss brown mushrooms, smoked bacon lardons, baby spinach & salsa verde
- CASARECCE VEGANESE (VG) 32**
A puttanesca style sauce w olives, capers tomato, chilli & garlic & toasted seeds
- RISOTTO (VG OPTION AVAILABLE) 34**
Mixed mushrooms, soft herbs, marscapone & parmesan w red berry tea smoked venison
- RAVIOLI 32**
Pumpkin, toasted almonds, sage & butter & amaretti

*the
Birdwood*

ALL OUR PASTA & GNOCCHI IS
HANDMADE FRESH DAILY

Please inform our team of any dietary needs or allergies.
All efforts will be taken to accommodate but we cannot guarantee
the ingredients are allergin free.
We apologise but during peak hours the menu cannot be changed.

(DF) DAIRY FREE

(VG) VEGAN

(V) VEGETARIAN

(GFI) GLUTEN FREE INGREDIENTS

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PIZZA

GLUTEN FREE - ADDITIONAL \$4

Our Pizza dough is made just of Italian "00" flour, water, salt and fresh yeast (or eventually mother yeast - sourdough), handstretched on durum wheat semolina and cooked on stone in an italian wood fired oven at 350°C. Italian pizza at its best.

QUEEN MARGHERITA (V)	27	ORTOLANA (VG OR V)	29
Tomato base, fresh mozzarella, dried oregano, fresh basil, evoo		Tomato base, fiordilatte, stracchino, eggplant, zucchini, red capsicum, dried oregano, fresh parsley & basil	
PUTTANESCA	28	FIorentina (V)	29
Tomato base, fiordilatte, olives, capers, anchovies, cherry tomatoes, garlic, basil, parsley & chilli oil		Stracchino, taleggio, spinach, mushroom varieties, truffle oil & parmesan	
CAPRICCIOSA	30	LUCA'S ITALIANA	32
Tomato base, fiordilatte, champagne ham, mix NZ mushrooms, artichokes, olives, dried oregano & parsely		Tomato base, fresh mozzarella, prosciutto, cherry tomato, rocket, parmesan & aged balsamic	
SALMONE	31		
Fresh mozzarella, salmon, capers, olives, cherry tomato, fennel & rocket			
TUTTA CARNE	31		
Fiordilatte, stracchino, champagne ham, hot sopressa, cured bacon, caramelised onion, balsamic glaze & rocket			
DIAVOLA	30		
Tomato base, fiordilatte, hot sopressa, fresh mozzarella, olives, parmesan, chilli oil & parsley			
GAMBERI & PANCETTA	32		
Fiordilatte, fresh mozzarella, prawns, cherry tomatoes, pancetta, avocado, chilli oil & parsley			

CRUST DIPPING SAUCES		PIZZA EXTRAS	
Chilli Cream	3	Anchovies	3
Pesto	3	Fresh Mozzarella	5
Truffle & Roast Garlic	3	Mushrooms	3
		Rocket	3
		Meat (your choice)	5

- WEEKLY SPECIALS -

TUESDAY \$27 PIZZAS
DINE IN AND TAKEAWAY

THURSDAY \$27 PASTA
(some pastas are excluded from this deal)

BIRDWOOD PERKS MEMBERS - HAPPY HOUR TUESDAY - SATURDAY UNTIL 5PM
\$10 TAP BEERS AND WINES

ALL PIZZAS \$27 DURING HAPPY HOUR
(DINE IN ONLY)

BIRDWOOD PERKS
JOIN OUR LOYALTY PROGRAM

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