

BREAKFAST MENU 6:30AM-12PM

SOURDOUGH TOAST \$9.5 V GFO

Two slices of sourdough toast with butter and choice of Vegemite, peanut butter, strawberry jam, Nutella or marmalade

FREE RANGE EGGS YOUR WAY \$13.5 V GFO

Scrambled, poached, boiled or fried eggs on two slices of toasted sourdough or rye

MUSHROOMS ON TOAST \$16.5 VGN GFO

Sauteed mushrooms on two slices of toasted sourdough

SMASHED AVOCADO ON TOAST \$18.5 VGO GFO

Served on two slices of toasted sourdough with feta or vegan feta, tomato salsa and snow pea tendrils

GRANOLA BOWL \$14.5 V GFO

Greek yoghurt with yoghurt, granola, banana and seasonal fruits

ACAI BOWL \$18.5 VGN GFO

Acai bowl with granola, shredded coconut, banana and seasonal fruits

CALIFORNIAN GREEN BOWL \$23.5 V GF

Avocado, seasonal greens, beetroot hummus, sprouts and seeds with two poached eggs

BRIOCHE FRENCH TOAST \$18.5 V GFO

Served with seasonal berries, house spiced maple syrup, citrus and vanilla mascarpone

GOOD MORNING MEXICO \$21.5 V GF

Avocado, pomegranate, smoked yoghurt, olive oil, citrus, two poached eggs, two slices of toasted sourdough

CHEF'S BREAKFAST \$21.5 V GFO

Heirloom tomatoes, sunflower seeds, black garlic, nigella seeds, two poached eggs, rye bread

NORWEIGAN EGGS \$21.75 GFO

Smoked Tasmanian salmon, dill sour cream, two poached eggs, watercress, caper berries, rye

SPARTAN EGGS \$22.5 GFO

Scrambled eggs, smoked Tasmanian salmon, feta, chives and fresh herbs served on two slices of toasted sourdough

MEDITERRANEAN CHILLI SCRAMBLE \$23.5 V GFO

Scrambled eggs, chilli, feta, olives, chives, tomatoes, two slices of toasted sourdough

FARMER'S BIG BREKKIE \$24.5 GFO

Bacon, pork & fennel sausage, Swiss cheese, pickles, tomatoes, two poached eggs, relish, seasonal greens, two slices of toasted sourdough

JAZZ CORNER HOTEL BENEDICT \$23 GFO

Two poached eggs served on hash browns, sauteed spinach, ham, apple cider hollandaise

Vegetarian V | Vegan VGN | Vegan Option VGO | Gluten Free GF | Gluten Free Option GFO

Food may contain or be cross contaminated with allergens. Please advise the wait staff if you have food allergies

ZUCCHINI FRITTERS \$24

With smoked Tasmanian salmon, watercress, sour cream, Romesco and sliced avocado

JAZZ CORNER VEGAN BREKKIE \$22.5 VGN GFO

Avocado, hash brown, tomato, vegan feta, spinach and sauteed mushrooms, two slices of toasted sourdough

EXTRAS

Half a sliced avocado \$5 VGN | Tomatoes \$5 VGN | Hash browns \$5 VGN | Egg \$4 V
Spinach \$6 VGN | Sauteed Mushrooms \$8 VGN

LUNCH MENU 12-5 PM

WARM MARINATED OLIVES \$12 VGN GF

SMALL TOASTIE \$13.5 | CLUB TOASTIE \$16.5 GFO

Fillings: | cheese or vegan cheese | ham or tuna | tomato

SMOKED SALMON BITES \$15.5

(6) lemon drizzled smoked salmon on cucumber with cream cheese, capers and herbs GF

SMASHED AVOCADO ON TOAST \$16.5

smashed avocado topped with chopped tomatoes on two slices of sourdough toast VGN GFO
add feta V / vegan feta VGN (\$4)

HOMEMADE ARANCINI BALLS \$18.5

with vegan cheese, mushrooms, broccoli and Romesco sauce (4) VGN

SELECTION OF DIPS \$24

baba ghanoush, hummus and fire roasted capsicum with grilled flatbread V

BLACK BEAN AND CORN SALAD \$23

black beans, corn, tomato, red capsicum, cucumber, avocado, red onion, lime juice with hummus and jalapeno VGN GF

CHICKEN CLUB SANDWICH \$24.5

grilled chicken breast, bacon, mayonnaise, lettuce, tomato with toasted bread and chips GFO

VEGAN CLUB SANDWICH \$24.5

sliced beetroot, vegan feta, lettuce, avocado, tomato, hummus, cucumber, red capsicum with toasted bread and chips VGN GFO

CHICKEN SALAD \$24

grilled chicken breast, lettuce, shaved parmesan, croutons, Caesar dressing GF

STUFFED EGGPLANT \$26.5

two stuffed half eggplants with wild rice, onions and herbs and a turmeric, lime and coconut sauce VGN GF

BIRD'S BURGER \$29

beef patty, cheese, egg, bacon, tomato, beetroot and lettuce, served with chips and aioli

BIRDS BASEMENT VEGAN BURGER \$29 plant-based protein patty, vegan cheese, tomato, beetroot and lettuce served with chips and vegan aioli VGN

GRILLED BARRAMUNDI FILLET \$35

served with wild rice, leaves, tomato, cucumber, olives and a caper and lemon dressing GF

180G MINUTE STEAK \$32

served with chips, leaves, tomato, cucumber, red onion, radish and mustard GF

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SIDES

Chips served with vegan aioli & tomato sauce \$12 VGN

Confit potatoes \$14 VGN GF

Garden salad \$13 VGN GF

DESSERTS

TIRAMISU \$16

mascarpone cream with amaretti biscuits soaked in coffee, marsala wine and finished with cocoa V

THREE CHEESE PLATTER \$26

brie, smoked cheddar and blue cheese with quince paste and dried apricot preserves and lavash crackers V

SORBET SELECTION \$16

selection of refreshing fruity sorbets VGN GF

KIDS MENU \$15.5 (12s and under)

CHICKEN NUGGETS AND CHIPS

served with tomato sauce

FISH FINGERS AND CHIPS

served with tomato sauce

MOZZARELLA STICKS AND CHIPS V

served with tomato sauce

PENNE NAPOLI PASTA VGN

SMALL TOASTIE \$13.5 | CLUB TOASTIE \$16.5 GFO

Fillings: | cheese or vegan cheese | ham or tuna | tomato

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DINNER MENU 5-9 PM

WARM MARINATED OLIVES \$12 VGN GF

BEETROOT AND ORANGE SALAD \$16.5

served with vegan feta and rocket VGN GF

HOMEMADE ARANCINI BALLS \$18.5

with vegan cheese, mushrooms, broccoli and Romesco sauce (4) VGN

BRUSCHETTA \$18

diced cherry tomatoes, onion, basil, balsamic vinegar on toasted ciabatta bread VGN

SELECTION OF DIPS \$24

baba ghanoush, hummus and fire roasted capsicum with grilled flatbread V

CHICKEN SALAD \$24

grilled chicken breast, lettuce, parmesan, croutons, Caesar dressing GF

PENNE NAPOLITANA \$27

braised eggplant, olives and capsicum in a Napoli sauce VGN

CHICKPEA AND VEGETABLE CURRY \$28.5

chickpeas and seasonal vegetables in a home-made creamy mild coconut-based curry served with basmati rice VGN GF

STUFFED EGGPLANT \$28.5

two stuffed half eggplants with wild rice, onions and herbs and a turmeric, lime and coconut sauce VGN GF

CHICKEN CLUB SANDWICH \$24.5

grilled chicken breast, bacon, mayonnaise, lettuce, tomato with toasted bread served with chips GFO

VEGAN CLUB SANDWICH \$24.5

sliced beetroot, vegan feta, lettuce, avocado, tomato, hummus, cucumber, red capsicum with toasted bread served with chips VGN GFO

BIRD'S BURGER \$29

beef patty, cheese, egg, bacon, tomato, beetroot and lettuce, served with chips and aioli

BIRDS BASEMENT VEGAN BURGER \$29

plant-based protein patty, vegan cheese, tomato, beetroot and lettuce served with chips and vegan aioli VGN

LAMB RAGU \$33.5

succulent lamb braised with onions, tomatoes, herbs, pappardelle pasta

GRILLED BARRAMUNDI FILLET \$37.5

with wild rice, marinated and roasted cauliflower and a turmeric, lime and coconut sauce GF

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CHARGRILLED 250G SIRLOIN STEAK \$55

with grilled broccolini, confit potatoes & red wine jus GF

SIDES

Chips with vegan aioli & tomato sauce \$12 VGN

Garden Salad \$13 VGN GF

Confit potatoes \$14 VGN GF

Steamed vegetables \$13 VGN GF

DESSERTS

TIRAMISU \$16

mascarpone cream with amaretti biscuits soaked in coffee, marsala wine and finished with cocoa V

THREE CHEESE PLATTER \$26

brie, smoked cheddar and blue cheese with quince paste and dried apricot preserves and lavash crackers V

SORBET SELECTION \$16

selection of refreshing fruity sorbets VGN GF

KIDS MENU \$15.5 (12s and under)

CHICKEN NUGGETS AND CHIPS

served with tomato sauce

FISH FINGERS AND CHIPS

served with tomato sauce

MOZZARELLA STICKS AND CHIPS

V served with tomato sauce

PENNE NAPOLI PASTA VGN

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DRINKS MENU

COFFEE

S \$4.4 | R \$4.9 | L \$5.4

Espresso | Latte | Cappuccino
Macchiato | Long Black | Chai Latte
Hot Chocolate | Moccha

Plant based milks extra 50 cents

TEA

\$5

English Breakfast | Green Tea
Earl Grey | Lemongrass and Ginger
Peppermint | Hibiscus | Chamomile

WATER

Nu Water 600ml \$4.5
Acqua Panna spring water 500ml \$5.5
San Pellegrino sparkling 500ml \$5.5

SOFT DRINKS

Remedy Kombucha (250ml) \$6.5
Coke..... \$4.5
Coke No Sugar \$4.5
Sprite..... \$4.5
Dry Ginger Ale..... \$4.5
Soda water \$4.5
Tonic water..... \$4.5
Lemon, Lime & Bitters..... \$5.5
Bundaberg Ginger beer..... \$6.5

JUICE

Coconut water..... \$5.5
Orange \$5.5
Cranberry..... \$5.5
Pineapple \$5.5

SMOOTHIES

\$12.5

Coffee Dream

Espresso, banana, cacao powder, vanilla essence, cinnamon, milk VGO

Tropical

Banana, mango, passionfruit, coconut water VGN

Berry Blues

Banana, blueberries, coconut water VGN

Green Lean

Banana, mango, spinach, passionfruit, coconut water VGN

Cacao Delight

Banana, cacao powder, vanilla essence, cinnamon, milk VGN

Plant based milks available upon request

BEER & CIDER

ON TAP (425ml serve)

Furphy (Brewed in Geelong Australia, ABV 4.4%)	\$11
Eezy Peezy Session Ale (Brewed in Melbourne 3.5% ABV)	\$12
Kirin Megumi's (Meaning 'gift' in Japanese, ABV 4.5%)	\$13
The Boyz Brewing "Sunset Daze" Hazy Ipa (Brewed in Melbourne ABV 4.8%).....	\$12

BOTTLED

Pure Blonde (ABV 4.2%) 335ml	\$9
Corona (ABV 4.5%) 355ml.....	\$10
Peroni (ABV 5.1%) 330ml	\$9
Pipsqueak Cider Premium (ABV 4.6%) 330ml.....	\$9
James Boag's Premium (ABV 4.6%) 375ml	\$9
James Boag's Premium Light Beer (ABV 2.5%) 375ml.....	\$9

WINE LIST

BY THE GLASS

Prosecco and champagne		125ml
Alpine Valleys Wood Park Prosecco	\$14	
Mimosa Prosecco	\$16	
Laurent Perrier La Cuvee NV (min 3 glasses)	\$29	
White	150ml	250ml
Moschato Blanc de Noir (<i>Greece</i>).....	\$12	\$17
Yering Station Elevations Chardonnay (<i>VIC</i>)	\$15	\$22
Pertaringa Scarecrow Sauvignon Blanc (<i>SA</i>)	\$16	\$24
Red	150ml	250ml
Beaujolais Red (<i>France</i>).....	\$10	\$15
Red Hill Estate Pinot Noir (<i>VIC</i>).....	\$13	\$19
Sanguine Estate Progeny Shiraz (<i>VIC</i>).....	\$15	\$21
Rosé	150ml	250ml
Tyrnavou Moschato Rosé (<i>Greece</i>).....	\$14	\$19
Sherry		60ml
Lustau Pedro Ximenez San Emilio (<i>Spain</i>).....	\$14	
Port		75ml
Penfolds Club Tawny Port (<i>SA</i>)	\$16	
Dessert Wine	100ml	150ml
Tyrnavou Rodinos Black Muscat (<i>Greece</i>).....	\$10	\$15

BY THE BOTTLE

Prosecco

Alpine Valleys Wood Park Prosecco \$53

Champagne

Half Bottle Laurent Perrier La Cuvee NV 375ml \$87

Laurent Perrier La Cuvee NV 750ml \$159

Laurent Perrier Cuvee Rose 750ml \$229

Laurent Perrier Brut Millesime 750ml \$249

White

Yering Station Elevations Chardonnay (VIC) \$54

Tyrnavou Moschato Blanc De Noir (Greece) \$51

Pertaringa Scarecrow Sauvignon Blanc (VIC) \$57

Tenuta Maccan 20 Pinot Grigio delle Venezie DOC (Italy) \$59

Leeuwin Estate "Art Series" Riesling (WA) \$68

Domaine Costa Lazari Amethystos Blanc (Greece)..... \$67

Medhurst Sauvignon Blanc (VIC) \$68

Tarrawarra Estate Chardonnay (VIC) \$76

Lyrarakis Assyrtiko (Greece) \$69

Domaine Costa Lazari Malagouzia (Greece) \$89

Red

Beaujolais Red (France)..... \$41

Red Hill Estate Pinot Noir (VIC)..... \$51

Sanguine Estate Progeny Shiraz (VIC)..... \$61

Red Hill Heathcote shiraz (VIC)..... \$51

Ktima Kelesidi Xinomavro Naoussa (Greece) \$100

Hatzimichalis Kapnias (Greece)..... \$96

Geoff Merrill 'G & W' Cabernet Sauvignon (SA) \$83

Viberti Giovanni Langhe Nebbiolo DOC (Italy)..... \$105

Domaine Costa Lazari Amethystos Cava (Greece)..... \$135

Mastrojanni Brunello di Montalcino (Italy) \$250

Rosé

Tyrnavou Moschato Rosé (Greece)..... \$56

Dessert Wine

Tyrnavou Rodinos Black Muscat (Greece) \$51

SPIRITS

APERITIVI

Aperol (45ml)	\$11
Campari (45ml)	\$10
Cinzano Bianco (60ml).....	\$9
Cinzano Rosso (60ml)	\$9
Cinzano Extra Dry (60ml).....	\$9
Mastiha (60ml)	\$12

VODKA

Southern Spirits	\$8
Absolut	\$11
Absolut Citron	\$11
Absolut vanilla	\$11
Sky	\$9.5
Belvedere	\$12
Grey Goose	\$13

BOURBON

Jim Beam	\$9.5
Wild Turkey	\$10.5
Buffalo Trace	\$11
Woodford Reserve	\$11

TEQUILA

Espolón Blanco.....	\$11
Espolón Reposado	\$11
Cazcabel Coffee Liqueur.....	\$13

GIN

Southern Spirits	\$8
Beefeater.....	\$9
Gordon's.....	\$9.5
Gordon's Pink	\$9.5
Bombay Sapphire	\$12
Hendricks.....	\$14
Tanqueray	\$12
Tanqueray No. Ten.....	\$18
West Winds	\$11

RUM

Bati Dark Rum	\$9
Plantation.....	\$10
Bacardi.....	\$10
Sailor Jerry Spiced Rum	\$12
Ron Zacapa 23yo	\$18

SCOTCH SINGLE MALT

Glenfiddich 12yo.....	\$13
Bowmore Legend	\$15
Glenmorangie 10yo	\$15
Ardbeg 10yo	\$19
Laphroaig 10yo	\$17
Highland Park 12yo.....	\$19
Highland Park 18yo	\$39
Oban 14yo	\$22
Lagavulin 16yo	\$24

SCOTCH BLENDED

Johnnie Walker Red Label	\$9.5
Johnnie Walker Black Label	\$11
Chivas Regal 12yo	\$12
Chivas Regal 18yo	\$18

WHISKEY

Canadian Club	\$10
Jameson	\$11
Jack Daniels No. 7	\$11
Southern Comfort	\$9
Wild Turkey Rye	\$11

COGNAC

Hennessy VS	\$15
Remy Martin VSOP	\$16
Napoleon Bust Brandy	\$14
Courvoisier VS	\$16
Courvoisier XO	\$42

NON-ALCOHOLIC SPIRITS

Seedlip Citrus Grove 42 Non-Alcoholic spirit	\$8
Seedlip Spice 94 Non-Alcoholic spirit	\$8
Seedlip Garden 108 Non-Alcoholic spirit	\$10

OTHER LIQUEURS

Bailey's Irish Cream	\$12
Bols Triple Sec Curacao	\$6
Chambord	\$10
Cointreau	\$15
Disaronno Amaretto	\$10
DOM Benedictine	\$12
Drambuie	\$12
Frangelico	\$9.5
Green Fairy Absinth	\$12
Galliano Black Sambuca	\$11
Galliano White Sambuca	\$11
Grand Marnier	\$12.5
Jagermeister	\$13
Kahlua	\$9.5
Liquor 43	\$10
Malibu	\$11
Maraschino	\$12
Mastiha	\$12
Midori	\$9.5
Ouzo	\$9
Penfolds Club Tawny Port	\$16
Soho Lychee Liqueur	\$9.5
St. Germain Elderflower Liqueur ..	\$11.5
Vok Parfait Amour	\$11

SIGNATURE COCKTAILS

Fly Me To The Moon \$26

Our popular signature cocktail (London Dry Gordon's gin, Giffard Maraschino liqueur, Vok violet parfait amour ('perfect love'), lemon juice, Luxardo cherry)

Etta James \$23

(Sailor Jerry Spiced rum, cinnamon syrup, Addition Allspice, lime juice, ice, pineapple juice, mint sprig)

Sinnerman \$23

(A twist on the established espresso martini, Espolon blanco tequila, espresso, Kahlua, sugar syrup, cardamon bitters)

Billie Holiday \$23

(Gordon's London pink gin, lychee liqueur, hibiscus syrup, raspberry and lemonade kombucha, ice, hibiscus flower, lemon slice)

Le Soleil \$23

(Bacardi rum, pineapple juice, coconut water, lime juice, orgeat syrup, mint sprig, ice, lime)

Chet Baker \$21

(Baileys Irish cream, Jameson whiskey, Addition allspice, ice)

MOCKTAILS

Raspberry Refresher \$15

(Raspberry and lemonade kombucha, lemon juice, cranberry juice, ice, lemon slice, mint sprig)

Pina Cooler \$15

(Coconut water, pineapple juice, lime juice, orgeat syrup, ice, mint sprig)

Ginger Refresher \$15

(Lemon and ginger kombucha, orange juice, grenadine, lemon juice, ice)

Mockmopolitan \$16

(Seedlip Citrus 42 non-alcoholic spirit, cranberry juice, orange juice, lime juice, lime slice)

Botanical Believer \$15

(Seedlip Garden 108 non-alcoholic spirit, tonic water, ice, cucumber, peppercorns)

Spicetini \$16

(Seedlip Spice 94 non-alcoholic beverage, espresso, Addition All Spice, Cardamon bitters, cinnamon syrup, coffee beans, star anise. (Contains small amounts of alcohol from the bitters))

LIGHT BITES

Warm marinated olives \$12 VGN GF

Mozzarella bites \$16 V

breadcrumbsed mozzarella bites, served with tomato sauce and aioli

Homemade arancini balls \$18.5 VGN

with vegan cheese, mushrooms, broccoli and Romesco sauce (4)

Selection of Dips \$24 V

baba ghanoush, hummus and fire roasted capsicum with grilled flatbread

Cheese Platter \$26 V

three cheese platter with quince paste and dried apricot preserves, bread and lavosh crackers