



Birdie

BAR & BRASSERIE

A VERY BIRDIE CHRISTMAS IN JULY

MENU

ARRIVAL

Oyster, gin & lemon myrtle granita

Christmas Spiced Smoked Plum Martini

ENTREE

Aussie grazing board, cured meats, aged cheddar, brie, bush tomato chutney, olives, pickled vegetables, lavosh & grilled sourdough with butternut & macadamia dip

Penfolds Max's Pinot Noir

SHARED MAIN

Roasted barramundi, native plum beurre blanc

Slow-braised lamb shoulder, mint & bush tomato jus

Penfolds Max's Cabernet Sauvignon

SIDE

Duck fat potatoes, confit garlic, warm quinoa, beetroot & rocket salad

DESSERT

Eggnog panacotta, nutmeg dust

Penfolds Father Tawny 10 y.o.

TO FINISH

Mulled shiraz

