

# THE AVIARY

## CAFÉ + BAR

### Breakfast till 11am

**BREAKFAST ROLL** LGO  
locally sourced bacon, fried egg, rocket, house made romesco on  
toasted Turkish bread. \$20.5  
**add side of chips. \$6 | add parmesan cheese. \$3 | add hash brown. \$4**

**BREAKFAST AVOCADO** V, VEG, LGO  
za'atar dipped avocados, whipped feta, lemon and dill on Turkish bread,  
drizzled with apple caramelised balsamic vinegar reduction. \$20  
\*veg option to swap whipped feta with housemade hummus\*  
**add (1) egg to your liking. \$3.5 | add (1) bacon. \$4.5**

**EGGS ON TOAST** V, LGO  
eggs to your liking, house made romesco, toasted Turkish bread. \$16.50  
**scrambled eggs. +\$1.5 | add locally sourced bacon (2). \$9**

**BENEDICT ON SOURDOUGH** V, VEG, LGO  
two poached eggs, wilted spinach, Australian apple cider hollandaise  
on toasted sourdough. \$18.5  
**locally sourced bacon (2). \$9 | mixed mushrooms. \$7**  
**champagne ham or chorizo. \$6**

### Lunch from 11am

**STEAK SANDWICH** V, LGO  
rump steak, Dijon mustard, caramelised onion, house made romesco  
and rocket on Turkish bread served with a side of crispy coated chips.  
\$32

**THE AVIARY CHICKEN PATATAS** LGO  
harissa or Mediterranean marinated chicken served with smashed  
baby chats, grilled broccolini on a pumpkin base. \$28.5

**CHICKEN PITA** LGO  
harissa or Mediterranean marinated chicken with tzatziki, rocket,  
zucchini pickles and Parmigiano Reggiano on a toasted pita  
bread. \$26.5  
**add half avo. \$6 | add bacon. \$4.5**

**CREAMY ORZO** V  
orzo on a creamy house made Tuscan sauce combined with spinach  
and parmesan cheese finished with grated grana Padano. \$23  
**add harissa or Mediterranean chicken. \$12**

### Light

**CHIPS** V  
crispy coated chips with house made seasoning and garlic aioli. \$12  
**add crumbed feta cheese. \$3 | add brava sauce. \$2**

**CHICKEN SOUVLAKI** LGO  
harissa or Mediterranean marinated chicken with tzatziki, and pita.  
\$19

**SWEET POTATO CROQUETTES** V  
golden sweet potato croquettes served with brava sauce, fresh rocket  
and grana padano. \$17.5

**THE AVIARY EGGS** V, LGO  
scrambled eggs mixed with local roasted veggies served on a whipped  
feta base nestled in a toasted pita bread. \$18.5  
**add mushrooms. \$7 | add lamb kofta. \$9**

**THE AVIARY GRANOLA** V  
natural Australian honey, toasted oats, crunchy almonds, dried  
cranberries, dried apple, sultanas, dried goji berries, citrus segments,  
passionfruit granita and locally sourced Greek yoghurt. \$20  
**add berry compote. \$4**

**MUSHROOM STACK** V, LGO  
toasted sourdough, ricotta cheese, rocket, sauteed mushroom mix,  
crispy leek, apple caramelised balsamic vinegar reduction and  
pomegranate. \$24

**CRISPY SKIN BARRAMUNDI**  
crispy skin pan-grilled barramundi on a base of house-made hummus  
and mixed barley salad with roasted vegetables finished with a  
caramelised apple balsamic vinegar reduction and grilled lemon. \$35

**FATTOUSH SALAD** V  
traditional Lebanese salad with cos lettuce, tomato, cucumber, radish,  
crispy Lebanese bread and zesty sumac dressing. \$17.5  
**add harissa or Mediterranean chicken. \$12**  
**add lamb kofta. \$12 | add crumbed feta. \$3**

**BARLEY SALAD**  
pearl and black barley mixed with roasted pumpkin, capsicum mix  
and red onion on hummus base finished with caramelised apple  
balsamic vinegar reduction. \$17.5  
**add harissa or Mediterranean chicken. \$12 | add lamb kofta. \$12**

**WHOLE BABY CALAMARI** LG  
crispy baby calamari, caper salt, spiced with garlic aioli. \$19.5

**ZUCCHINI CHIPS** V  
crispy tempura-fried hand-sliced zucchini chips with a side of brava  
sauce. \$16

**LAMB KOFTA** LGO  
grilled lamb kofta with tzatziki, lemon and a toasted pita bread. \$20

**HUMMUS** V, VEG, LGO  
housemade hummus with paprika roasted chickpeas, browned butter  
with crispy kale served with toasted pita. \$17.5

### Cocktails

**BLOODY MARY \$18**  
vodka, bloody mary mix, tabasco.

**ESPRESSO MARTINI \$24**  
vodka, coffee liqueur, cold brew coffee, chocolate.

**APEROL SPRITZ \$22**  
prosecco, aperol, soda.

**FIG MOJITO \$23**  
white rum, fig aperitif, lime juice, mint.

**MIMOSA \$16**  
sparkling wine, fresh orange juice.

**NEGRONI \$23**  
bloody orange gin, vermouth, campari.

**WATERMELON & MINT MARGARITA \$24**  
tequila, triple sec, watermelon syrup, mint.

**CINNAMON & HONEY OLD FASHIONED \$22**  
whisky, cinnamon infused honey, angostura bitters.

### Beers /Cider

#### ON TAP

(ask our friendly wait staff)

#### BOTTLED BEER / CIDER

Stone & Wood	\$14.5	Peroni Nastro	\$13
Heineken	\$13	Brookvale Ginger Beer	\$16.5
Corona	\$13	Great Northern	\$14
Asahi Super Dry	\$12	Great Northern Super Crisp	\$13.5

### Wine

<b>SPARKLING</b>		150/BTL
Mandala M Sparkling	Yarra Valley, VIC	\$14/\$60
Bella Modella Prosecco	Veneto, ITA	\$15.5/\$67

#### WHITE WINE

MoMo Sauvignon Blanc	Marlborough, NZ	<b>150/250/BTL</b>
Bella Modella Pinot Grigio	Veneto, ITA	\$15/\$24/\$64
Mr Riggs 'Mrs' Pinot Gris	Adelaide Hills, SA	\$14/\$22/\$64
Luminant Chardonnay	Yarra Valley, VIC	\$15/\$24/\$68

#### ROSE

Domaine De Cala	Provence, FRA	\$21/\$33/\$94
La vie en Rose	Languedoc-Roussillon, FRA	\$14/\$22/\$64

#### RED WINE

Valerie Pinot	Adelaide Hills, SA	\$16.5/\$27/\$74
Conti Sani	Chianti, ITA	\$14/\$23/\$62
Brave Souls Shiraz	Barossa, SA	\$15.5/\$26/\$72
Parker Estate Cab Sav	Coonawarra, SA	\$14/\$23/\$62

*Full table service restaurant.*

*Please take a seat and one of our friendly staff will be with  
you shortly*