

BREAKFAST

till 11am

THE CLASSICS

BREAKFAST ROLL GFO

locally sourced bacon, fried egg, rocket, housemade romesco on toasted Turkish bread. \$19

BREAKFAST AVOCADO V, VG, GFO

Za'atar dipped avocados, whipped feta, lemon and dill on Turkish bread. \$19

option to sub whipped feta with pea puree

add (1) egg to your liking. \$3

add (2) bacon. \$6

BACON & EGGS GFO

eggs to your liking, locally sourced bacon, housemade romesco, toasted Turkish bread. \$19.5

THE BENEDICT ON SOURDOUGH V, GFO

two poached eggs, wilted spinach, Australian apple cider hollandaise on toasted sourdough. \$16

with your choice of;

bacon, ham, chorizo or mushrooms. \$6

VEGGIE TOASTIE V, GFO

Sourdough toastie, roasted veggies, pea puree and a crisp parmesan crust. \$18.5

add eggs to your liking. \$5

add (1) bacon. \$3

THE SIGNATURES

THE AVIARY EGGS V

scrambled eggs mixed with local roasted veggies on whipped feta nested in a toasted pita bread. \$18

THE AVIARY GRANOLA V

toasted oats, rolled alongside sweet crunchy coconut chips, dried goji berries, cranberries, citrus segments, passionfruit granita and locally sourced Greek yoghurt. \$20

NESTED EGGS V, GF

crispy fried potatoes on a bed of Mediterranean roasted veggies with rich Italian tomato flakes with your choice of fried/scrambled/poached eggs. \$17

add bacon. \$6

Add Ons

sauteed mixed mushrooms	\$6	hash brown	\$4
free range eggs (2)	\$6	locally sourced bacon (2)	\$6
half avocado	\$5	champagne ham	\$6
semi curado chorizo	\$6	gluten free bread	\$1.5

JOIN THE CONVERSATION

@theaviarybar_bne



MAINS

from 11am

THE AVIARY STEAK SANDWICH ^{GFO}

angus striploin topped with pepper mushroom sauce, dijon, rocket and balsamic onions served on toasted Turkish bread with chips. \$27

CHICKEN PITA

harissa or Mediterranean marinated chicken with house made tzatziki, rocket, zucchini pickles and parmigiano reggiano on a toasted pita bread \$23

GREEK SALAD ^{V, VG, GF}

fresh tomato, cucumber, red onion, kalamata olives and feta finished with red wine vinaigrette. \$17.5

add harissa or mediterranean chicken. \$8

add lamb kofta. \$9

THE AVIARY CHICKEN PATATAS ^{GF}

harissa or Mediterranean marinated chicken served with crispy potatoes and grilled broccolini on a pumpkin puree base. \$25

KING GEORGE WHITING ON RUSTIC RATATOUILLE ^{GF}

grilled coastal marine whiting on rustic ratatouille accompanied with zhoug infused whipped feta topped with butter crispy carrot. \$24

LAMB PITA WITH FRIES

lamb kofta, capsicum, red onion, tzatziki, rocket, pickled zucchini in a toasted pita bread and a side of fries. \$25

TAPAS

from 11am

BREADS & DIPS ^{V, VG, GFO}

toasted Turkish bread with three chef's selection of dips. \$14

HOUSE FRIES ^{V, VG, GFO}

fries with house seasoning and garlic aioli. \$12

CHICKEN SOUVLAKI

harissa or Mediterranean marinated chicken with housemade tzatziki, nested in a toasted pita bread. \$19

HALLOUMI KATAIFI

hand wrapped halloumi in kataifi pastry, drizzled with honey lemon dressing topped with pomegranate and roasted pistachio dust. \$19

WHOLE BABY CALAMARI ^{GFO}

caper spiced baby calamari with aioli. \$18

CRISPY BRAVA PATATAS ^{V, GFO}

crispy potatoes accompanied with house made harissa brava sauce. \$14

ZUCCHINI CHIPS ^V

crispy fried hand sliced zucchini chips with a side of house made harissa. \$15

LAMB KOFTA

grilled lamb kofta, tzatziki and toasted pita bread. \$20

FOUR CHEESE ARANCINI BALLS

on a house made pea puree base. \$15

ALMOND BROCCOLINI

grilled broccolini sauteed with garlic, roasted almond flakes and butter. \$15

SOMETHING SWEET

from 9am

LOUKOUMADES (HONEY PUFFS)

freshly made Greek donuts sprinkled with pistachio dust \$16

add passionfruit granita. \$6

add house made chocolate mousse. \$4

add Nutella. \$3

SPANISH CHURROS ^V

crunchy churros dusted in cinnamon sugar with a side of Nutella. \$15

add house made chocolate mousse. \$4

OUR HOUSE MADE PRODUCTS

ROMESCO

Traditionally, romesco from Spain has the consistency of a sauce. At The Aviary our Romesco is chunky and is made from toasted whole almonds, semi-dried tomatoes, fire roasted red peppers and various herb and spices.

ZA'ATAR

Za'atar is a flavourful Middle Eastern spice. At the Aviary we elevate our Za'atar by using top quality sumac, thyme and roasted gold and black sesame seeds

HARISSA

Harrisa is a North-African chilli sauce that consists of chilli, garlic and spices. It is used as a condiment and is incredibly flavourful. At The Aviary we substituted chilli with flame grilled roasted peppers to cut down on a usually spicy sauce.

ZHOUG

Zhoug is a spicy Middle Eastern Cilantro Sauce that has multitude uses and gives a huge burst of flavour. We make our Zhoug from the freshest ingredients we can find to bring our dishes to life.

GF Gluten free | **GFO** Gluten free option available +\$1.5 | **VG** Vegan option | **V** Vegetarian option

15% surcharge applies on public holidays | 1.25% surcharge applies to all EFTPOS transactions