



THE AVIARY MENU

ON ARRIVAL

Pulled poached chicken breast, pepper cress, cucumber ribbon, buttermilk bun, tomato marmalade

Shaved San Danielle, 42-month vintage cheddar with an English style
brown pickled onion, dill cucumbers (GFO)

Sicilian hand rolled arancini, tiny herbs with black garlic and truffle mayonnaise, Nonna's inspiration (V)

Chilled sushi, nigiri and nori and Japanese condiments (GF)

Crispy fried Thai vegetable and rice vermicelli spring rolls with palm sugar, chilli, lime
and coriander dipping sauce (V, DF)

Twice baked ricotta, gorgonzola, pumpkin and chive Portuguese egg custard tart (V)

Potato strung black tiger prawn tail, sriracha aioli, lemon (GF)

Salt and pepper fine dining lamb cutlets with preserved lemon yoghurt

Petite salsa verao (GF)

LATE AFTERNOON SOAKERS

Our signature baby, deep pot peppered beef and Shiraz pies

Pure beef cocktail sausage rolls, flaky pastry

SOMETHING SWEET

Warm, baby New York raspberry jam filled doughnut holes, cinnamon sugar

Coconut scented, vanilla bean panna cotta, dark chocolate mirror