

# THE AVIARY

## CAFÉ + BAR

### Breakfast

till 11am

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

**BREAKFAST AVOCADO** V, GFO  
Za'atar dipped avocados, whipped feta, lemon and dill on Turkish bread. \$19

**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;**  
**ham. \$6**  
**mushrooms. \$7**  
**bacon or chorizo. \$8**

**THE AVIARY EGGS** V, GFO  
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  
crispy fried potatoes on a bed of Mediterranean roasted veggies with rich Italian tomato flakes with your choice of fried/scrambled/poached eggs. \$17

**MUSHROOM STACK** V, GFO  
toasted sourdough, sauteed mixed mushrooms, ricotta cheese, rocket, crispy leek, balsamicglaze and pomegranate. \$20.5

**TURKISH EGGS** GFO  
two poached eggs served over lemon labnehfinished with chilli oil, aleppo pepper and toasted sourdough. \$18

### 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** GFO  
harissa or Mediterranean marinated chicken with house made tzatziki, rocket, zucchini pickles and parmigiano reggiano on a toasted pita bread \$25

**VEGETARIAN RISONI** V  
creamy tuscan sauce risoni with spinach and paresan cheese. \$20  
**add harissa or mediterranean chicken. \$8**

### Tapas

from 11am

**HUMMUS** V, GFO  
house made hummus, parsley chickpeas and browned butter served with pita. \$17

**HOUSE FRIES** V, VG, GFO  
fries with house seasoning and garlic aioli. \$12  
**add mushroom sauce. \$5**  
**add crumbed feta cheese. \$3**

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

**EGGPLANT STICKS**  
panko and parmesan cheese crumbed eggplant sticks on a bed of rocket with a side of honey mustard yoghurt dressing. \$17

**WHOLE BABY CALAMARI** GFO  
caper spiced baby calamari with aioli. \$18

**THE AVIARY CHICKEN PATATAS** GFO  
harissa or Mediterranean marinated chicken served with crispy potatoes and grilled broccolini on a pumpkin puree base. \$26

**PACIFIC WHITING ON RUSTIC RATATOUILLE** GFO  
grilled pacific whiting on rustic ratatouille accompanied with zhoug infused whipped feta topped with butter crispy carrot. \$24

**GREEK SALAD** V, VG, GF  
fresh tomato, cucumber, red onion, kalamata olives and feta finished with red wine vinaigrette. \$17.5

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

**LAMB PITA** GFO  
grilled lamb kofta, roasted capsicum red onion, semidried tomato, house made tzatziki, rocket, pickled zucchini in a toasted pita bread. \$21

**ALMOND BROCCOLINI**  
grilled broccolini sauteed with garlic, roasted almond flakes and butter. \$16

### Cocktails

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

**ESPRESSO MARTINI** \$21  
vodka, kahlua, espresso, hazelnut.

**CHILLI GUAVA MARGARITA** \$22  
tequila, chilli vodka, coconut rum, guava juice, lime

**OLD FASHION** \$22  
makers mark bourbon, bitters, sugar.

**APEROL SPRITZ** \$20  
prosecco, aperol, soda

**MOJITO** \$19  
white rum, lime, sugar syrup, mint, soda

**MARGARITA** \$20  
tequila, triple sec, lime juice, sugar syrup

**MIMOSA** \$15  
sparkling wine, fresh orange juice.

**NEGRONI** \$22  
blood orange gin, vermouth, campari

**LIMONCELLO SOUR** \$20  
limoncello, simple syrup, lemon juice, wonderfoam

**AMARETTO SOUR** \$20  
disaronno, simple syrup, lemon juice, wonderfoam

**PASSIONFRUIT CAPRIOSKA** \$19  
vodka, passionfruit pulp, passionfruit liqueur, lime

**LONG ISLAND ICED TEA** \$23  
gin, vodka, rum, tequila, cointreau, coke, lemon juice

**PORNSTAR MARTINI** \$18  
vodka, licor 43, lemon juice, passionfruit pulp, prosecco

### Beers / Cider

#### ON TAP

(ask our friendly wait staff)

#### BOTTLED BEER / CIDER

burleigh big head	\$12.5	peroni nastro	\$11
burleigh midtide	\$11	diablo ginger beer	\$16
stone & wood	\$14	matsos mango beer	\$12.5
heineken	\$12	somersby apple cider	\$10.5
corona	\$11.9	somersby pear cider	\$10.5
heaps normal XPA (0.5% ABV)	\$10		

#### Wine

#### SPARKLING

Mandala M Sparkling	Yarra Valley, VIC	<b>150/BTL</b>
Bella Modella Prosecco	Veneto, ITA	\$12/\$57 \$14/\$67

#### WHITE WINE

MoMo Sauvignon Blanc	Malbourough, NZ	<b>150/250/BTL</b>
Bella Mondella Pinot Grigio	Veneto, ITA	\$14.5/\$23.5/\$68 \$13/\$21/\$60
Mr Riggs 'Mrs' Pinot Gris	Adelaide Hills, SA	\$13.5/\$22/\$60
Parker Est Ferm Chard	Coonawarra, SA	\$14/\$23/\$63

#### ROSE

Domaine De Cala	Provence, FRA	\$20/\$32/\$84
Billy Button	Alpine Valley, VIC	\$13/\$22/\$60

#### RED WINE

3 by Attword Pinot Noir	Central Victoria, VIC	\$16.5/\$27/\$71
Dune Cactus Grenache	Mclaren Vale, SA	\$15.5/\$26/\$72
Mr Riggs Gaffer Shiraz	Mclaren Vale, SA	\$15.5/\$26/\$72
Parker Estate Cab Sav	Coonawarra, SA	\$14/\$22/\$62

***Full table service restaurant.***

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