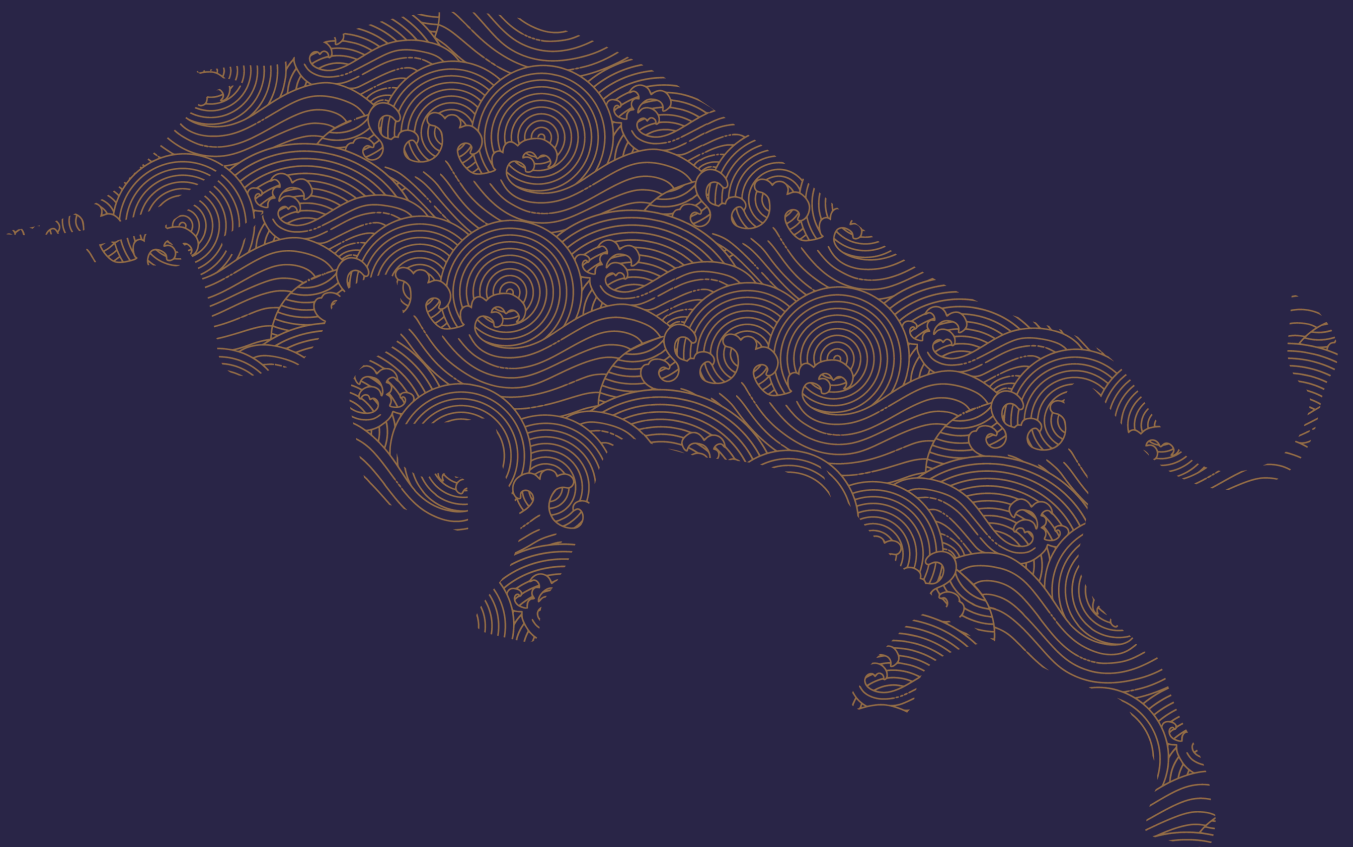


BAR | GRILL

PORT MACQUARIE — NSW



BIRDROCK



Starters

FRESHLY SHUCKED OYSTERS (GF) - MIN 4 PURCHASED Nude with lemon, sauce mignonette	5.50 EA
WARM OLIVES (GF) In confit of orange, herbs, and garlic served with grissini	12
ORGANIC SOURDOUGH Extra virgin olive oil, dukkah, and cultured butter	16
WILD CAUGHT SCALLOPS WITH PANCETTA (GF) Silky cauliflower puree and glazed granny smith apple	24
FARMED TASMANIAN SALMON TACOS Lime and ponzu cured salmon with daikon pickles on crispy tortilla	24
BEEF TARTARE Raw baffled beef tenderloin prepared with capers, anchovies, cornichons, onions, mustard, and egg served with charred sourdough	28
BIRDROCK CAPRESE SALAD (V) (GF) Heirloom tomatoes, olives, mint, pulled mozzarella and tomato chilli sorbet	24
BIRDROCK LOBSTER POTSTICKER Homemade lobster tortellini, tomato coulis, and burnt sage butter	28
CURED KINGFISH AND HAZELNUT AFGHANS (GF) Poached kumoto tomatoes, horseradish cream cheese and sherry dressing	27
SCOTCH QUAIL EGGS Soft quail eggs wrapped in pork and fennel sausage, salsa verde' and tomato coulis	26



Mains

ROAST SOUTHERN HIGHLAND LAMB SADDLE (GF) With white onion puree, dehydrated olives and red wine reduction	43
VEAL SCALLOPINI Mushrooms with garlic and lemon	40
ANGEL HAIR BLUE SWIMMER CRABMEAT PASTA With olive oil, garlic, chilli and lemon juice	39
EGGPLANT AND ENOKI MUSHROOM INVOLTINI (GF) (V) In tomato sauce with fried capers	34
BYRON BAY BERKSHIRE PORK BELLY PORCHETTA (GF) Artisan-rolled slow-cooked pork belly with pesto and pine nuts	43
CRISPY SKIN BARRAMUNDI In chorizo and mushroom fond with cherry tomatoes	45
PANROAST CHICKEN BREAST Prosciutto and sage pan jus	39

Grill

TAJIMA WAGYU MB6+ RUMP STEAK 250GM (GF)	58
RIVERINE 150-DAY GRAIN FED PORTERHOUSE STEAK 300GM (GF)	45
TAJIMA WAGYU EYE FILLET 200GM (GF)	55

Blackboard Specials

Please ask your waiter for today's specials



Sides to Share

PATATAS BRAVAS (GF)	15
Fried chats with smoked paprika aioli, chives and shallots	
CHARRED CAULIFLOWER SALAD (GF) (V)	16
With spinach, smoked almonds, currents and parsley lemon vinaigrette	
ROCKET SALAD (GF)	14
Pear, shaved parmesan and balsamic dressing	
SLOW COOKED CARROTS (GF)	14
Local honey glaze and pepitas	
SHOESTRING FRIES (V)	14
Served with garlic aioli	
SUGAR LOAF PARMESAN MASH (GF) (V)	14
Sebago mashed potatoes with aged parmesan	
ORGANIC BEER BATTERED ONIONS (V)	12
Served with fennel salt	
CHARRED OR TEMPURA BROCCOLINI (V)	16
Blue cheese sauce, roasted nuts and sultanas	
MIXED MUSHROOM (GF) (V)	22
Creamy mushroom ragu with thyme	

Sauces

Chimichurri (GF)	4 EA
Red wine jus (GF)	
Herb compound butter (GF)	
Green pepper sauce	
Mustard sauce (GF)	
Horseradish and smoked paprika butter (GF)	



Desserts

HOUSE CHURROS	16
Dark chocolate and orange sauce spiced with Cuban rum	
CHOCOLATE TORTE	17
Whiskey ice cream, tabacco syrup	
BUTTERMILK PANNA COTTA (GF)	17
Served with pears in verjuice	
AFFOGATO (GF)	14
Vanilla ice cream, hot espresso and your choice of liqueur, Baileys or Frangelico	
CHEESE PLATE	26
Irish farmhouse blue, Nimbin Valley triple brie, Gippsland cloth-ashed cheddar truffle, honey, quince paste, nuts and breads	

Café

COFFEE		
Cappuccino	5.50	6.00
Flat White	5.50	6.00
Long Black	5.50	6.00
Latte	5.50	6.00
Chai Latte	5.50	6.00
Espresso	5.00	
Macchiato	5.00	
Piccolo	5.00	
Mocha	5.50	6.00
Coffee Over Ice		6.00
Extra shot soy, almond, macadamia, oat, lactose-free		+1.00
TEA		
English Breakfast	5.00	6.00
Earl Grey	5.00	6.00
Chamomile	5.00	6.00
Green	5.00	6.00
Peppermint	5.00	6.00
HOT CHOCOLATE	5.00	6.00

Bar



BIRDROCK

BAR | GRILL



Beer & Cider

Corona	10
Great Northern	9.5
Great Northern 3.5%	7
Heineken Zero	7
Brookvale Union Ginger Beer	11.5
Sommersby Apple Cider	10.5

Tap Beer

	MID 350ML	SCHOONER 425ML
Coopers Pale Ale	8	10
Stone & Wood	10	12
Balter	10	12
Peroni	11	13
Carlton Dry	8	10
Hahn Super Dry 3.5%	7	9

Alcohol Free

Pepsi	5
Pepsi Max	5
Lift	5
Sprite	5
Tonic	5
Dry Ginger Ale	5

Juice

Orange	5.00
Pineapple	5.00
Apple	5.00
Cranberry	5.00

Soft Drink Bottles

Coke	5.50
Coke Zero	5.50
Sprite	5.50
Fanta	5.50

Water Varieties

Mount Franklin Sparkling	5.50
Mount Franklin Still	5.00
San Pellegrino	10.00



Aperitifs & Digestifs

Campari	11
Pimms	11
Aperol	11
Cinzano	11
St Germain	11
Baileys	11
Frangelico	11
Kahlua	11
Tia Maria	11
Midori	11
Galliano	11
Cointreau	11
Disaronno Amaretto	12
Limoncello	12
Drambuie	12

Scotch Whiskey

Johnnie Walker Red	11
Chivas Regal	11
Southern Comfort	12
Jameson	12
Dimple 12yr	12
Glen Grant 10yr	13
Canadian Club	13
Fireball Cinnamon	13
Johnnie Walker Black	13
Glenfiddich 12yr	14
Tallisker Storm	20
Laphroaig 10yr	22

Tequila

Espolon Blanco	11
Don Julio Blanco	15
1800 Silver	16
Patron Silver	18

Bourbon

Bulleit	11
Bulleit Rye	11
Jack Daniels	11
Jim Beam	11
Wild Turkey	12
Russells Reserve 10yr	14
Makers Mark	14
Makers Mark 46	16
Gentleman Jack	17

Gin

Gordons	11
Tanqueray	11
Gordons Pink	11
Bombay Sapphire	12
Roku	12
Hendricks	14
Tanqueray 10	14
Four Pillars Dry	16
Four Pillars Shiraz	18

Rum

Bacardi	11
Havana Club Anejo Especial	11
Captain Morgan	11
Bundaberg Select VAT	12
Sailor Jerry Spiced	12
Pampero Blanco	13
Kraken Spiced Black	13
Plantation Dark Pineapple	15

Vodka

Absolut	11
Belvedere	12
Ciroc	14
Grey Goose	15

Wines



BIRDROCK

BAR | GRILL

Sparkling & White Wine

	Glass 150ml	Bottle 750ml
Champagne		
42 Degrees South Premier Cuvee - Coal River, TAS	-	85
NV Piper Heidsieck Rose Sauvage - Reims, France	-	220
NV Charles Heidsieck Brut Reserve - Reims, France	-	210

Sparkling Wine

ATE Sparkling NV - South Australia	10	40
The Lois Lane Blanc De Blanc - Adelaide Hills, SA	-	58

Prosecco & Moscato

McWilliams Markview Prosecco - South Australia	10	40
Fiore Pink Moscato - Mudgee, NSW	-	48
Belena Moscato - McLaren Vale, SA	12	50
Cantine Vedova Prosecco - Italy	-	60
Dal Zotto Pacino Prosecco NV - King Valley, VIC	-	62

Sauvignon Blanc

ATE Sauvignon Blanc - South Australia	10	40
Pikorua Sauvignon Blanc - Marlborough, New Zealand	12	48
Jaraman Sauvignon Blanc - Clare Valley, SA	-	64
Framingham F Series Sauvignon Blanc - Marlborough, New Zealand	-	78

Riesling

Alkoomi Grazing Riesling - Frankland River, WA	11	40
Knapstein Riesling - Clare Valley, SA	-	52
Henschke Peggy's Reisling - Eden Valley, SA	-	70



White Wine

Chardonnay

	Glass 150ml	Bottle 750ml
ATE Chardonnay - South Australia	10	40
Bird in Hand Chardonnay - Adelaide Hills, SA	-	59
Taylors Taylor Made Chardonnay - Clare Valley, SA	-	70
Nick Spencer Tumbarumba Chardonnay - Tumbarumba NSW	-	78

Pinot Grigio & Pinot Gris

ATE Pinot Grigio - South Australia	10	40
Caution To The Wind Pinot Gris - Clare Valley, SA	12	45
Breganze "Sauardo" Pinot Grigio DOC - Italy	-	58
The Lane Pinot Gris - Adelaide Hills, SA	-	56

Rose

Joval ATE Rose - South Australia	10	40
Age Before Beauty Rose - Clare Valley, SA	-	52
Rameau d'Or Petit Amour Rose - IGP Mediterranean, France	-	60

White Varietals

Wise Wine 'Sea Urchin' Semillon Sauvignon Blanc - Margaret River, WA	14	45
Bimbadgen Semillon - Hunter Valley, NSW	-	63
Mandarossa Fiano - Sicily	-	60

Red Wine

	Glass 150ml	Bottle 750ml
Pinot Noir		
Pierre D'Amour Pinot Noir - Tumbarumba, NSW	14	55
Pennautier Pinot Noir - Languedoc-Rousillon, France	-	48
The Lane Series Pinot Noir - Adelaide Hills, SA	-	65
Merlot		
Quilty & Gransden - Orange, NSW	-	45
Phillip Shaw 'The Conductor' Merlot - Orange, NSW	-	72
Cabernet Sauvignon		
ATE Cabernet Sauvignon - South Australia	10	40
Promised Land Cabernet Sauvignon - Clare Valley, SA	14	52
Robert Stein Cabernet Sauvignon - Mudgee, NSW	-	63
Alkoomi 'Collection' Cabernet Sauvignon - Frankland River, WA	-	58
Robert Oatley Limited Release Cabernet Sauvignon - Barossa Valley, SA	-	102
Shiraz		
ATE Shiraz - South Australia	10	40
The Pawn 'El Desperado' Shiraz - Adelaide Hills, SA	-	55
Taylors Heritage Shiraz - Clare Valley, SA	-	65
Henschke Five Shillings Shiraz Blend - Barossa Valley, SA	18	88
Robert Oatley Limited Release Shiraz - Barossa Valley, SA	-	124
Hentley Farm 'The Beast' Shiraz - Barossa Valley, SA	-	185
Red Varietals		
Taylors Promised Land Shiraz/Cabernet - Clare Valley, SA	14	50
Kings of Prohibition Tempranillo - Hilltops, NSW	-	52
Bremerton Tamblyn Cabernet/Shiraz/Malbec/Merlot - South Australia	-	62
Olivers Taranga Shiraz - McLaren Vale, SA	-	62
Robert Oatley Signature Grenache - McLaren Vale, SA	-	75
Henschke 'Keynton Euphonium' Shiraz/Cabernet - Barossa Valley, SA	-	147



Fortified Wine

Port

Galway Pipe 12 year Grand Tawny Port
Penfolds Grandfather Rare Tawny Port

Glass
60ml

12
28

Brandy & Cognac

St Agnes VS
Hennessy VSOP
Remy Martin VSOP
Hennessy XO

11
18
19
32

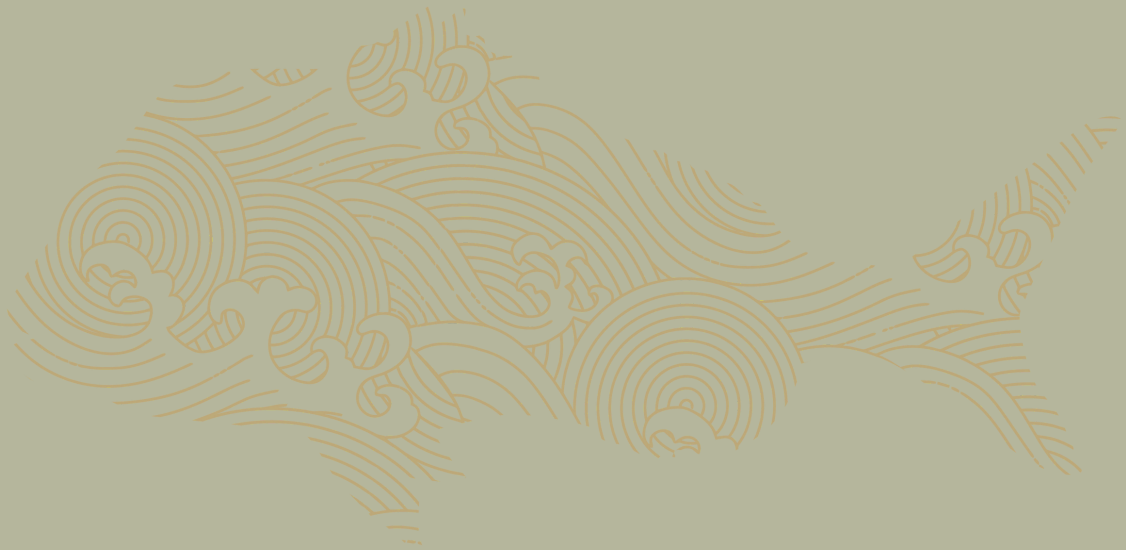
Muscat

Chambers Rosewood Grand Muscat - Rutherglen, VIC

12



Cocktails



BIRDROCK

BAR | GRILL

Signature Cocktails

Garden Of Eden 22

An aromatic and herbaceous gin-based cocktail, featuring the floral notes of Elderflower Liqueur, Four Pillars Gin, the crispness of cucumber, and the refreshing essence of basil.

Strawberry Fields Sour 22

A harmonious blend of sweet and sour that combines the sweetness of strawberries, the herbal essence of pink gin and the velvety texture of egg white.

Citrus Serenity Spritz 19

Bright and zesty with sweet and citrusy notes of limoncello, complemented by the effervescence of sparkling wine. Wonderfully refreshing with a delightful lemon twist.

Oriental Spice Martini 22

Exotic and aromatic, combining the sweet and delicate essence of lychees with the warm and the spicy kick of ginger. Add the balance of Lychee liqueur and vodka for an intriguing flavour profile. Sophisticated and refreshing.

Bourbon Smoulder 24

A refined take on the classic old fashion, Makers Mark 46 and orange syrup, with a gentle smoky twist. A balanced and indulgent sip with the sweetness of maple, for those who appreciate the finer things.

Tropical Heatwave 20

Refreshing and zesty with a kick of spice. The perfect balance of Bacardi and citrus. Sweet and spicy flavours, with the heat of jalapeno complimenting the sweetness of pineapple for a hint of tropical flair.

Classic Cocktails

Negroni 24

A timeless Italian classic, bittersweet and sophisticated, the perfect choice for those who appreciate a complex profile. Well-balanced with the bold flavours of Four Pillars Gin, Campari and sweet vermouth.

Manhattan 24

Sophisticated and timeless, known for its strong, rich and aromatic profile. Combining the bold flavours of Bullet Rye Whiskey and Cinzano vermouth with a dash of bitters, this iconic choice is for those who appreciate a well-balanced and slightly sweet sip.

Whiskey Sour 20

The perfect harmony of bold and robust Makers Mark 46, complimented by tangy fresh lemon juice. Well balanced citrusy and slightly sweet. Simple and smooth, never goes out of style.

Long Island Iced Tea 24

Complex and audacious combining Absolut Vodka, Bacardi Rum, Roku Gin, 1800 Tequila and topped with a splash of citrus and cola. Strong, refreshing flavour with the ability to pack a punch. A must-try for those looking for a spirited adventure in a glass.

Classic Cocktails

Mojito 20

A refreshing Cuban classic. A symphony of Bacardi Rum, fresh mint leaves and tart limes, with the subtle kick of white rum. A testament to the enduring allure of simple pleasures.

Cosmopolitan 22

A tantalising burst of citrus, with the subtle warmth of Belvedere vodka and Cointreau, creating a balanced and crisp profile. Stylish and fruity, combining cranberry with a citrus twist. Cheers to elegance and timeless glamour.

Aperol Spritz 17

A quintessential Italian aperitif, known for its radiant orange hue and bittersweet, citrusy taste. A delightful balance of Aperol, prosecco and soda creating a refreshing, light and effervescent spritz.

Martinis

Classic Dry 22

Simple yet sophisticated, celebrated for its purity and clarity of flavours. Tanqueray Gin, dry vermouth and a touch of lemon offers a well-crafted, clean and crisp taste.

Classic Dirty 22

A bold and savoury twist on the classic Dry Martini. The addition of olive brine creates an extra layer of complexity and a hint of saltiness to tantalise the taste buds. Perfect for those who enjoy a more robust flavour.

Espresso 22

Rich, smooth flavours of espresso, coffee liquor and Absolut Vodka with a touch of velvety sweetness. Known for its deep complexity, it's the perfect indulgent pick-me-up.

French 22

A modern, fruity twist on the classic, offering a blend of Absolut vodka and Chambord, raspberry and pineapple to create a sweet, smooth and slightly tangy flavour profile.

Passionfruit 22

An exotic and alluring combination of Absolut Vanilla Vodka and Passionfruit Liquor, topped with the elegant appeal of prosecco and fresh passionfruit. A contemporary, fun take on the timeless classic.



Margaritas

Classic Lime 22

Timeless and refreshing. Smooth Tequilla and orange liquor provide the perfect balance of tangy, sweet and citrus flavours. A taste of summer with each sip.

Chilli Coconut 22

An exotic and bold combination of rich, creamy coconut and 1800 Tequila with a kick of spicy chilli heat and a touch of citrusy sweetness to balance. Perfect for those who enjoy an adventurous flavour experience.

Cucumber & Mint 23

1800 Tequila and Cointreau with an invigorating blend of cool cucumber and aromatic mint creates the ultimate refreshing taste experience.

Strawberry & Basil 23

A fruity, herbaceous blend of strawberries, basil and 1800 Tequila for a delightfully vibrant spin on the classic.

Pomegranate 22

Combining the sweet and tart flavours of fresh pomegranate with the zesty kick of Lime, Cointreau and 1800 Tequila, this is a well-balanced, fruity twist on the beloved classic.

Mocktails

Strawberry Mint Mojito 15

The refreshing combination of sweet juicy strawberries and aromatic mint. A delightful balance of fruit and herbal elements with a burst of freshness in every sip.

Pineapple & Ginger Spritz 15

Tropical and invigorating, combining the sweet, tangy flavours of pineapple with the warm spicy notes of ginger.





ESTD  2023

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