

MANAGER'S MESSAGE

Here at Songbirds we are thrilled to be introducing you to our Autumn newsletter as we bid farewell to the hot summer days and look forward to beautiful autumn weather. Autumn is a time of change and renewal. With the changing season you will find a change in our menu.

Our organic garden is ripe with produce that our talented kitchen staff have incorporated into the new Autumn menu. Enjoy the sights, smells and sounds of Autumn in the beautiful

AWE INSPIRING AUTUMN MENU

At Songbirds we aim to offer a personal rendition of Australian cuisine. Our menu has been written with an emphasis on organic produce and natural cookery. Our aim is to create innovative and challenging dishes by looking at unusual flavour combinations whilst providing a rewarding dining experience. It is the startling array of colour and unique flavours from nature an abundance of herbs and wild flowers available from our own gardens and beyond that we seek to harness and introduce to our cuisine. Forever restless we are looking for tastes textures and fragrances to surprise and delight and not forgetting a little bit of "humour". To this end we have incorporated many ingredients with curative properties and medicinal applications. In support of our ethos there has been a dramatic reduction in our use of alcohol dairy and meat based stocks. Moving into nut milks, herb infusions, fresh fruit juices, beers and dashi stocks and a style of cookery that highlights the purity and simplicity of our ingredients.

Freshly Baked Bread:
 Seaweed butter, toasted Sichuan pepper \$3

ENTRÉE

Citrus and Bonito marinated Petuna Salmon:
 Tiger prawns, shitake, sesame, wakami, tempura vegetables, dashi bouillon (GF) (HC) \$25

Cherax Park Red Claw Crayfish:
 Jamon, white asparagus, potato, oat and basil crumble, tarragon, black truffle emulsion \$36

Cepe Dusted Rannoch Farm Quail and Its Egg:
 Swiss brown, shallot, asparagus, wild garlic puree, thyme and tellicherry ravioli, mushroom "tea" \$27

Hickory Smoked Mandagery Creek Venison:
 Chocolate soil, cauliflower puree, Belgian endive \$26

Pan Roast Jew fish and Barilla Bay Oysters:
 Nigella seeds, chilli, cardamom carrot terrine, coriander and cashew liniment (GF) \$26

Butternut and Sapphire Blue Tartlet: Smoked walnuts, harissa, beetroot, roast potato foam, herb salve \$23

Macleay Valley Rabbit Terrine: Nori dust, sushi rice, spiced relish, sancho pepper omelette (GF) (HC) \$24

Songbirds Signature Series Degustation Menu:
 \$110 / \$160 with matching wines

MAIN

Assiette of White Pyrenees Lamb:
 Slow cooked shoulder, loin, crisped brains, pumpkin seeds, whipped aubergine, ratatouille, black olive spatzle \$39

Duo of Gri Maud Duck:
 Neck sausage and roast breast, tea infused onion tarte tatin, parsnip puree, sauce Vert, red shiso \$38

Line Caught Fish of the Day:
 Mussels, spanner crab, bisque, vegetables a la grecque (GF) \$37

Seared White River Veal Loin and Confit Belly:
 Apple and rosemary curd, blue cheese and bone marrow gnocchi, nettle puree, Grenache \$39

Roast Game Farm Spatchcock:
 Parmentier of leg meat, sage, chipotle jus (GF) \$37

Black Bean Roast New Zealand Monkfish:
 Shrimp dumplings, mint, coriander, lemongrass broth (HC) \$37

Pan Roast Rainbow Trout: Vedouvan spiced veal sweetbreads, Jerusalem artichoke, sunflower seeds, sweet corn, vanilla, eucalyptus (GF) \$38

SIDES \$9

Panache: Organic garden vegetables, truffle and confit garlic butter, Maldon sea salt

Somen noodle salad: Sweet and sour dressing, crisp shallots, coriander

WONDERFUL WEDDINGS

What a beautiful environment for your special day. A simply perfect location, Songbirds is becoming a very popular venue for Gold Coast weddings. An absolutely private setting amongst 51 acres of lush rainforest, surrounded by exotic plants and the melodious singing of native birds! You and your guests will be transported into another world and will leave Songbirds with a lifelong memory. Our wedding packages are individually designed and catered to suit from 40 to 110 guests.

We have hosted some amazing weddings at Songbirds. The spectacular ambience of the stunning rainforest makes this a truly unique setting for your special day. The photographic opportunities are incredible, and your day proceeds with minimal fuss and stress when your wedding is co-ordinated with us.

CELEBRATIONS AT SONGBIRDS

Let Songbirds host your next special occasion in our beautiful relaxed rainforest setting. For group bookings of 10 or more we can arrange an amazing 3 course set menu for you at \$78.00 per person (food only). We will also offer a complimentary coffee and a complimentary glass of "sweet and sticky" wine to have with your coffee (for groups of 10 and over). If you are enjoying a long, lazy lunch or a delectable dinner at Songbirds and don't want to drive home, why not stay the night in one of Songbird's 6 luxurious villas on the property, including and executive villa. Facilities include direct dial phone, minibar fridge, tea and coffee making facilities, microwave oven, television with local channels and cable, DVD player and stereo.

TWO NIGHT MID-WEEK STAY

Stay at Songbirds for 2 nights Sunday - Tuesday or Tuesday - Thursday for just \$548. This includes a 3 course gourmet meal for two in our award winning restaurant, normally \$648! Choose to stay Tuesday and Wednesday night and receive a complimentary bottle of Moët to enjoy in your luxury Villa.

There is so much to see and do on the mountain... beautiful rainforest walks, unique antique and arts and crafts shops, boutique wineries and try the cheeses and beers at Mt Brewery.

Offer expires May 31, 2011

MOTHERS' DAY AT SONGBIRDS

Spoil you mum and yourself this Mothers Day with an unforgettable meal in the rainforest. Songbirds offers the perfect Mothers Day celebration. Come and join us on Sunday 8th May 2011, for an amazing 3 course menu. Bookings essential, please phone 5545 2563.

\$98 PER HEAD * \$48 PER HEAD FOR CHILDREN

Freshly baked Bread: Seaweed Butter and Sichuan pepper

ENTREE

Hickory Smoked Mandagery Creek Venison:
 Chocolate soil, cauliflower puree, Belgian endive

Citrus and Bonito marinated Petuna Salmon:
 Tiger prawns, shitake, sesame, wakami, tempura vegetables, dashi bouillon (GF) (HC)

Butternut and Sapphire Blue Tartlet: Smoked walnuts, harissa, beetroot, roast potato foam, herb salve

MAINS

Duo of Gri Maud Duck: Neck sausage and roast breast, tea infused onion tarte tatin, parsnip puree, sauce Vert, red shiso

Line Caught Fish of the Day:
 Mussels, spanner crab, bisque, vegetables a la greque

Seared White River Veal Loin and Confit Belly: Apple and rosemary curd, blue cheese and bone marrow gnocchi, nettle puree, Grenache

DESSERT

Coconut Crème Tartlet: Basil fluid gel, slow roast strawberries, honey ginger ice cream

Not So Snickers: Nougat parfait, milk chocolate mousse, peanut and butterscotch ice cream

Selection of European and Australian cheese:
 Shallot compote and assorted crisp breads

WICKED WINES

We are often told about having very reasonable prices on our boutique wines, which are always lower than other top restaurants on the Gold Coast and Brisbane. We do this to encourage our guests to try some really good wines at an achievable cost. The wine I'm drinking at the moment, and it will be on our next wine list, is the 2006 Rockford Local Growers Semillon and we have it very well priced at \$46.00. This is a gorgeous white from the same house as Basket Press and follows the similar selection process. The wine maker at Rockford has worked in Burgundy and won awards there - his approach to this Semillon is quite Burgundian which is a different expression than most Semillons from around the world. The 2006 has been cellared for four years and is now such a joy to drink. **Bonnie Rodwell, Owner Songbirds**

GIFT VOUCHERS

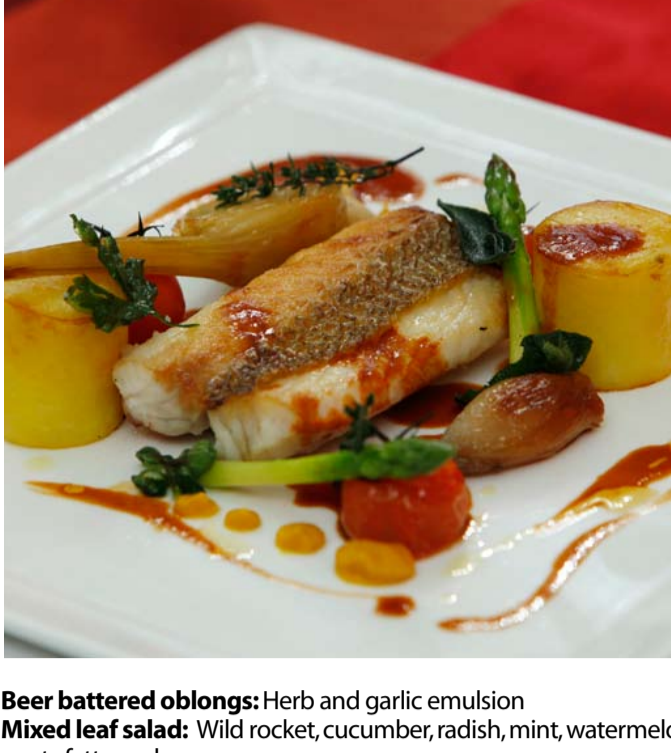
Looking for the perfect gift? Songbirds have gift vouchers available suitable for corporate and social gifts. You can nominate the experience or the amount for the gift voucher and we can email it or post it directly.

Have your family, friends and colleagues experience Songbirds and the beauty that is this amazing rainforest retreat.



rainforest of Tamborine Mountain. Spend a night in one of our beautifully appointed luxury villas, awake to the sounds of song birds, and enjoy sipping wine on your own private balcony. Or take the picturesque rainforest walk, exclusive to our guests.

Escape this Autumn - indulge, relax, revive at Songbirds, the perfect choice.



Beer battered oblongs: Herb and garlic emulsion
Mixed leaf salad: Wild rocket, cucumber, radish, mint, watermelon, goats fetta, cashews
Roast beetroot and Blue cheese: Macadamia nuts, shaved fennel, Manuka honey, hazelnut oil
Green beans: Walnuts, Lemon zest, Persian fetta

CHEESE

Selection of European and Australian cheese shallot compote and assorted crisp breads \$26

Ford farm Cave Aged Cheddar: Oat crumble, granny smith and onion, piccalilli \$14
(Cow's milk Cloth wrapped cave aged cheddar from Dorset Southern England with fine wild grass and slightly musty after taste)

Fourme d' Ambert: Pecans, tomato marmalade, chicory, apple balsamic \$14
(Blue cheese from the Auvergne region of France made with cow's milk it contains a light blue veins with a subtle fruit and nut aroma)

Testun Al Barillo: Fresh thyme leaves, wild flowers, shallot compote and fennel pollen \$14
(hailed and one of the most difficult to produce of all cheeses from the Mondovi region of Italy Testun means stubborn in Cuneo dialect, made from pure sheep or goats milk and aged for twelve months coated with pressed Nebiolo grape's this cheese an extraordinary perfume of wild flowers and alpine grass)

Old Telegraph Road Fire Engine Red:
 Nutmeg croquette, beetroot powder, red wine gastric \$14
(Cows Milk Washed rind cheese from Jindivic Victoria it has a strong almost overpowering aroma and flavour characteristics include caramel and cauliflower undertone)

Witches Chase Triple Cream Brie:
 Cauliflower puree, pear, walnut bread \$14
(an Unctuous triple cream brie from Tambourine Mountains witches chase cheese's pleasing mild white mould cheese with a velvet finish)

DESSERT

Apple Pie Soufflé:
 King Island double cream, burnt caramel ice cream (GF) \$16

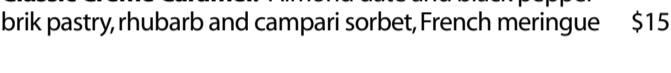
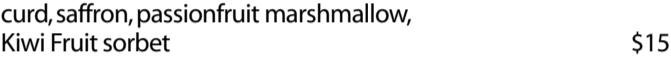
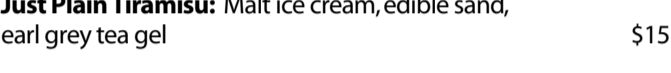
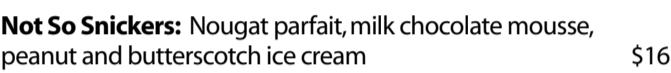
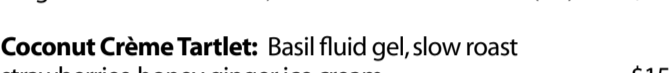
Coconut Crème Tartlet: Basil fluid gel, slow roast strawberries, honey ginger ice cream \$15

Not So Snickers: Nougat parfait, milk chocolate mousse, peanut and butterscotch ice cream \$16

Just Plain Tiramisu: Malt ice cream, edible sand, earl grey tea gel \$15

Tahitian Vanilla Cheesecake: Carbonated lemon curd, saffron, passionfruit marshmallow, Kiwi Fruit sorbet \$15

Classic Crème Caramel: Almond date and black pepper brik pastry, rhubarb and campari sorbet, French meringue \$15



SIDES \$9

Green beans: Walnuts, Lemon zest, Persian fetta
Mixed leaf salad: Wild, rocket, cucumber, radish, mint, watermelon, goats fetta, cashews
Beer battered oblongs: herb and garlic emulsion

CHILDREN'S MENU

ENTREE

Prawn spring rolls: Sweet and sour dipping sauce

MAINS

Pan roast fish of the day: Sushi rice garlic and herb emulsion OR

Fillet of beef: Cauliflower puree and garden vegetables OR

Roast Chicken Breast: Soba noodles, soy, vegetables

DESSERT

Selection of Ice creams OR

Chocolate mousse: Textures of strawberries



Please click on this email info@songbirds.com.au if you do not wish to receive the Songbirds newsletter in the future and type 'unsubscribe'.