



**MANAGER'S MESSAGE**

Here at Songbirds we are thrilled to be introducing you to our Spring newsletter as we bid farewell to the cool winter days and look forward to beautiful spring weather. Spring 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 Spring menu. Enjoy the sights, smells and sounds of Spring in the beautiful

**AWE INSPIRING SPRING 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 into 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, beer and dashi stocks and a style of cookery that highlights the purity and simplicity of our ingredients.

*(GF) denotes Gluten Free (HC) denotes Healthy Choice*

**Freshly Baked Bread**  
iron bark honey and joseph olive oil 3

— ENTRÉES —

**Rhubarb Braised Pork GF**  
Pistachio Date-maki, chilli sauce, tellicherry pepper, bio-dynamic yoghurt, mint, nasturtiums 23

**Citrus and Bonito Soy Marinated Tasmanian Salmon GF**  
Sesame, wakami, unagi, tobiko, ginger and scallion dressing 24

**Tom Yum Goong HC**  
Jacob's Well tiger prawns, scallops, quail egg, greens, soba noodles 24

**Songbirds Signature Series Degustation Menu — \$110/ \$160 with matching wines**  
Organic produce is sourced from our suppliers and picked from our gardens on a daily basis. Please understand if some dishes are unavailable. Many of our dishes are gluten free or can be served gluten free with slight adjustments.

— MAINS —

**Rare Seared Venison GF**  
Black sesame and sancho gnocchi, five spiced beetroot puree, oyster mushrooms, coriander and cashew pesto 40

**Duo of Duck GF**  
Double roast leg and breast, acacia honey, wild rice, water chestnuts, bean sprouts, black bean sweet corn and ginger salsa 39

**Line Caught Fish Of The Day**  
Fennel onion French toast, prawn gribiche, pea puree, sea urchin emulsion, white asparagus, purslane 38

**Pan Roast fillet of Beef**  
Slow cooked wagyu cheek, almond milk potato dauphinois, brown onion consommé, heirloom carrot and fetta ravioli, carrot puree 39

**Roast Spatchcock Breast GF HC**  
Boudin of leg, spiced pumpkin inari, shaved fennel, radish and pickled walnut salad, broad beans, mountain pepper mustard and truffle dressing 36

**Pan roast John Dory and Merguez Sausage GF HC**  
Red Quinoa Dahl, curry leaves, cinnamon Spanish onion and coconut marsala 37

**Veal Sweet Bread and Liver HC**  
White raisins, pearl barley, egg white, ligurian olive crumbs, kale, green peppercorn infusion, peach vinegar 36

— SIDES \$9 —

**Panache** organic garden vegetables, white truffle oil, Maldon sea salt

**Soba noodle salad** wakami, scallions, bean sprouts, ginger scallion dressing

**Beer battered oblongs** herb and garlic emulsion

**Mixed leaf salad** freshly picked garden leaves, Persian fetta, almonds, Forum cabernet sauvignon dressing

**Roast beetroot and Blue cheese** Macadamia nuts, shaved fennel, manuka honey, hazelnut oil

*Whilst all care is taken to accommodate guests with allergies and intolerances we are unable to guarantee all dishes will be completely allergen free, please notify your wait staff of any dietary requirements.*

**FATHERS' DAY LUNCH MENU**

**Spoil yourself (and your dad) this Fathers' Day with an unforgettable meal in the rainforest. Songbirds offers the perfect Father's Day celebration. Come and join us on Sunday September 5, for an amazing 3 course menu for \$78.**

Chef De Cuisine Trent Dawson has once again excelled in enticing your taste buds to a unique dining experience. From a choice of entrees including Lapsang Smoked Duck Breast, followed by sumptuous main course before choosing from three mouth-watering desserts including an ambrosia Candied Fig and Date Katafi pastry. **Book now 55452563.**

ENTRÉES

**Lapsang Smoked Duck Breast**  
Wasabi mousse, nori, wild rice, water chestnuts, miso and ginger infusion

**Pan Roast Five Spiced Tasmanian Salmon**  
Cauliflower puree, lemon confit, cress, macadamia milk

**Confit of White Meats:**  
Cashews, Fourme d Ambert, whipped aubergine, tempura white anchovy, lilliput capers, green olive, raspberry grape must

MAINS

**Thyme Roast Spatchcock**  
Boudin, broad beans, asparagus, spiced pumpkin jam, chive and white raisin "clafoutis"

**Pan Roast Jew Fish**  
Nigella seeds, curried butternut puree, white beans, red pepper lemongrass and passionfruit essence

**Spiced Fillet of Kingaroy beef**  
Celeric puree, garlic ravioli, black bean coriander chilli and sweetcorn salsa

**BALI GETAWAYS**

If an overseas sojourn is what you are after this Spring go to <http://www.uluncarik.com> and take a look at a truly Zen Bali escape. Bonnie has stayed there several times and highly recommends **Ulun Carik** to anyone looking for Bali accommodation. Their website shows beautiful photographs of the villas as well as rates and an online booking option. The price includes four full-time staff for your villa to look after you. Although the villas are about 20 minutes from the main town, they are set in rice paddies and are so peaceful and relaxing. For around AUD\$35 per day you can also have your own driver that will wait outside any restaurant, bar, shop that you visit.

**PLANTING THE SEED**

Our creative organic gardener, Will has some wonderful new ideas and plans for our organic garden! He has planted more avocado trees, curry plants, mandarin trees and a whole lot more of lovely fresh produce. Will brings baskets of fresh produce including delicious organic vegetables and herbs to the chefs for use that day. All our guests are welcome to wonder through the lush gardens when they dine or stay with us.

**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 60 to 100 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.

**TRENT TESTS THAILAND**

**We sent Chef De Cuisine, Trent Dawson to test and taste Thailand's best. Here's what he had to say...**

A little over a month ago I returned from Bangkok with an insight into Thai cuisine and how I could apply it in the Songbirds' kitchen.

Firstly I must admit that being almost exclusively trained in French cookery it has been a fascinating challenge over the past year integrating Asian ingredients into my menus.

I have always been a bit sceptical of Thai food, no doubt due to Queensland's version of Thai restaurants.

Bangkok opened my eyes to the elegant simplicity of Thai food, focusing on super fresh ingredients and zesty pumbeled spices and herbs. In fact the highlight of my trip was a humble tom yum soup that was so loaded with lemongrass, kaffir, lime and ginger that it was almost difficult to consume! A green seafood curry baked in a fresh hollowed out coconut was also another unique delicacy for me.

Rarely in my time spent in Bangkok did I eat seafood that wasn't still moving when it went into the wok. And real pad Thai at 30 baht a plate (\$1 Aud) was the staple midnight snack.

**LUXURIA SPECIAL OFFER**

Luxuria Destinations was created to host the inception of a purpose built luxurious corporate coach aptly named 'Opulence' to provide a 'private jet' style product for touring the east coast of Australia.

'Opulence' allows you to be chauffeur driven in absolute luxury and comfort. Opulence has a multitude of uses. It's modern, versatile and practical. The only luxury corporate transport seating 30 guests in Australia!

It's the perfect way to travel to or from your relaxing lunch or dinner at Songbirds so that you can also enjoy our Boutique wines.

**VILLA BUBBLES**

With the warmer weather approaching we will offer our regulars who receive this newsletter a bottle of Cloudy Bay Pelorus bubbles for use in their villa, for a booking on Wednesday or Thursday nights.



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 Spring - indulge, relax, revive at Songbirds, the perfect choice.



**Pan Roast Jew Fish GF**  
Nigella seeds, curried butternut puree, white beans, snow pea flowers, red pepper lemongrass and passionfruit essence 24

**Cepe and Tarragon Tortellini**  
Rabbit ragout, etuvee of shallots and artichoke, walnut oil, mushroom "tea" 25

**Confit of White Meats GF**  
Cashews, Fourme d Ambert, whipped aubergine, tempura white anchovy, lilliput capers, green olive, raspberry grape must 24

**Caramelised Endive Tarte Tatin**  
Goats curd mousse, smoked pear puree, dijon, bitter greens, black olive oil, marigold dust 22

— CHEESES —

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

**Ford Farm Cave Aged Cheddar, oat crumble, Granny Smith**  
Cows milk cloth wrapped cave aged cheddar from Dorset Southern England with fine wild grass and slightly musty after taste 14

**Fourme d' Ambert, macadamias, cauliflower puree, truffle honey GF**  
Blue cheese from the Auvergne region of France made with cow's milk, it contains light blue veins with a subtle fruit and nut aroma 14

**Testun Al Barillo, fresh thyme leaves, wild flowers, and fennel pollen GF HC**  
Hailed as one of the most difficult of all cheeses to produce, 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 grapes this cheese has an extraordinary perfume of wild flowers and alpine grass 14

**Old Telegraph Road Fire Engine Red, Piccalilli pickles, bread sauce**  
Cows milk washed rind cheese from Jindivic Victoria, it has a strong almost overpowering aroma and flavour characteristics include caramel and cauliflower undertones 14

— DESSERTS —

**Strawberry and Cream 2010 GF**  
Strawberry consommé, dust, cloud, dehydrated, macerated, sorbet, Anise parfait, thyme chantilly, French meringue 16

**Tahitian Vanilla Cheesecake Mousse**  
Saffron steeped apricots, warm cake base crumble, apricot leather, honey and basil icecream, Bergamont lemon gel 17

**Passion Fruit and Grand Marnier Soufflé GF**  
Burnt caramel ice cream, passionfruit elixir (Please allow 25 minutes) 17

**Red Anjou Pear and Fragipane Tartlet**  
Tonka, mulled wine sorbet, lavender and white chocolate snow, cassis paint, pistachio 17

**Milk Chocolate and Salted Pretzel Gateau**  
Chocolate soil, peanut brittle, feuilletine crunch, Earl Grey tea cloud, spearmint syrup, Guinness ice cream 18

**Not So Sticky Date Pudding**  
Milk jam, medjool dates, jasmine rice jelly, gooseberries, butterscotch coulis, vanilla mascapone 17



DESSERTS

**Candied Fig and Date Katafi Pastry**  
Rose Mastic, tarragon and yoghurt sorbet, sherry vinegar caramel, pistachios

**Warm Valhrona Chocolate Tart**  
Milk skin, Earl Grey tea syrup, lavender ice cream, chocolate soil

**Strawberries and Cream**  
Vanilla parfait, meringue, tonka ice cream, tellicherry pepper, thyme

**Selection of European and Australian cheese shallot compote and assorted crisp breads**

VEGETARIAN SELECTION

ENTRÉE

**Witches Chase Goats Curd Cheesecake**  
Pumpkin seed, smoked pear puree, walnut, onion tarte tatin, rose

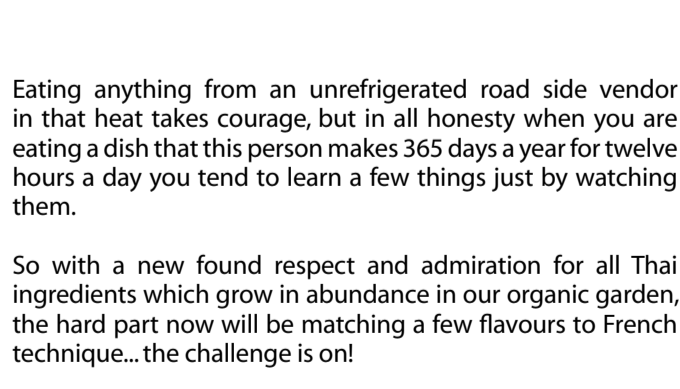
MAIN

**White Raisin and Ricotta Clafoutis**  
whipped aubergine, herb puree, white and green asparagus, confit shallot, truss tomatoes



Eating anything from an unrefrigerated road side vendor in that heat takes courage, but in all honesty when you are eating a dish that this person makes 365 days a year for twelve hours a day you tend to learn a few things just by watching them.

So with a new found respect and admiration for all Thai ingredients which grow in abundance in our organic garden, the hard part now will be matching a few flavours to French technique... the challenge is on!



Enjoy now and call Jane on 0411461680 or [info@luxuriadestinations.com.au](mailto:info@luxuriadestinations.com.au) and ask for Songbirds special rates.

