

At songbirds we aim to offer a personal rendition of Australian cuisine; a fusion of traditional and contemporary cooking techniques with an emphasis on organic and fresh regional produce. In support of our ethos there has been a reduction in our use of alcohol and dairy, moving into herb infusions, fresh fruit juices, beers and dashi stocks and a style of cookery that highlights the purity and simplicity of our ingredients. Our aim is to create innovative and challenging dishes by looking at unusual flavour combinations whilst providing a rewarding dining experience. Our Chefs have created 'tasting' dishes to enhance this experience. We encourage you to taste 3 or more courses of your own choosing or embark on a full degustation for the enjoyment and appreciation of a wide variety of tastes, textures and flavours.

House made Bread: Lescure Butter \$3

	Tasting	Main
<i>From the Land</i>		
Master Stock Braised Pork Shank: confit abalone, lobster, sake duxelle, Asian salad, crackle dust, spiced coconut foam (GF)	23	
Alpine Pepper Rubbed Mandagery Creek Venison Tenderloin: wilted cabbage salad, confit cherry tomato, milk jelly, cress sauce (HC)	25	44
Chilli Jam Brushed Duck Breast: confit duck stuffed zucchini flower, rice noodles, black grape verjuice vinaigrette	23	40
150 Day Grainge Angus Beef Tenderloin: Sweet potato and truffle honey puree, baby turnip, toasted spices, orange and coffee scented jus (GF)		43
Red Braised Game Farm Spatchcock: Wood ear fungus, hen and schezuan dumpling, sesame soba, crisp lotus root (HC)	23	40
Master Stock Braised Wagyu Beef Cheek: Jamon croquette, garden baby vegetables, jungle curry		39

	Tasting	Main
<i>From the Sea</i>		
Oysters Two Ways: 3 Betel leaf, smoked trout, galangal, salmon pearls and 3 poached in a spiced coconut broth (GF)	22	
Rare Vanilla Roasted Yellow Fin Tuna: Braised witlof, confit potatoes, spanner crab dumpling, grape and red wine reduction	24	41
Truffle Crumbed Swordfish: Grilled watermelon, jamon, purple carrot puree, sea urchin dumpling, pomegranate and ginger sauce (HC)	22	40
Pan seared John Dory: Black rice, hot and sour green nam dok mai salad, caramelised peanuts and chilli, fresh coconut (GF)	23	42
Pan seared Rainbow Trout: Apple puree, apple jelly, apple salad, crème fraîche, salmon pearls, finger limes, walnuts (GF)	23	41

Sides \$9

Watermelon and Wasabi Leaf Salad: Persian fetta, olive dust, gin and lime

Baby Vegetables: XO sauce

Beer Battered Oblongs: harissa emulsion

Baby Gem Lettuce Salad: cashews, apple, curry vinaigrette

Beetroot and Orange Salad: Fennel, burnt orange vinaigrette

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.

Cheese

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

Witches Chase Labour Intensive Washed Rind: Balsamic port glaze, croute' \$14

(Cows milk Washed rind cheese from Tamborine Mountain Witches Chase Cheese's Winner of best cheese in Qld 2011 has a strong almost over powering aroma and flavour characteristics include caramel and cauliflower undertones)

Witches Chase Triple Cream Brie: Truffle honey, pear and pinenut salad \$14

(an Unctuous triple cream brie from Tambourine Mountains witches chase cheese's pleasing mild white mould cheese with a velvet finish)

Lamb Chopper: Fresh thyme leaves, wild flowers, shallot compote and fennel pollen \$14

(This 100% pure ewe's milk cheese is by Cypress Grove Creamery in California USA and is matured for a minimum of 6 months. This sheep milk cheese is buttery in colour and flavour with a long, complex finish. The texture is smooth and soft firm, making Lamb Chopper an enchanting table or cooking cheese.)

Manchego: Spiced carrot salad, whisky and date puree \$ 14

(Made using the milk of a closed flock for more than 400 years, it has a unique gentle complexity and a sweet nutty aftertaste. The natural rind of the Cured is the first attractive feature of this great cheese, where the consumer can appreciate that no colourings or dyes foreign to the cheese have been added during its elaboration. With an intense straw colour, unique and uniform, the Cured cheese of Dehesa de Los Llanos is characterised by its strong flavour and aroma typical of a high quality cheese, a slightly flaky texture and great friability that makes the cheese crumble in your mouth, liberating all its flavour and inviting you to have more)

St Agur: Cauliflower puree, honey chilli macadamias \$ 14

(A sturdy, industrially produced, very creamy and accessible, mild mannered blue. Mildly piquant blue characters with buttery, creamy back flavours. Almost rindless with pale ivory pate, liberally sprinkled blue marbling. Mild and musty on the nose, with distinct spicy characters with only a hint of ammoniac sharp notes. Mild, soft, Stilton like flavour, with subtle blue characters)

Dessert

Trio of curd tarts

Assiette of sorbets and ice creams \$16

Chocolate marquise

Strawberry crisps, raspberry sorbet, chocolate soil \$16

Saffron apple jelly

Green apple sorbet, apple dust, apple crisp \$15 (GF)

Pistachio and white chocolate parfait

Vanilla cloud, confit rhubarb, strawberry crystal \$16

Soufflé of the day

\$17 (GF)

(please allow 25 minutes)