

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 French butter \$3

	Tasting	Main
 <i>From the Earth</i>		
Wilted Cabbage Salad: Milk jelly, confit cherry tomatoes, saffron kipflers, cress sauce (GF)	22	31
Spiced Rice Noodles: Persian fetta stuffed zucchini flowers, black grape verjuice vinaigrette	23	34
Baby Vegetable Salad: Toasted hazelnuts, Persian fetta (GF)	22	31
Grilled Watermelon: Purple carrot puree, hot and sour green nam dok mai salad, pomegranate and ginger sauce (GF)	23	34
Polenta Gnocchi: Salsa Verde, garlic wafers, tomato consommé	23	34