



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

**— ENTREE —**

**House baked bread served with Witches Chase goats curd and dukha \$3.00 per person**

**Tasmanian salmon, sticky soy glaze, prawn and chive gyoza, wakami, spicy lemon dressing (HC) \$18**

**Ocean trout Tataki, unagi, miso, tobiko, pickled ginger, peppers and sushi rice (HC) (GF) \$19**

**PERFUME OF THE EARTH**

**Organic almond and butternut tartlet goats curd, golden beetroot puree, parsley, confit tomato, truffle, broad beans, aged balsamic jelly, campari and brown butter dressing (V) \$22**

**Lobster bisque, eastern spices, mussels, pumpkin and white miso dumplings \$21**

**Pan roast scallops, pepper rubbed pork belly, sake, fennel, seaweed, coriander and grapefruit jus (GF) (HC) \$22**

**Sautéed king prawns and Moreton bay bug asparagus scallions, shitake and xo sauce (HC) (GF) \$26**

**Confit duck terrine caramelised cashews, white pepper, spring onions, rhubarb and lap sang tea (GF) \$24**

**Pan roast Rannoch farm quail cauliflower, saffron steeped apricots, mushroom, roast chicken and olive oil essence (GF) \$24**

**Five Course Degustation \$98, with matching wines (Degustation available to entire table only) \$150**

*Organic produce is purchased and picked from our gardens fresh on a daily basis please understand if some dishes are unavailable*

**— MAIN —**

**Pan roast duck breast and cumin scent herb and lemon puree, grapes, shallots, sauterne and stuffing on toast \$36**

**Honey roast spatchcock and confit leg pickled carrot and enoki mushrooms, coriander chilli, soba noodles, black sesame, fried quail egg and tonsazu sauce (HC) \$35**

**Line caught fish of the day (GF) \$38**

**Roast rack of lamb crisp sweet breads, confit tomato, fennel and shallot, whipped aubergine and candied garlic jus (GF) \$38**

**Venison spec and caramelised onion, five spiced beetroot terrine, sweet corn almonds and dried cherries and forum red wine jus (GF) \$40**

**Spiced fillet of beef celeriac puree, ginger, chilli and black bean salsa, and braised shitake (HC)(GF) \$40**

**Citrus butter poached Moreton bay bugs mulloway, endive, kiwa, asparagus and tarragon velouté \$42**





— SIDES \$9 —

**Beer battered chips, herb and garlic emulsion**

**Baby gem salad, Persian fetta, almonds, tomato and caramelised chardonnay vinaigrette**

**Panache of organic vegetables (GF)**

**Sugar snaps and snow peas, with ginger, chilli and sesame**

*Whilst we do all we can to accommodate guests with food allergies and intolerances we are unable to guarantee that all dishes will be completely allergen free*

— FLIGHTS OF CHEESE —  
(Try all four in order)

All \$12

**Witches Chase Saint Morr, golden shallot tarte tatin**

Delicately flavoured, ash coated white mould goat's cheese from Witches Chase Cheese Mount Tamborine

**Australian White Mould Cheese, walnut porridge, dried apple and cinnamon**

Please ask you waiter for the current selection

**Fourme D' Ambert, macadamias, cauliflower puree and truffle honey**

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

**Testun Al Barillo, fresh thyme leaves, wild flowers and toasted fennel powder**

From the Mondovi region of Italy, testun means stubborn in the Cuneo dialect. Hailed as one of the most difficult to produce of all cheeses; it is made from pure sheep or goat's milk and aged for twelve months. Coated with pressed Nebiollo grapes giving this cheese an extraordinary perfume of wildflowers and alpine grass

**Selection of Australian and European cheeses with shallot compote and assorted crisp breads \$26**

— DESSERT —

**Rice pudding tonka bean cream, blackberry ripple ice cream, dehydrated cherries and citrus toasted marshmallows (GF) \$16**

**Cherry and pistachio praline souffle with milk chocolate ice cream (GF) \$17**  
(Please allow 25 minutes)

**Passionfruit and grand marnier soufflé with burnt caramel ice cream and passionfruit elixir (GF) \$17**  
(Please allow 25 minutes)

**White chocolate and truffle parafait Poached rhubarb, pancakes and raisins \$17**

**Dark chocolate fondant ginger bread and spice ice cream, baked peach ginger and rose (GF) \$17**

**Sable au Breton banana ice cream, honey and caramel mousse and lemon sherbet \$17**





Songbirds Rainforest Retreat

# *Vegetarian Menu*

(V) Denotes vegan dishes (GF) denotes gluten free dish

## — STARTERS —

**Bell pepper and nori laminate, wakami, sushi rice, spicy lemon dressing (V) \$16**

## PERFUME OF THE EARTH

**Organic almond and butternut tartlet, goats curd, golden beetroot puree, parsley, confit tomato, truffle, broad beans, aged balsamic jelly, camparii and brown butter dressing \$22**

**Sautéed asparagus, scallion and shitake, fennel and seaweed salad, xo sauce (V) \$18**

**Poached rhubarb, caramelized cashews, whipped aubergine, white pepper, cornichons and lap sang tea syrup \$16**

## — MAINS —

**Five spiced beetroot and fennel terrine, oyster mushrooms, sweet corn almonds and dried cherries, spinach, tarragon emulsion (GF) \$22**

**Soba noodles, pickled enoki and carrot, coriander and chili, black bean salsa (V) \$19**

**Assiette of vegetables, candied fennel, confit tomato and shallot, artichoke dauphine, herb and lemon puree (V) \$21**



Songbirds Rainforest Retreat

# *Degustation Menu*

**\$98 PER PERSON \$150 WITH WINES**

**Lobster bisque, eastern spices, mussels, pumpkin and white miso dumplings**

**Pan roast sea scallops, pepper rubbed pork belly, Sake, fennel and seaweed, coriander and grapefruit jus**

**Pan roast Rannoch farm quail, cauliflower, saffron steeped apricots, mushroom, roast chicken and olive oil essence**

**Lemon sherbet**

**Roast rack of lamb, crisp sweet breads, confit tomato, fennel and shallot, whipped aubergine and candied garlic jus**

**Cherry and pistachio praline soufflé with milk chocolate ice cream**

**Tea coffee and infusions with petit fours**

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Our wines are selected with strong emphasis on wine producers that grow with biodynamic and organic practice and who make wine with passion (rather than profit) and thus use little chemical interference.

— **WHITE WINE SELECTION** —

**Champagne**

		<b>Glass</b>	<b>Bottle</b>
NV Moet et Chandon Brut Imperial (375ml)	Epernay	FR	68
NV Comte Audoin de Dampierre Des Ambassadeurs	Chenay (special price)	FR 19	98
NV Henriot Souverain Brut	Reims	FR	128
NV Moet et Chandon Brut Imperial	Epernay	FR	118
NV Veuve Clicquot Ponsardin Brut	Reims	FR	138
NV Moet et Chandon Rose Imperial	Epernay	FR	148
NV Ruinart 'Blanc De Blancs' Brut	Reims	FR	158
NV Comte Audoin de Dampierre Premier Cru Rose	Chenay	FR	168
98 Veuve Clicquot Ponsardin 'La Grand Dame'	Reims	FR	348
00 Dom Pérignon	Epernay	FR	388
00 Louis Roederer Cristal	Reims	FR	448
96 Comte Audoin de Dampierre "Prestige" Grand Cuv	Chenay	FR	462

**Sparkling Wine**

NV Leconfield Syn Cuvee Blanc	McLaren Vale	SA	34
NV Pelorus Sparkling	Marlborough NZ	12	49
04 Chandon Tasmanian Cuvee	Coal River Valley TAS		64
05 Chandon Vintage Brut Rose	Coal River Valley TAS	14	64

**Riesling**

08 Frogmore Creek Riesling (Org)	Coal River Valley TAS		38
08 Franklin Estate Isolation Ridge	Franklin River WA	10	46
08 Mesh Riesling	Eden Valley SA		48
07 Forest Hill Estate Block 1	Great Southern WA		66

**Pinot Gris**

08 Symphony Hill Pinot Gris	Ballandean QLD		48
09 Carlei 'Green Vineyards' Pinot Gris (Org)	Cardinia Ranges VIC	13	48
08 Kumeu River Pinot Gris	Kumeu NZ		58
08 Henschke 'Littlehampton Innes' Pinot Gris	Adelaide Hills SA		59

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**Sauvignon Blanc and Blends**

	<b>Glass</b>		<b>Bottle</b>
08 Riposte Sauvignon Blanc	Adelaide Hills SA	9	39
08 Isabel Sauvignon Blanc (Org)	Marlborough NZ		48
08 Pegasus Bay Sauvignon Blanc Semillon	Waipara NZ	13	56
09 Cape Mentelle Sauvignon Blanc Semillon	Margaret River WA		39
09 Craggy Wine Sauvignon Blanc Semillon	Martinborough NZ		58
08 Cloudy Bay Sauvignon Blanc	Marlborough NZ		59
06 Cloudy Bay 'TeKoko' Sauvignon Blanc	Marlborough NZ		78

**Varietals**

08 Symphony Hill Verdelho	Ballandean QLD		38
08 Robert Channon Verdelho	Stanthorpe QLD	9	39
08 Farr Rising ABC Viognier	GeelongVIC	9	39
06 Millton 'Te Arai Vineyard' Chenin Blanc (Bio)	Gisborne NZ		54
06 By Farr Farrago Chardonnay, Viognier	Geelong VIC		86
99 Tahbilk '1927 Vines' Marsanne	Nagambie VIC		64
04 Marc Bredif Vouvray	Loire Valley FR		68
05 Clonakilla Viognier	Canberra ACT		88
05 By Farr Viognier	GeelongVIC		92
05 Giaconda 'Aeolia' Rousanne	Beechworth VIC		124
99 Tyrrell's Vat 1 Semillon	Hunter Valley NSW		128
98 Tyrrell's Vat 1 Semillon	Hunter Valley NSW		128

**Chardonnay**

08 Macquariedale Estate Chardonnay (Bio)	Hunter Valley NSW		38
04 Cobaw Ridge Chardonnay (Org)	Macedon Ranges VIC		48
05 Muddy Water Chardonnay	Waipara NZ	9	39
07 Neudorf 'Nelson' Chardonnay	Nelson NZ		59
06 Cloudy Bay Chardonnay	Marlborough NZ	16	68
06 Voyager Estate Chardonnay	Margaret River WA		68

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<b>Chardonnay</b>		<b>Glass</b>	<b>Bottle</b>
08 Giaconda Mc Clay Rd	Beechworth VIC		74
08 Giaconda Nantua Les Deux	Beechwoth VIC		88
05 Yabby Lake Chardonnay	Mornington VIC		76
06 Fromm La Strada Chardonnay	Marlborough NZ		78
06 Chardonnay By Farr	Bannockburn VIC		86
07 Cullen Kevin John Chardonnay	Margaret River WA		118

**— RED WINE SELECTION —**

<b>Sparkling</b>			
NV Joseph Sparkling Red	McLaren Vale SA		98
Rockford Black Shiraz (06 Disgorgement -Limited)	Barossa Valley SA		118

<b>Pinot Noir</b>			
07 Narkoojee Pinot Noir	Gippsland VIC		46
06 Neudorf 'Tom's Block' Pinot Noir	Nelson NZ	14	56
07 Moorooduc 'McIntyre Vineyard' Pinot Noir	Mornington VIC		58
06 Lethbridge Estate 'Mietta' Pinot Noir (Org, Bio)	Geelong VIC		78
07 Muddy Water Pinot Noir	Waipara NZ		78
06 Pegasus Bay Pinot Noir	Waipara NZ		94
04 Yabby Lake Pinot Noir	Mornington VIC		128
06 By Farr Pinot Noir	Bannockburn VIC		98

<b>Merlot</b>			
05 Leconfield Merlot	Coonawarra SA		48
05 Irvine Merlot	Eden Valley SA		49
07 Boireann Merlot	Granite Belt QLD	12	58
97 Henschke Lenswood 'Abbotts Prayer' Merlot	Adelaide Hills SA		138
04 James Irvine 'Grand' Merlot	Eden Valley SA		136

<b>Cabernet Sauvignon &amp; Blends</b>			
08 Mitolo 'Jester' Cabernet Sauvignon	Larenavale SA	12	52
07 Leconfield Cabernet Sauvignon	Coonawarra SA		54
04 Zema Estate 'Family Selection' Cabernet Sauvignon	Coonawarra SA		68
06 Cullen 'Diana Madeline' Cabernet Merlot (Org)	Margaret River WA		168

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<b>Varietals</b>		<b>Glass</b>	<b>Bottle</b>
08 Clovely Petit Verdot	South Burnett QLD	7	33
09 Torbreck 'Natural Wine Project' Grenache (no additives)	Barossa Valley SA	9	39
08 Rockford 'Alicante Bouchet' Rosé	Barossa Valley SA	9	38
05 Symphony Hill 'Danying' Shiraz Cabernet Sauvignon	Ballandean QLD		39
07 Teusner "Joshua" Grenache, Shiraz, Mouvedre	Barossa SA		62
05 Rockford 'Rod & Spur' Shiraz Cabernet Sauvignon	Barossa Valley SA		64
06 Muddy Water Pinotage	Waipara NZ		68
05 Sorrenberg Gamay	Beechworth VIC		68
07 Cullen 'Mangan' Malbec Petit Verdot Merlot (Bio)	Margaret River WA		76
06 Boireann Shiraz Viognier	Granite Belt QLD		86
05 Cape Mentelle Zinfandel	Margaret River WA		78
<b>Shiraz</b>			
05 Cypress Post '10 Clones' Syrah	Granite Belt QLD		39
06 Turners Crossing Shiraz Viognier	Bendigo VIC	9	39
07 Paxton 'Quandong Farm' Shiraz (org)	McLaren Vale SA		54
06 Voyager Estate Shiraz	Margaret River WA		54
06 Mountadam 'Patriarch' Shiraz	Eden Valley SA		58
06 Muddy Water Syrah	Waipara NZ		49
06 Giaconda 'McClay Rd' Shiraz	Beechworth VIC		68
06 Symphony Hill 'Reserve' Shiraz	Ballandean QLD		78
06 By Farr Shiraz	Bannockburn VIC		98
05 Rockford Basket Press Shiraz	Barossa Valley SA		122
03 Rockford Basket Press Shiraz	Barossa Valley SA		138
05 Castagna 'Genesis' Shiraz Viognier	Beechworth VIC		144
04 Craggy Range 'Le Sol' Shiraz	Gimlett Gravels NZ		168
97 Henschke 'Mt Edelstone' Shiraz	Eden Valley SA		178
05 Giaconda 'Warner Vineyard' Shiraz	Beechworth VIC		158
00 Rockford Basket Press Shiraz	Barossa Valley SA		168
97 Henschke 'Hill of Grace' Shiraz	Eden Valley SA		748
90 Henschke 'Hill of Grace' Shiraz	Eden Valley SA		1300

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— DESSERT WINE SELECTION —

		<b>Glass</b>	<b>Bottle</b>
All Saints Rutherglen Muscat	Rutherglen VIC 375ml	9	39
All Saints Rutherglen Tokay	Rutherglen VIC 375ml	9	39
06 Cookoothama Botrytis Semillon	Darlington Point NSW 375ml	9	42
06 Cascinetta Vietti Moscato d’Asti	Barolo IT 375ml		45
06 Plantagenet ‘Off the Rack’ Chenin Blanc	Mount Barker WA 500ml		49
07 Frogmore Creek Iced Riesling (Org)	Coal River TAS 375ml	13	52
02 Cloudy Bay Late Harvest Riesling	Marlborough NZ 375ml	17	66
06 Pegasus Bay Aria Late Harvest Riesling	Waipara NZ 700ml		82

— PORT & COGNAC —

Galway Pipe Port	SA 700ml	9	78
Mr Pickwicks	SA 700ml	15	114
Penfolds Grandfather Port	SA 700ml	20	130
Hennessy VSOP	FR 700ml	15	125
Courvoisier VSOP	FR 700ml	17	130
Armagnac 1979 Comte de Lamestre	FR 700ml	22	NA
Calvados 1993 Victor Gontier Domfrontais	FR 700ml	24	NA
Paul Giraud Vieille Reserve XO Cognac	FR 700ml	27	NA

— COCKTAILS —

**All Cocktails** **18**

**The Songbird** Absolute Kurant and Vanilla muddled with watermelon and fresh mint

**The Martini** Your choice of premium Vodka or Gin served dry with olives or with a twist

**Caprioska** Fresh lime muddled with light palm sugar and shake with vodka

**Mojito** Fresh lime muddled with mint and light palm sugar, shaken with Havana Club rum and topped with soda

**Kir Royale** Cassis liqueur topped with sparkling wine





— AFTER DINNER SELECTION —

	<b>Glass</b>	<b>Bottle</b>
<b>Liqueurs</b>		
Amaretto	8	
Baileys	8	
Butterscotch Schnapps	8	
Chambord	8	
Cointreau	8	
DOM Benedictine	8	
Drambuie	10	
Frangelico	8	
Galliano	8	
Glavya	8	
Grand Marnier	10	
Kahlua	8	
Malibu	7	
Midori	7	
Opal Nera (Black Sambuca)	8	
Peach Schnapps	8	
Sambuca	8	
<b>Digestif</b>		
Grappa	8	
<b>Liqueur Coffee</b>		
Café Grande, Mexican, Roman, Irish or your favourite	9	
Gourmet Coffee from locally-grown Mountain Top Coffee	4	
Chai Latte	4	
Affogato	9	
Affogato with Liqueur	16	
<b>Gourmet Tea – Selection of Gourmet Loose leaf Tea</b>		
	4	
Earl Grey		
English Breakfast		
Vanilla		
Sencha Green		
Biological Yogi Chai		
Peppermint		
Camomile with flowers		
Jasmine Flowers		
Formosa Oolong Lemon Verbena – Picked fresh from Songbirds organic garden		





— AFTER DINNER SELECTION —

	<b>Glass</b>	<b>Bottle</b>
<b>SPIRITS</b>		
<b>Blended Whisky</b>		
Johnny Walker Red Label	7	
Johnny Walker Black Label	9	
Chivas Regal 18-year old	15	
Canadian Club	7	
<b>Irish Whiskey</b>		
Jamesons	8	
<b>Single Malt</b>		
Glenfiddich 12-year old	10	
Dalwhinnie 15-year old	12	
Talisker 10-year old	12	
Oban 14-year old	15	
<b>Bourbon</b>		
Jim Beam	7	
Southern Comfort	7	
Jack Daniels	8	
Wild Turkey	10	
Makers Mark	10	
<b>Rum</b>		
Bundaberg	7	
Bacardi	7	
Mount Gay	8	
Havana Stars	8	
<b>Vodka</b>		
Smirnoff	7	
42 Below	8	
42 Below Manuka Honey	8	
Absolut	8	
Absolut Citron	8	
Absolut Kurant	8	
Absolut Raspberri	8	
Belvedere	10	
<b>Gin</b>		
Gordon's	7	
Bombay Sapphire	8	
Tanqueray	8	
<b>Tequila</b>		
Sauza	8	
Herra Dura	16	





— NON-ALCOHOLIC —

	<b>Glass</b>	<b>Bottle</b>
<b>Bottled Water</b>		
San Pellegrino – Sparkling Mineral Water	medium 6	large 9
Evian – Still Spring Water	medium 6	
<b>Tiro Sparkling Fruit Juices</b>		
Pink Grapefruit	6	
Italian Blood Orange		
<b>Soft Drinks</b>		
Bundaberg Ginger Beer	4	
Coca Cola		
Diet Coca Cola		
Lemonade		
Soda Water		
Lemonade, Lime and Bitters		
<b>Beers</b>		
Local		
Cascade Premium Light	6	
4x Gold	7	
Crown Lager	8	
Boags Premium Lager	8	
Coopers Pilsner		
<b>Imported Premium Beer</b>		
Asahi	8	
Corona	9	
Peroni	8	
Stella Artois	9	
<b>Craft Beer</b>		
Duke European Style Lager	8	
Little Creatures Pale Ale	9.5	
Duke Mid-Strength Lager	8	

