



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.

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

Freshly Baked Bread Duhka and goats curd 3

— ENTRÉE'S —

Spiced Pork Dumpling and Tempura Date-maki 22
Garlic scallions, chilli sauce, sweet corn coriander mint and black bean salsa

Gnocchi Rondin Pappilion 24
prawn, scallops, mussels, tomato kasundi, fennel pollen, fine herb

Confit Tasmanian Salmon 28
Joseph olive oil, white asparagus puree, lemon, liquorice root, macadamia, sterling caviar

Witches Chase Goats Curd Cheesecake 22
Pumpkin seed, smoked pear puree, walnut, onion tarte tatin, rose

Lapsang Souchong Smoked Duck Breast 26
Wasabi mousse, nori, wild rice, water chestnuts, miso and ginger infusion

Duo of Terrines 25
Confit of white meats, cornichon, cashews and jamon serano with charred aubergine, leek and potato terrine, raspberry grape must

Wild Mushroom "Tea" 25
Madeira, mushroom fricassee, poached quail eggs, confit abalone, silken tofu, and black truffle

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 —

Pan Roast Jew Fish 38
Nigella seeds, curried butternut puree, white beans, red pepper lemongrass and passionfruit essence
GF

Line Caught Fish of the Day 38
Herb puree, artichoke barigoule, corgette flowers, ratatouille dressing, fennel and abalone reduction GF

Rare Seared Onkaparinga Venison and Sea Scallops 43
Malt, hazelnuts, pearl barley, brown ale, celeriac, Manuka honey and bio dynamic yoghurt

Jacobs Well tiger Prawns and Curry Dusted Baby Barramundi 40
Wakami, gyoza, dashi vegetable escabeche, bisque

Fillet of Kilcoy beef 40
Beetroot, cepe and tarragon ravioli, white corn grits, apple and rosemary jus

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Thyme Roast Spatchcock

Boudin, broad beans, asparagus, spiced pumpkin jam, chive and white raisin "clafoutis" 38

Pan Roast White Pyrenees Lamb Loin

Slow cooked shoulder, harrissa, whipped aubergine, black olive oil, white anchovy beignets, sprout leaves 40

— SIDES —

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

Citrus scented cous cous: pistachio and chilli butter

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

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

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 14

Testun Al Barillo, fresh thyme leaves, wild flowers, and fennel pollen

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 Nebiollo grape's this cheese 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 over powering aroma and flavour characteristics include caramel and cauliflower undertones 14

— DESSERT —

Lindt White Chocolate Mousse

Rosemary and buerre noisette ice cream, chocolate crumble, maple confit chestnuts 17

Spice Steeped Autumn Fruits

Vanilla Salzburg Soufflé, rosella, tapioca pearls, black pepper and wild thyme oil 17

Passion Fruit and Grand Marnier Soufflé

Burnt caramel ice cream, passionfruit elixir *(Please allow 25 minutes)* 17

Candied fig and Date Katafi Pastry

Rose mastic, yoghurt and tarragon sorbet, sherry vinegar caramel, pistachio 17

Molten Valhrona Chocolate and Hazelnut Coulant

Lavender and violet ice cream, peanut brittle, compressed pine apple, earl grey syrup *(please allow 30 minutes)* 18

Not So Bread and Butter Pudding

Milk jam, olive oil biscuit, jasmine rice jelly, goose berries, black raisin coulis 17

