

BIRDCAGE HIGH TEA

$75PP

CELEBRATE WITH FRIENDS

AVAILABLE FOR GROUPS OF 12 OR MORE
DAILY BETWEEN 10AM-5PM
BOOKINGS ESSENTIAL (7 DAYS IN ADVANCE)

This is a sample menu, and offerings may change.

MENU

CUCUMBER FINGER SANDWICH
HERBED CREAM CHEESE

FREE RANGE CHICKEN ON BRIOCHE
BLACK TRUFFLE EMULSION – BABY COS LETTUCE

POACHED KING PRAWN ROLL
MARIE ROSE SAUCE – CHIVE

QUICHE
LEEK – GOATS CHEESE

FRESHLY BAKED SCONES
PRESERVES – CHANTILLY CREAM

TART
STRAWBERRY – LEMON – ITALIAN MERINGUE

GATEAUX
PEACH – VANILLA

PARIS BREAST
COFFEE – CARAMEL

MACARON
WHITE CHOCOLATE – LAVENDER

BONBONS

With your choice of a tea or barista coffee, a glass of Tasmanian sparkling and our signature cocktail.

$50PP JUST FOOD AND YOUR CHOICE OF TEA OR COFFEE

2 HOUR BIRDCAGE BEVERAGE PACKAGES AVAILABLE.

Further details or to book,
email birdcageevents@wrestpoint.com.au

10% SUNDAY SURCHARGE AND 15% PUBLIC HOLIDAY SURCHARGE APPLY.
SUBJECT TO CHANGE – INDICATIVE ONLY.

BIRDCAGE

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FOOD MENU

SHAKING THINGS UP SINCE 1975



FOOD BY NIGHT

FROM 5PM

SPICED BAR NUTS LG N V — 9

MARINATED OLIVES LG V — 12

TASMANIAN PACIFIC OYSTERS ½ DOZ
Natural, Lemon LG
Hamlet Hot Sauce S A — 6 each

CLASSIC BEEF TARTARE
Smoked Yolk & Beef Tallow Toast — 28

PETUNA OCEAN TROUT GRAVLAX
Crème Fraiche & Crostini D A — 28

BUFFALO MOZZARELLA
Leek Vinegarette, Fennel, Pepitas, & Soft Herbs LG V D — 24

WAGYU INTERCOSTAL SKEWERS
BBQ Sauce LG — 28

BREADED SCARMORZA
Mojo Picon & Olasagasti Anchovy D I — 22

BEEF BURGER
Double Cape Grim Beef Pattie, Pickles, Smoked Cheddar & Brioche D — 36

TALLOW FRIED FAT CHIPS
Aioli LG — 15

LG – low gluten V – vegetarian VG – vegan D – contains dairy
N – contains nuts S – contains shellfish

Seafood: A – Australian I – Imported M – Mixed Origin

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All food items are prepared in the same kitchen. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free. Selected dishes can be prepared without the addition of known allergens and intolerances, however, we cannot guarantee traces will not remain. Please alert our staff with any specific dietary requirements.