

EST.
2018

THE BIRDWOOD

FRESH
SEASONAL
LOCAL

MENU

Tuesday to Saturday 12-9pm
Sunday 12-8pm

BREADS

- GARLIC & CHEESE FLATBREAD (V,VGO)** 22
w hummus, avocado, yoghurt & chilli oil
- PIZZA FRITTI (V)** 18
Fried pizza dough w whipped truffled ricotta

TO START OR TO SHARE

- WARM MIXED OLIVES (VG)** 10
- STUFFED DATES** 10
Pancetta wrapped and ricotta stuffed dates
- CHICKEN LIVER PATE** 18
Apricot relish, watercress & housemade brioche
- MOZZARELLA (V)(GFI)** 20
Roasted peppers, smoked aubergine, pinenuts & basil pesto
- SMOKED FISH CROQUETTES** 20
Salmon and hoki w warm tartare, fennel, lemon & rocket
- SALUMI BOARD (FOR 2) (DFO)** 36
w prosciutto, hot sopressa, Poaka chorizo, pickled vegetables, pizza fritti, relish & pate

SIDES

- HAND CUT CHIPS (V)** 14
w aioli
- POTATO SKINS (V)** (when available) 12.5
w chilli salt & melted mozzarella
- ROCKET & PARMESAN (V)** 15
w aged balsamic
- GARLIC CRUMBED MUSHROOMS (V)** 15
w chilli butter & parmesan

MAINS

- CHICKEN SCALLOPINI** 34
Crumbed breast, stuffed w mozzarella and prosciutto & caesar salad w anchovies
- LAMB (GFI)** 36
Overnight cooked, pressed shoulder of lamb, gratin potato, minted peas & seasonal greens
- VENISON GNOCCHI (GFI)** 34
Slow cooked venison brisket, mushrooms, smoked bacon lardons, baby spinach & salsa verde
- PRIMAVERA GNOCCHI (GFI, V)** 34
Summer green vegetables, gorgonzola, basil pesto, cream, soft herbs & parmesan
- CASARECCE VEGANESE (VG)** 32
A puttanesca style sauce w olives, capers cherry tomato, chilli & garlic & toasted seeds
- RAVIOLI (V)** 32
Roasted pumpkin, toasted almonds, sage & butter & amaretti
- TORTELLINI** 32
Confit chicken, pancetta, hazelnuts, parmesan & creamed mushroom sauce

Please inform our team of any dietary needs or allergies.

All efforts will be taken to accommodate but we cannot guarantee the ingredients are allergin free.

We apologise but during peak hours the menu cannot be changed and kitchen may take a little longer to bring your deliciousness to the table.

We thank you for your patience.

*the
Birdwood*

ALL OUR PASTA & GNOCCHI IS
HANDMADE FRESH DAILY

(DFO/GFO/VGO) DAIRY FREE/GLUTEN FREE/VEGAN OPTION

(DF) DAIRY FREE

(VG) VEGAN

(V) VEGETARIAN

(GFI) GLUTEN FREE INGREDIENTS

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PIZZA

GLUTEN FREE - ADDITIONAL \$4

Our Pizza dough is made just of Italian "00" flour, water, salt and fresh yeast (or eventually mother yeast - sourdough), handstretched on durum wheat semolina and cooked on stone in an italian wood fired oven at 350°C. Italian pizza at its best.

QUEEN MARGHERITA (V) Tomato base, fresh mozzarella, dried oregano, fresh basil & evoo	28	GAMBERI & PANCETTA Fiordilatte, fresh mozzarella, prawns, cherry tomatoes, pancetta, avocado, chilli oil & parsley	32												
PUTTANESCA Tomato base, fiordilatte, olives, capers, anchovies, cherry tomatoes, garlic, basil, parsley & chilli oil	28	FIorentina (V) Fresh mozzarella, taleggio, spinach, mushroom varieties, truffle oil & parmesan	29												
CAPRICCIOSA Tomato base, fiordilatte, champagne ham, mix NZ mushrooms, artichokes, olives, dried oregano & parsley	30	LUCA'S ITALIANA Tomato base, fresh mozzarella, prosciutto, cherry tomato, rocket, parmesan & aged balsamic	32												
SALMONE Fresh mozzarella, salmon, capers, olives, cherry tomato, fennel & rocket	31	VEGETARIANA (V) Basil pesto, fiordilatte, spinach, feta, pumpkin, cherry tomato, fresh chilli & almonds	29												
TUTTA CARNE Fiordilatte, fresh mozzarella, champagne ham, hot sopressa, cured bacon, caramelised onion, balsamic glaze & rocket	31	Ask our staff about vegan options.													
DIAVOLA Tomato base, fiordilatte, hot sopressa, fresh mozzarella, olives, parmesan, chilli oil & parsley	30	<table border="1"> <tr> <td>CRUST DIPPING SAUCES</td> <td>PIZZA EXTRAS</td> </tr> <tr> <td>Chilli Cream 3</td> <td>Anchovies 3</td> </tr> <tr> <td>Pesto 3</td> <td>Fresh Mozzarella 5</td> </tr> <tr> <td>Truffle & Roast Garlic 3</td> <td>Mushrooms 3</td> </tr> <tr> <td></td> <td>Rocket 3</td> </tr> <tr> <td></td> <td>Meat (your choice) 5</td> </tr> </table>		CRUST DIPPING SAUCES	PIZZA EXTRAS	Chilli Cream 3	Anchovies 3	Pesto 3	Fresh Mozzarella 5	Truffle & Roast Garlic 3	Mushrooms 3		Rocket 3		Meat (your choice) 5
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- WEEKLY SPECIALS -

TUESDAY \$28 PIZZAS
DINE IN AND TAKEAWAY

THURSDAY \$28 PASTA
PLEASE SEE OUR PASTA SPECIALS MENU

HAPPY HOUR TUESDAY - SUNDAY 3PM- 5PM
\$10 TAP BEERS AND WINES (SOME EXCLUSIONS) \$12 HOUSE G&T

ALL PIZZAS \$28 DURING HAPPY HOUR
(DINE IN ONLY)

BIRDWOOD PERKS . JOIN OUR LOYALTY PROGRAM

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(GF1) GLUTEN FREE INGREDIENTS

(V) VEGETARIAN

(VG) VEGAN

(DF) DAIRY FREE