

EST.
2018

THE BIRDWOOD

FRESH
SEASONAL
LOCAL

MENU

Tuesday to Saturday
12pm - close

BREADS

- GARLIC & CHEESE FLATBREAD (VGO)** 22
w hummus, avocado, yoghurt & chilli oil
- HOUSE SOURDOUGH (VG)** 16
w sundried tomato & tapenade
- PIZZA FRITTI (VGO)** 18
Fried pizza dough w whipped truffled ricotta

TO START OR TO SHARE

- WARM MIXED OLIVES (VG)** 12
- STUFFED DATES** 12
Pancetta wrapped and ricotta stuffed dates
- CHICKEN LIVER PATE** 18
Apricot relish, watercress & housemade brioche
- ROASTED PUMPKIN & MOZZARELLA (V)** 20
Black grapes, tamari seeds, tahini & lemon
- SMOKED FISH CROQUETTES** 20
Salmon and hoki w warm tartare, fennel, lemon & rocket
- BEEF TARTARE (GFO)** 24
w beef dripping toast & 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
- WOOD ROASTED YAMS (V, DF)** 15
w honey mustard & hazelnuts
- GARLIC CRUMBED MUSHROOMS (V)** 15
w chilli butter & parmesan

MAINS

- CACCIUCCO (DFO)** 36
Italian fish stew, market fish varieties, clams, mussels, squid & prawns w sourdough & seaweed butter
- CHICKEN SCALLOPINI** 32
Crumbed breast, stuffed w mozzarella and prosciutto & caesar salad
- "FLASH" FRIED SQUID (GFI, DF)** 30
Poaka chorizo, brasied cannellini beans, gremolata, squid ink mayonnaise
- LAMB (GFI)** 36
Overnight cooked, pressed shoulder of lamb, gratin potato, caramelised celeriac & seasonal greens
- GNOCCHI (GFI)*** 34
Slow cooked venison brisket, mushrooms, smoked bacon lardons, baby spinach & salsa verde
- CASARECCE VEGANESE (VG)** 32
A puttanesca style sauce w olives, capers cherry tomato, chilli & garlic & toasted seeds
- RISOTTO (V, VGO)*** 32
Selection of mushrooms: oyster, button, field & shitake, served w soft herbs, mascarpone & parmesan
- RAVIOLI (V)** 32
Roasted pumpkin, toasted almonds, sage & butter & amaretti
- TORTELLINI** 32
Confit chicken, pancetta, hazelnuts, pecorino & blue cheese sauce

The Birdwood

ALL OUR PASTA & GNOCCHI IS
HANDMADE FRESH DAILY

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.

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

(DF) DAIRY FREE

(VG) VEGAN

(V) VEGETARIAN

(GFI) GLUTEN FREE INGREDIENTS

EST.
2018

THE BIRDWOOD

FRESH
SEASONAL
LOCAL

MENU

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	27	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 Ask our staff about vegan options.	29
TUTTA CARNE Fiordilatte, fresh mozzarella, champagne ham, hot sopressa, cured bacon, caramelised onion, balsamic glaze & rocket	31		
DIAVOLA Tomato base, fiordilatte, hot sopressa, fresh mozzarella, olives, parmesan, chilli oil & parsley	30		

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

- WEEKLY SPECIALS -

TUESDAY \$27 PIZZAS
DINE IN AND TAKEAWAY

THURSDAY \$27 PASTA

*(some pastas are excluded from this deal)

BIRDWOOD PERKS MEMBERS - HAPPY HOUR TUESDAY - SATURDAY UNTIL 5PM
\$10 TAP BEERS AND WINES \$12 G&T (YOUR CHOICE OF GIN)

ALL PIZZAS \$27 DURING HAPPY HOUR
(DINE IN ONLY)

BIRDWOOD PERKS
JOIN OUR LOYALTY PROGRAM

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.

(GF1) GLUTEN FREE INGREDIENTS

(V) VEGETARIAN

(VG) VEGAN

(DF) DAIRY FREE