

# THE BIRD

SOUTHERN TABLE & BAR

## AUTUMN MENU

### First Course

#### PUMPKIN VELOUTE

*spiced Herb Oil, Crispy Toast & Pumpkin Soil*

### Second Course

#### SPINACH & WHITE TRUFFLE SALAD

*fresh Baby Spinach, White Truffle Vinaigrette, Pomegranate  
Gelee & House Biscuit Crumble*

*Vasse Felix, Chardonnay, Margaret River, Australia, 2016*

### Third Course

#### BRAISED BABY LAMB SHANK

*lamb Jus, Sea Island Pea Casserole &  
Toasted Quinoa Gremolata*

*Tinto Negro, Malbec, Mendoza, Argentina, 2016*

### Fourth Course

#### “NO BAKE” CHEESECAKE

*cold Pressed Berry Compote, Oreo Crumble  
Bourbon Infused Meringue*

**\$72++ SET MENU**

**\$28++ ADDITIONAL FOR PAIRINGS**

*Includes coffee/tea*

*Menu is subject to change due to availability*

*Prices displayed are subject to prevailing Good & Services Tax and 10% service charge*