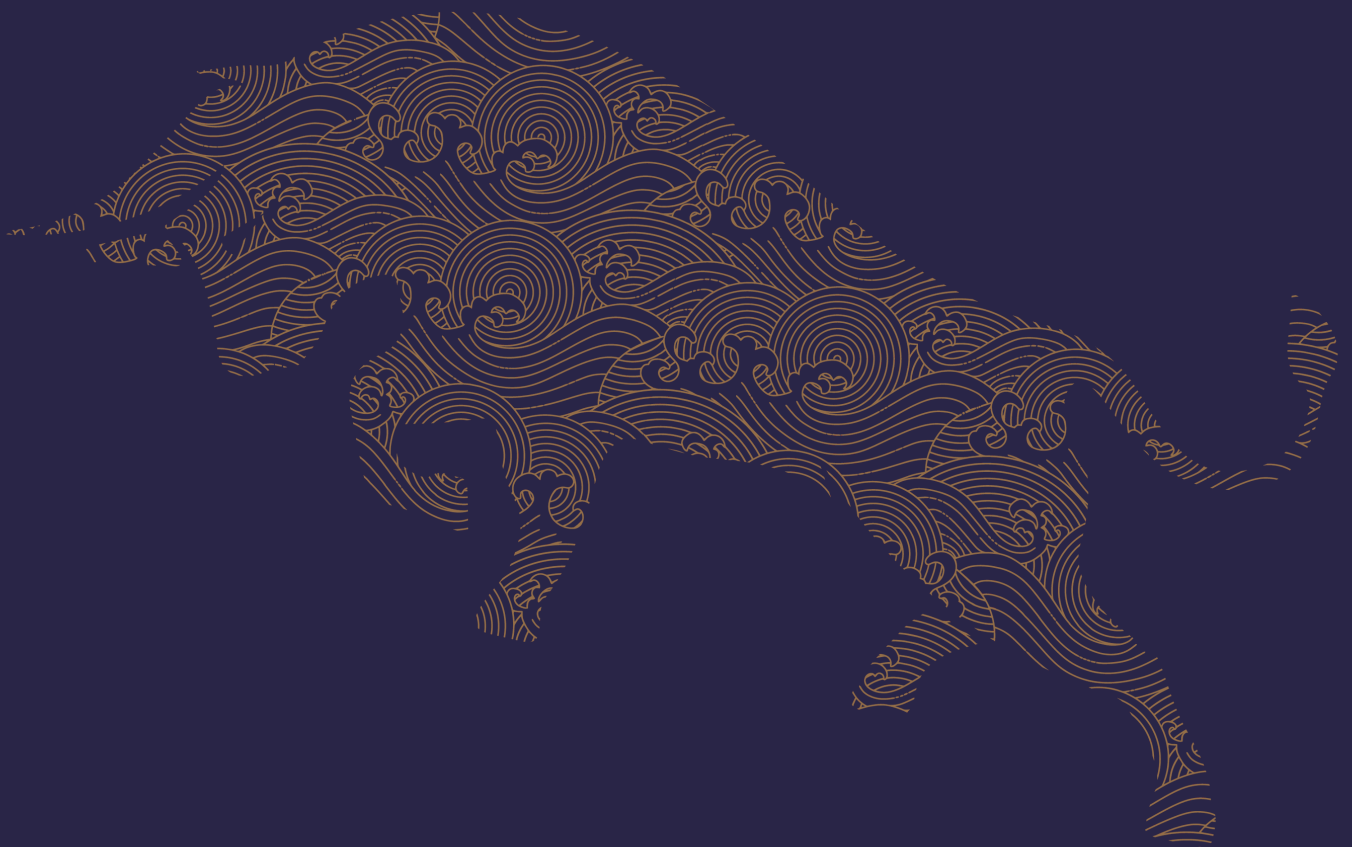


BAR | GRILL

PORT MACQUARIE — NSW



BIRDROCK



## Starters

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<b>FRESHLY SHUCKED OYSTERS (GF) - MIN 4 PURCHASED</b>	5.50 EA
Nude with lemon	
<b>WARM OLIVES (GF)</b>	12
In confit of orange, herbs, and garlic served with grissini	
<b>HAND STRETCHED FLATBREAD</b>	16
Caramelised garlic, dukkah, and shaved parmesan	
<b>WILD CAUGHT SCALLOPS WITH PANCETTA (GF)</b>	24
Silky cauliflower puree and glazed Granny Smith	
<b>FARMED TASMANIAN SALMON</b>	22
Lime and ponzu cured salmon with daikon pickles on crispy tortilla	
<b>BEEF TARTARE (GF)</b>	28
Raw baffled beef tenderloin prepared with capers, anchovies, cornichons, onions and egg served with charred sourdough	
<b>BROCCOLINI TEMPURA</b>	23
With yuzu pearls, sweet potato crisps and tahini sauce	



## Mains

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<b>ROAST SOUTHERN HIGHLAND LAMB SADDLE (GF)</b> With white onion puree and dehydrated olives	43
<b>VEAL SCALLOPINI</b> Mushrooms with garlic and lemon	40
<b>ANGEL HAIR BLUE SWIMMER CRABMEAT PASTA</b> With olive oil, garlic, chilli and lemon juice	39
<b>EGGPLANT AND ENOKI MUSHROOM INVOLTINI (GF) (V)</b> In tomato sauce with fried capers	34
<b>BYRON BAY BERKSHIRE PORK BELLY PORCHETTA (GF)</b> Artisan-rolled slow cooked pork belly	43
<b>GRILLED BARRAMUNDI</b> Grilled Northern Territory barramundi fillet	36

## Grill

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<b>TAJIMA WAGYU MB6+ RUMP STEAK 250GM (GF)</b>	58
<b>RIVERINE 150-DAY GRAIN FED PORTERHOUSE STEAK 300GM (GF)</b>	45
<b>TAJIMA WAGYU EYE FILLET 200GM (GF)</b>	55

## Blackboard Specials

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Please ask your waiter for today's specials



## Sides to Share

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<b>PATATAS BRAVAS (GF)</b> Fried chats with smoked paprika aioli, chives and shallots	15
<b>CHARRED CAULIFLOWER SALAD (GF) (V)</b> With spinach, smoked almonds, currents and parsley lemon vinaigrette	16
<b>ROCKET SALAD (GF)</b> Pear, shaved parmesan and balsamic dressing	14
<b>SLOW COOKED CARROTS (GF)</b> Local honey glaze and pepitas	14
<b>BIRDROCK 15 HOUR POTATOES (GF) (V)</b> Slow-cooked layers of potatoes cooked to perfection	15
<b>SUGAR LOAF PARMESAN MASH (GF)</b> Sebago mashed potatoes with aged parmesan	14
<b>ORGANIC BEER BATTERED ONIONS</b> Served with fennel salt	12

## Sauces

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Chimichurri (GF)	4 EA
Red wine jus (GF)	
Herb compound butter (GF)	
Green pepper sauce	
Mustard sauce (GF)	
Soy butter steak sauce (GF)	
Horseradish and smoked Paprika butter (GF)	



## Desserts

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<b>HOUSE CHURROS</b>	16
Dark chocolate and orange sauce spiced with Cuban rum	
<b>DECONSTRUCTED BLACK FOREST CAKE</b>	17
Contemporary Black Forest cake	
<b>BUTTERMILK PANNA COTTA (GF)</b>	17
Served with pears in verjuice	
<b>AFFOGATO (GF)</b>	14
Vanilla ice cream, hot espresso and your choice of liqueur, Baileys or Frangelico	

## Café

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<b>COFFEE</b>		
Cappuccino	5.50	6.00
Flat White	5.50	6.00
Long Black	5.50	6.00
Latte	5.50	6.00
Chai Latte	5.50	6.00
Espresso	5.00	
Macchiato	5.00	
Piccolo	5.00	
Mocha	5.50	6.00
Coffee Over Ice		6.00
Extra shot soy, almond, macadamia, oat, lactose-free		+1.00
<b>TEA</b>		
English Breakfast	5.00	6.00
Earl Grey	5.00	6.00
Chamomile	5.00	6.00
Green	5.00	6.00
Peppermint	5.00	6.00
<b>HOT CHOCOLATE</b>	5.00	6.00



ESTD  2023

# BIRDROCK

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