



# birches restaurant

Trio of Housemade Dips served with toasted Turkish Bread \$15.90

House bread of the day \$8.90

Garlic and herb cheese bread \$8.50

## *Let's begin*

### Old Macadamia Beer Battered Prawns

*served with housemade tropical fruit relish & citrus aioli* \$22.90

### Royal Son-In-Law Eggs (GF, DF)

*fried boiled eggs served with stripped chicken in a spiced tamarind caramel, sprinkled with ground peanuts & fried shallots* \$18.90

### Seared Cured Salmon & Scallops (GF,DF)

*served with a zesty avocado & seaweed cream, a soy & mirin jelly and drizzled with a wasabi mayonnaise* \$23.90

### Dukka Crusted Lamb Brains (GF,DF)

*served with hummus, turmeric pickled cauliflower and a middle eastern spiced tomato relish* \$19.90

### Poppy Plum Duck Springrolls (DF)

*served with a soy syrup, thai ginger chilli jam & pickled cucumber* \$19.90

### Mushroom Caps

*breaded and stuffed with camembert & sundried tomatoes over a basil, white wine & tomato sauce, topped with a spiced greek yoghurt* \$18.90



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## Mains

### Roasted Red Curry Duck (GF,DF)

*duck maryland with flavours of lychee & pineapple in a red curry sauce served over asian vegetables with a cashew, pineapple & turmeric rice \$35.90*

### Lamb Shanks (GF)

*served on potato mash with seasonal greens and cooked in a rosemary & mint demi-glaze \$32.90*

### Grilled Chicken & Moreton Bay Bug (GF)

*served with caramelized pumpkin smash, seasonal greens with a whisky, seeded mustard & bacon cream \$34.90*

### Fish of the Day

*topped with prawns, served over corn fritters and asian greens, with a lemongrass, pickled ginger & citrus butter P.O.A*

### BBQ Pork Loin (DF)

*served over caramelized sweet potato, seasonal greens, morcilla sausage with a spiced plum sauce \$32.90*

### Eye Fillet Steak (GF)

*cooked to your liking, served on a medley of roasted root vegetables with your style of sauce \$43.00*

*\*Port & Mushroom Cream\* Lemon Chilli Tomato Salsa\*Two Peppercorn Cream  
\*Onion Jam & Red Wine Jus \*Garlic, White Wine & Shallot Cream*

### Classic Land & Sea (GF)

*Eye Fillet cooked to your liking, topped with grilled bug, prawns & scallops served on a medley of roasted root vegetables with your style of sauce \$53.90*

#### Condiments all \$1.50

Choice of Mustards  
Onion Jam  
Farmers tomato relish  
Beetroot relish  
BBQ or Tomato Sauce

#### Sides

Buttered garlic & parmesan mushrooms \$9.90  
Seasonal Greens \$8.00  
Garden salad with a house dressing \$8.00  
Bowl of Chips \$7.50  
Creamy Potato Mash \$4.90  
Garlic rosemary duck fat roasted potato, olives & chorizo \$9.90