
About Song Bird

Song Bird offers an upscale culinary experience that blends the bold flavours of Chinese cuisine with chef Neil Perry's signature modern Australian influence. Song Bird's expansive menu is designed for sharing and is a testament to Neil's profound appreciation for Chinese culinary traditions and commitment to cooking with fresh, locally sourced premium-quality produce.

Situated in Sydney's Double Bay and set across three levels, Song Bird exudes a sophisticated yet welcoming ambience. Housed in the heritage-listed 1960s masterpiece Gaden House, designed by architect Neville Gruzman, the interior immerses guests in contemporary elegance.



Chef Neil Perry AM

With a career spanning four decades, Neil Perry AM has become one of Australia's leading and most influential chefs and is a restaurant industry veteran.

He has founded several famed Australian institutions renowned for their fresh produce and excellent service and hospitality, including the Rockpool Group and the brands Rockpool, Rockpool Bar & Grill, Spice Temple and Rosetta. His latest venture is the Double Bay Margaret Family, which includes Margaret, Next Door, Song Bird, Bobbie's and Baker Bleu Sydney. Neil's wife, Samantha, and daughters Josephine, Macy and Indy are all deeply involved in The Margaret Family, reinforcing his family-focused philosophy.

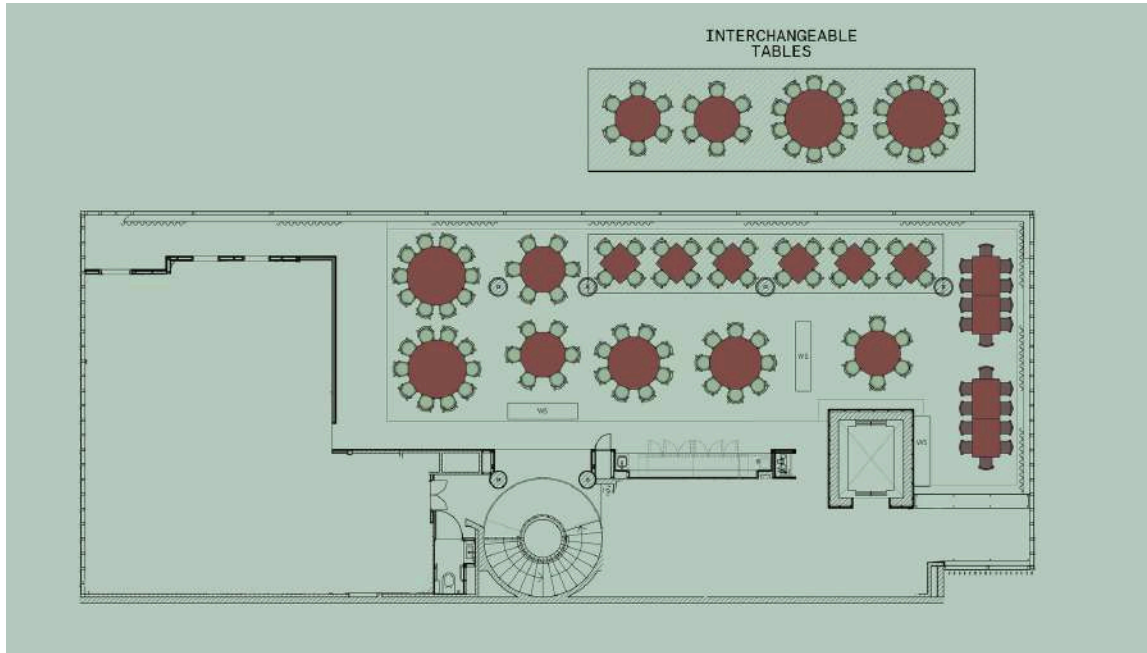


Private Events At Song Bird

Song Bird offers a variety of spaces to suit any occasion, from large corporate functions to intimate gatherings with friends. Our dedicated team will take care of every detail, allowing you to relax and enjoy an incredible Song Bird dining experience.

Song Bird is available for full venue hires, as well as group dining and exclusive event bookings.





Level Two ‘The Birdcage’

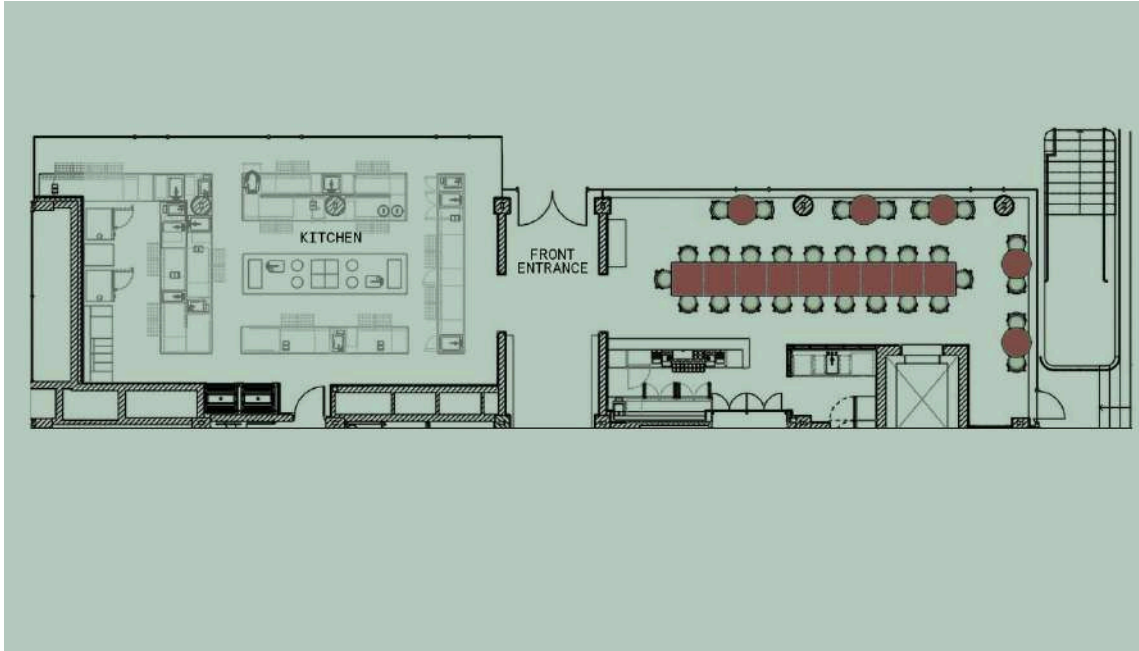
Level Two, affectionately known as ‘The Birdcage’, provides a serene and sophisticated space for up to 100 seated guests. Nestled amongst the treetops with abundant natural light, it features a selection of round tables with Lazy Susans, perfect for sharing delicious dishes from our extensive menu.

Capacity: 100 Seated Guests

Operating Hours: Dinner Wed - Sun 6:00PM - 11:00PM
Lunch Thurs - Sun 12:00PM - 11:00PM

**Please note times can be flexible.*





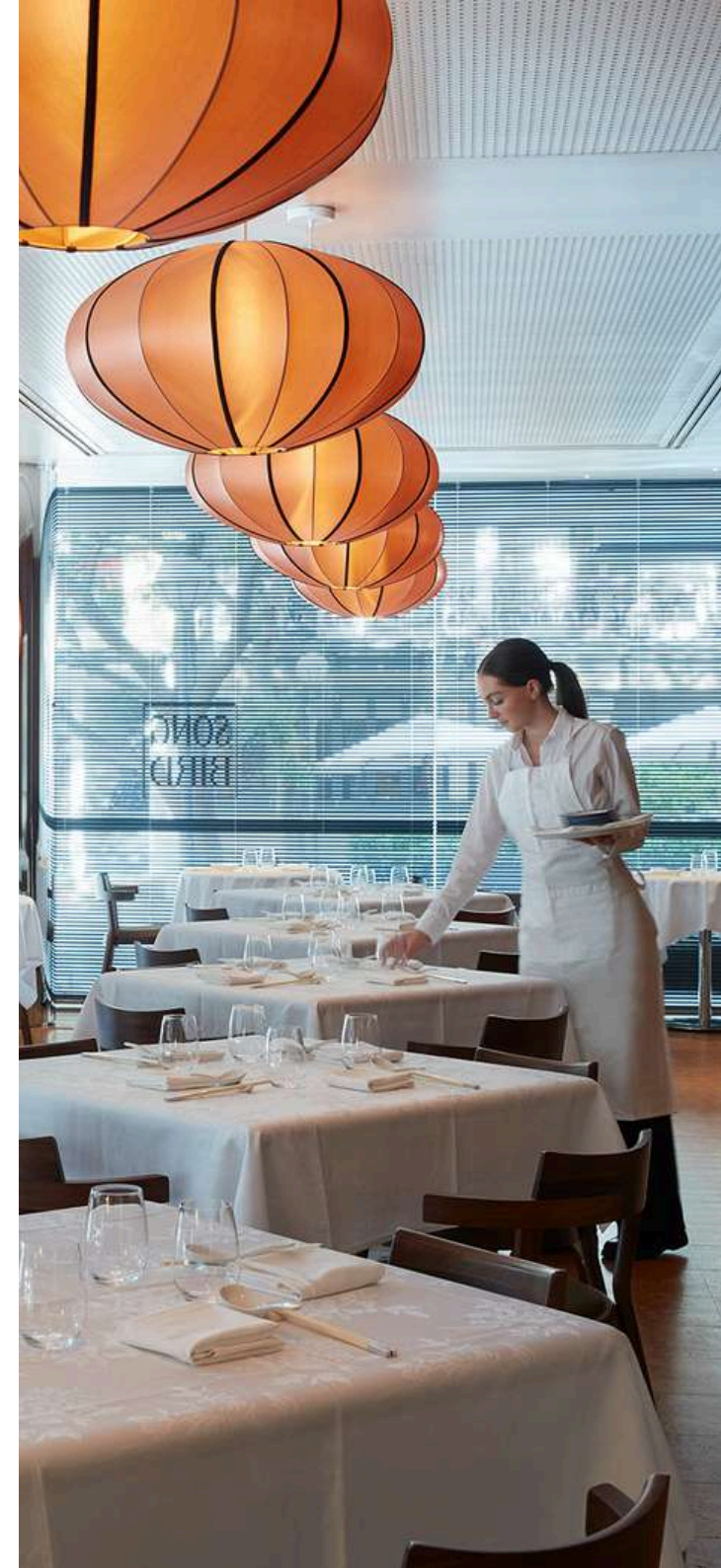
The Orchid Room at Song Bird

For smaller groups, we offer the beautiful ground floor private dining room that can accommodate up to 35 guests seated or 50 guests standing. With a private cocktail bar, abundant natural lighting and a view to Song Bird's kitchen, the room is perfect for corporate events, birthday celebrations, special gatherings and cocktail receptions.

Capacity: 35 Seated Guests or 50 Standing Guests

Operating Hours: Dinner Wed - Sun 6:00PM - 11:00PM
Lunch Thurs - Sun 12:00PM - 11:00PM

**Please note times can be flexible.*



SONG
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Canapes - Sample Menu

Spencer Gulf King Prawn Har Gow
Pork and Prawn Siu Mai with Flying Fish Roe
Lobster and Scallop Spring Roll with Sweet and Sour Sauce
Steamed Spinach and Garlic Chive Dumpling (gf)
Mushroom and Vegetable Crystal Dumpling
Spencer Gulf King Prawn Toast, Sweet and Sour sauce
White Cut Sun Farms Chicken with Shallot Dressing
Asparagus, Shiitake and Coriander Tartlet
Pepper Beef Pancake with Fragrant Soy
Shallot and Salt Bush Pancake with Sweet Soy
Salt and Pepper Tofu (v)
Peking Duck with Hoisin Sauce, Condiments and
Mandarin Pancakes (gf version)
Kung Pao Chicken Rice
Steamed Choy Sum, King Brown and Shitake Mushrooms with Garlic Sauce
and Rice (v)

SWEET

Egg Custard Tart
Cashew Caramel Slice

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Banquet - Sample Menu

STARTERS

Cabbage, Carrot Radish and Daikon Pickles
Sichuan Pickled Shiitake and Cucumber
Pav and Heidi's Big Eye Tuna Sashimi, Avocado with Miso and Honey Dressing
Sichuan Style Sesame and Red Oil Sun Farm Chicken Salad
Plump Spencer Gulf King Prawn Wontons with Black Vinegar and Chilli
Crispy Lobster and Scallop Money Bags with Sweet Sour Sauce
Our Signature Peking Duck with Condiments and Mandarin Pancakes

SHARED MAINS

Steamed Coral Trout with Ginger and Shallot
Blue Swimmer Crab and Shanghai Noodles with XO
Red Braised Beef with Chestnuts, Mandarin Peel and Bamboo Pith
Steamed Summer Vegetables with Golden Sesame Oil
Steamed Rice

DESSERT

Vanilla Pavlova with Mascarpone Orange Chantilly and Plums

ADD TO YOUR BANQUET

Pipis with XO
Whole Mud Crab with your choice of preparation
Crispy Fried Sun Farm Chicken with Soy, Coriander, Ginger and Chilli Sauce
Combination Fried Rice with BBQ Pork, Conpoy and Prawn

Pricing Structure

Level Two 'The Birdcage'

Minimum Spend: From \$10,000 +gst

The Orchid Room at Song Bird

Minimum Spend: From \$3,000 +gst
A 10% service charge applies.



