

STARTERS

Cabbage, Carrot, Radish and Daikon Pickles	9
Fresh Cucumber Kimchi Pickle	9
Freshly Shucked Tuross Lake Sydney Rock Oysters with Ginger Vinegar and Gochujang	7.5 each
Spiced Eggplant and Silken Tofu with Soy Eggs	24
Pav and Heidi’s Big Eye Tuna Sashimi, Avocado with Miso and Honey Dressing	32
Sichuan Beef Tartare, Pickled Ginger and Tomato with Crisp Wonton	29
Crisp Roast Pork Belly Salad with Sichuan Chilli Oil and Peanuts	28
Plump Spencer Gulf King Prawn Wontons with Black Vinegar and Chilli (6 pieces)	39
Spencer Gulf King Prawn Har Gow (4 pieces)	24
Pork and Prawn Siu Mai with Flying Fish Roe (4 pieces)	24
Ben’s Coral Trout Dumplings (4 pieces)	24
Spinach and Garlic Chive Dumplings (4 pieces)	24
Song Bird Mixed Dumpling (8 pieces)	48
Mussels with Thai Style Chilli Paste	28
Coorong Pipis with XO and Crispy Noodle	48
Spencer Gulf King Prawn Toast with Sweet and Sour Sauce	39
Lobster and Scallop Spring Rolls with Sweet and Sour Sauce	46
Bruce’s Salt and Pepper Southern Calamari with Prik Nam Pla	30
Pepper Beef Pancake with Fragrant Soy	26
Roast Duck Puff with Plum Sauce	26

MAINS

Steamed Silken Tofu with Black Bean and Chilli	25
Ben’s Coral Trout with Pixian Chilli, White Soy and Ginger	65
Ben’s Crispy Battered Coral Trout with Ginger, Eschalot and Mirin Dressing	65
Wild Legend Lobster Tail Salt and Pepper Style with Nam Jim	120
Stir Fried Spencer Gulf King Prawns Dry Red Curry Style	59
Neil’s Spanner Crab Omelette with Yellow Chives and Oyster Sauce	55
Blue Swimmer Crab and Shanghai Noodles with XO Paste	65
Peking Duck with Hoisin, Condiments and Mandarin Pancakes	64
Roast Duck with Orange and Caramel Sauce	59
Crispy Fried Sun Farm Chicken with Soy, Coriander, Ginger and Chilli Sauce	55
Stir Fried Chicken with Black Bean, Turkish Chilli, Woodear Mushrooms and Thai Basil	45
Hakka Style Red Braised Pork Belly with Preserved Vegetables	49
Sichuan Style Sweet, Sour, Hot and Numbing Pork with Pineapple	49
220g CopperTree Farm Friesian Dairy Beef Fillet with Satay Peanut Sauce	65

VEGETABLES & RICE

Steamed Autumn Vegetables with Golden Sesame Oil	18
Stir Fried Water Spinach with Sambal	18
Combination Fried Rice with BBQ Pork, Conpoy and Prawn	35
Steamed Rice	5pp

SONG BIRD BANQUET MENU

MINIMUM 2 PEOPLE	128PP
PREPARED FOR THE ENTIRE TABLE	
STARTERS	
Cabbage, Carrot, Radish and Daikon Pickles	
Fresh Kimchi Pickle	
Pav and Heidi’s Big Eye Tuna Sashimi, Avocado, with Miso and Honey Dressing	
Plump Spencer Gulf King Prawn Wontons with Black Vinegar and Chilli	
Lobster and Scallop Spring Rolls with Sweet Sour Sauce	
SHARED MAINS	
Ben’s Coral Trout with Pixian Chilli, White Soy and Ginger	
Blue Swimmer Crab and Shanghai Noodles with XO	
Roast Duck with Orange and Caramel Sauce	
Sichuan Style Sweet, Sour, Hot and Numbing Pork with Pineapple	
Steamed Autumn Vegetables with Golden Sesame Oil	
Steamed Rice	
DESSERT	
Triple Chocolate Pavlova with Almond Praline	
MINIMUM 2 PEOPLE	88PP
PREPARED FOR THE ENTIRE TABLE	
STARTERS	
Cabbage, Carrot, Radish and Daikon Pickles	
Pav and Heidi’s Big Eye Tuna Sashimi, Avocado, with Miso and Honey Dressing	
Bruce’s Salt and Pepper Southern Calamari with Prik Nam Pla	
Plump Spencer Gulf King Prawn Wontons with Black Vinegar and Chilli	
SHARED MAINS	
Ben’s Coral Trout with Pixian Chilli, White Soy and Ginger	
Steamed Autumn Vegetables with Golden Sesame Oil	
Red Braised Beef with Chestnut, Mandarin Peel and Holy Basil	
Combination Fried Rice with BBQ Pork, Conpoy and Prawns	

At Song Bird, we take food safety seriously and make every effort to manage allergens with care. While we strive to minimise the risk of cross-contamination, please be aware that trace amounts of allergens may still be present due to factors beyond our control. If you have a food allergy, we encourage you to inform our team so we can take appropriate precautions.

All credit and debit cards incur a surcharge at the rate of your provider.  
Tables of 8 and over incur a 10% discretionary service charge.  
Sunday surcharge 10%  
Public Holiday surcharge 15%