
About Song Bird

Song Bird by Neil Perry delivers an exceptional culinary experience, celebrating the vibrant flavours of modern Asian cuisine. Drawing inspiration from China, Japan, Korea, and Thailand, the menu is designed for sharing - a reflection of Neil's deep appreciation for Southeast and Northeast Asian culinary traditions. Committed to fresh, locally sourced, premium ingredients, Song Bird offers a dining experience that is both elevated and authentic.

Situated in Sydney's Double Bay and set over two 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, 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.

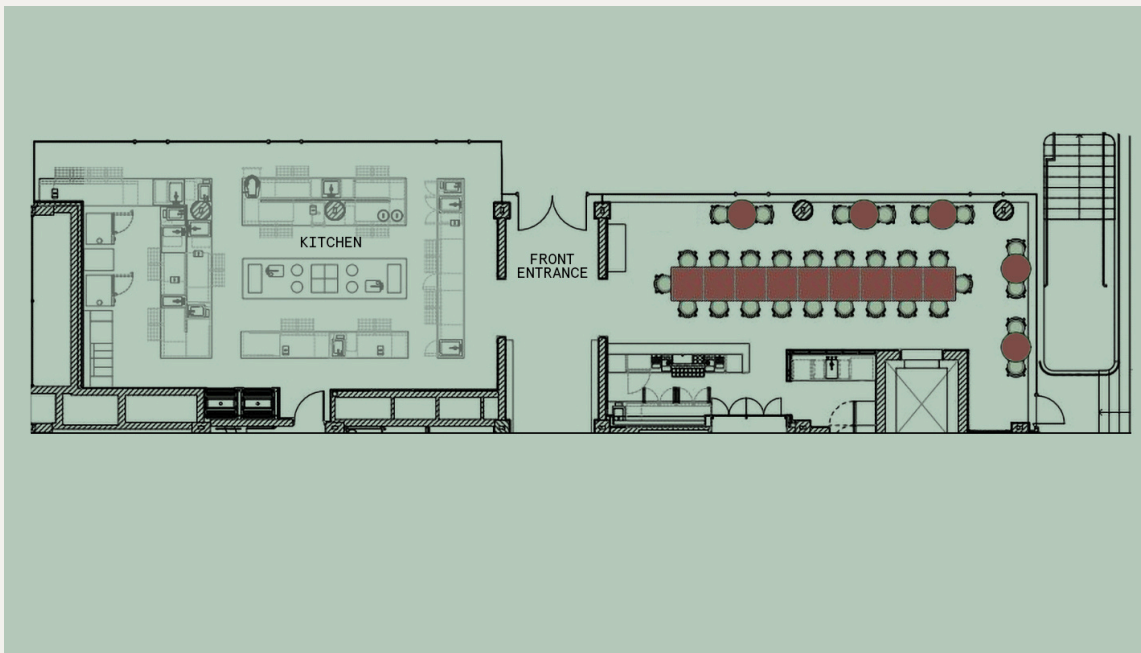


Private Events At Song Bird

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

Song Bird is available for full venue hire, private dining, cocktail events and exclusive event bookings.





The Orchid Room, Ground Floor

For smaller groups, we offer the beautiful ground floor dining room that can accommodate up to 32 guests seated or 50 guests standing. With a private cocktail bar, abundant natural lighting and a view to Song Bird's kitchen, The Orchid Room is perfect for corporate events, birthday celebrations, special gatherings and cocktail receptions.

Capacity: 32 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.*





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



Banquet - Sample Menu

STARTERS

Cabbage, Carrot Radish and Daikon Pickles
Sichuan Pickled Shiitake Cucumber
Spencer Gulf Plump Prawn Dumpling with Black Vinegar Chilli
White Cut Farms Chicken Salad and Shallot Dressing
Wollemi Peking Duk with Hoisin Sauce and Mandarin Pancakes

SHARED MAINS

Ben's Coral Trout with Ginger and Shallot
Steamed Spring Vegetables and Golden Sesame Oil
Stir Fried Blackmore Wagyu, Oyser Mushroom and Cracked Kampot Pepper
Red Braised Pork Belly with Shiitake and Bambo
Steamed Rice

DESSERT

Mango Parfait with Sago

ADD TO YOUR BANQUET

Pipis with XO
Whole Mud Crab or Whole Lobster with your choice of preparation
Whole Crisp Sun Farm Chicken with Sichuan Salt and Pepper and Lemon
Fried Rice

MARGARET

Canapes - Sample Menu

Freshly Shucked Oysters with Desert Lime Salsa

Black Pearl White Sturgeon Caviar Tart

Tuna Tartare Crostini with Caper, Shallots, Parsley and
Creme Fraiche

Parmesan Shortbread with Pea, Mint, and Ricotta

Sashimi of Paspaley Pearl Meat with White Soy Ponzu

Blue Swimmer Crab Tartlet with Lemon Mayonnaise

Our Steak Tartare on Potato Crisp

CopperTree Steak Tartare with Charred Pepper Paste
and Potato Crisps

MARGARET

Banquet - Sample Menu

ENTREE — Served Alternatively

Elena's Buffalo Mozzarella with Grilled Yellow Peaches, Vincotto and Hazelnuts
Sashimi of Pav and Heidi's Albacore Tuna with Avocado, Nori, Kombu
and Brown Rice Vinegar

MAIN — Served Alternatively

Ben's Coral Trout with XO Butter
CopperTree Farm Beef Fillet with Red Curry Butter and Grilled Shallots

SIDES — Served to Share

Green Salad with Margaret Vinaigrette
Wentworth's Twice Cooked Crisp and Creamy Potatoes
Slow Cooked Peas with Anchovies, Chilli and Garlic

DESSERT — Served Alternatively

Neil's Flourless Chocolate Cake with Whipped Cream
Mascarpone, Blueberry and Almond Trifle

Pricing Structure

Exclusive Venue Hire

Minimum Spend: POA
A 10% service charge applies

Ground Floor, The Orchid Room

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

**Please note prices are adjusted seasonally.*



