

STARTERS

Cabbage, Carrot, Radish and Daikon Pickles	9
Fresh Cucumber Kimchi Pickle	9
Spiced Eggplant and Silken Tofu with Soy Eggs	24
Anthony's Pink Snapper Sashimi with Green Papaya Salad, Cashews, Lime and Chilli	32
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
White Cut Chicken Salad with XO, Shallot Oil and Peanuts	28
Crisp Roast Pork Belly Salad with Sichuan Chilli Oil and Peanuts	28
Crisp Roast Pork Belly Bao Bun with Kimchi and Coriander (2 pieces)	28
Red Braised Beef Bao Bun with Cabbage and Daikon Pickles (2 pieces)	28
Bruce's Salt and Pepper Southern Calamari with Prik Nam Pla	30
Sweet and Sticky Pork Short Ribs	29

DUMPLINGS

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
Anthony's Pink Snapper Dumplings (4 pieces)	24
Spinach and Garlic Chive Dumplings (4 pieces)	24
Song Bird Mixed Dumpling (8 pieces)	48
Spencer Gulf King Prawn Toast with Sweet and Sour Sauce	39
Lobster and Scallop Spring Rolls with Sweet and Sour Sauce	46
Roast Duck Puff with Plum Sauce	26
Lamb and Cumin Pancake with Fragrant Soy	26

SEAFOOD

Anthony's Pink Snapper with Pixian Chilli, White Soy and Ginger	65
Anthony's Crispy Battered Pink Snapper with Ginger, Eschalot and Mirin Dressing	65
Coorong Pipis with XO and Crispy Noodle	45
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

MEAT

Roast Duck with Hoisin, Condiments and Mandarin Pancakes	64
Roast Duck with Orange and Caramel Sauce	59
Stir Fried Chicken with Black Bean, Turkish Chilli, Woodear Mushrooms and Thai Basil	45
Sichuan Style Sweet, Sour, Hot and Numbing Pork with Pineapple	49
Roast Pork Cutlet in Miso and Fermented Red Beancurd Marinade with Pickled Ginger	49
Hakka Style Red Braised Pork Belly with Preserved Vegetables	49
220g CopperTree Farm Friesian Dairy Beef Fillet with Satay Peanut Sauce	65
250g David Blackmore Wagyu Denver with Kombu Butter	130
Red Braised David Blackmore Wagyu, Shiitake Mushroom and Pickled Bamboo Shoots	65

VEGETABLES & RICE

Steamed Silken Tofu with Black Bean and Chilli	25
Steamed Winter 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

EXPRESS LUNCH MENU

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

Anthony's Pink Snapper with Pixian Chilli, White Soy and Ginger
Roast Duck with Orange and Caramel Sauce
Steamed Winter Vegetables with Golden Sesame Oil
Steamed Rice

DESSERT

Triple Chocolate Pavlova with Almond Praline

SONG BIRD BANQUET MENU

MINIMUM 2 PEOPLE 138PP
PREPARED FOR THE ENTIRE TABLE

STARTERS

Cabbage, Carrot, Radish and Daikon Pickles
Fresh Cucumber Kimchi Pickle
Pav and Heidi's Big Eye Tuna Sashimi, Avocado, with Miso and Honey Dressing
White Cut Chicken Salad with XO, Shallot Oil and Peanuts

Plump Spencer Gulf King Prawn Wontons with Black Vinegar and Chilli
Lobster and Scallop Spring Rolls with Sweet Sour Sauce

Roast Duck with Hoisin, Condiments and Mandarin Pancake

SHARED MAINS

Anthony's Pink Snapper with Pixian Chilli, White Soy and Ginger
Blue Swimmer Crab and Shanghai Noodles with XO

Red Braised Beef with Chestnut, Mandarin Peel and Holy Basil
Steamed Winter Vegetables with Golden Sesame Oil
Steamed Rice

DESSERT

Triple Chocolate Pavlova with Almond Praline

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%

SONG BIRD SIGNATURE COCKTAILS

1957 <i>Aperol, House Mango & Passionfruit Cordial, Prosecco</i>	25
Sydney Gin Martini <i>Sydney Gin, Dolin Dry, Lime Cheek</i>	25
Pandan Martini <i>Skyy Vodka, Cinzano Dry, Pandan, Grapefruit Bitters, Prosecco</i>	25
Four Pillars Dirty Martini <i>Four Pillars Olive Leaf Gin, Olive Brine, Dolin Dry, Sicilian</i>	27
Eight Snakes <i>Dark Rum, Amaretto, Umeshu, House Cherry Syrup, Lemon</i>	25
Jasmine Negroni <i>Jasmine Infused Campari, Gallivanter Gin, Cinzano Rosso, Yume Grape Wine, Grapefruit Bitters</i>	28

Classics available upon request

DESSERT

Triple Chocolate Pavlova with Almond Praline	19
Banana and Salted Caramel Pudding with Macadamia and Mascarpone Sabayon	19
Vanilla Bread Pudding with Pandan Crème Brûlée and Candied Kumquat	19
Strawberry Four Ways with Coconut Yoghurt, Nuts and Pepita Seeds	19
CopperTree Farm Buttermilk Soft Serve with Toppings Add Crisp Chocolate Peanut Biscuit	16/24
CopperTree Farm Buttermilk Ice Cream Sandwich with Chocolate and Peanut Butter	12
Cashew Caramel Slice	12

DESSERT WINE

2021 Semillon, Henschke Noble Eden Valley, S.A	17
2015 Sémillon Blend, Filhot, Sauternes, Bordeaux, France	25
2023 Shiraz Blend, Seppeltsfield, 21 Year Old Para Tawny Barossa Valley, SA	20

DIGESTIVES & COCKTAILS

Yuzu Drop <i>Gin, Umeshu, House Yuzu Cordial, Orgeat</i>	12
Espresso Martini	25
Delord 1993 Bas Armagnac, France	24
Amaro Averna, Sicily, Italy	12
Amaro Montenegro, Emilia-Romagna, Italy	12
Amaro Braulio, Bormio, Italy	12

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.