

Snacks & Share

Sweet Roasted Nuts (GF) (V)	8	Croquettes (3pc)	15
Macadamia, Pecan, Almond, Pistachio, Cashew, Salt, Sugar, Cayenne Pepper, Cinnamon and Egg Whites.		Corn and Jalapeño (V)	
		Fresh Corn, Jalapeño Dice, Butter, Flour and Milk.	
Hot Chips w/ Rosemary Salt, Aioli & Ketchup (V)	14	Ham and Mozzarella	
Hot Fries, Rosemary Salt, Ketchup and Aioli.		Ham, Mozzarella, Butter, Flour and Milk.	
Corn Chips & Guacamole (GF) (VG)	15	Popcorn Chicken	19
Fresh Corn Chips, Avocado, Red Onion, Garlic, Coriander, Jalapeño and Tomato.		Marinated Chicken Thigh w/ Chipotle Aioli or Bang Bang Sauce.	
Grilled Flat Bread (V)	15	Birria Style Taco (2pc) (GF)	18
Parrilla Grilled Fresh Flatbread, Whipped Ricotta Dip, Honey and Thyme.		Slow Cooked Beef Shoulder, White Onion, Coriander, Mozzarella and Beef Jus Dip.	
Canadian Poutine	17	Pulled Chicken Taco (2pc) (GF)	18
Hot Chips, Cheese Curds and Chicken Gravy.		Adobo de Pollo, Cabbage, Chipotle Aioli, Pico de Gallo and Caramelised Pineapple.	
Green Goddess Salad (V)	14	Baja Style Fish Taco (2pc)	18
Butter Leaf Lettuce, Green Goddess Dressing and Everything Spice.		Battered Fish, Cabbage, Guacamole, Pico De Gallo, Chipotle Aioli and Pickled Red Onion.	
Grilled Asparagus w/ Green Goddess & Crispy Capers (V)	16	Pulled Mushroom Taco (2pc) (GF)	18
Asparagus, Green Goddess Dressing and Fried Capers.		Sauteed Enoki and Oyster Mushroom, Cabbage, Coriander and Lime Aioli, Feta and Pico De Gallo.	
Crispy Crushed Potatoes w/ Parmesan & Sour Cream (V) (GF)	16	Nachos (GF)	23
New Potato, Grana Padano, Sour Cream, Paprika and Secret Spice Mix.		Fresh Corn Chips, Pickled Jalapeño, Black Olives, Red Onion, Tomato, Pico De Gallo, Nacho Cheese, Sour Cream and Salsa.	
		Add Guacamole 4, Chicken 7, Mushroom 6	

Parrilla Charcoal Grill & Mains

Crispy Seared Tofu w/ Mushroom XO & Charred Greens (V) (GF)	28
Marinated Tofu, Broccolini, Asparagus, Mushroom XO Sauce, Toasted Sesame Seed and Scallion.	
Aglio E Olio (V)	20
Fettuccini with Sliced Garlic, Chilli Flakes, Aviary Oil, Lemon, Parsley and Grana Padano.	
Add Grilled Chicken \$7, Seared Tofu \$5	
Victorian Grass Fed Porterhouse 250g	35
250g Porterhouse, White Gold, House Salad and Hot Chips w/ Rosemary Salt.	
Victorian Grass Fed Eye Fillet 200g	43
200g Eye Fillet, White Gold, Charred Broccolini, Lemon, Aviary Oil, Champagne Vinegar, Potato Pavé and Red Wine Jus.	
Herb Crusted Barramundi w/ White Bean Cassoulet 250g	37
250g Lemon and Herb Crusted Barramundi Fillet with White Bean Cassoulet.	

Pub Classics

Aviary Signature Burger 190g 29

Fresh Ground 190g Beef Patty, Two Slices of Cheddar, Caramelised Onion, Lettuce, Tomato, Housemade Pickles, Ketchup, Yellow Mustard and Hot Chips w/ Rosemary Salt.

Add **Gluten Free Bun 4**

Fried Chicken Burger 29

Marinated Chicken Thigh, Ranch Dressing, White Cabbage, Housemade Red Onion Pickle and Hot Chips w/ Rosemary Salt.

Add **Gluten Free Bun 4**

Fried Tofu Burger 27

Marinated Tofu, Chipotle Aioli, Fine Shredded Cabbage, Housemade Pickled Red Onion and Hot Chips w/ Rosemary Salt.

Add **Gluten Free Bun 4**

Fish & Chips 30

Beer Battered Whiting, Housemade Tartare Sauce, Grilled Lemon Wedge, Hot Chips w/ Rosemary Salt and House Salad.

Chicken Parmigiana 30

Fresh Chicken Schnitzel, Leg Ham, Housemade Napoli, Mozzarella, Grana Padano, Hot Chips w/ Rosemary Salt and House Salad.

Chicken Schnitzel 29

Fresh Chicken Schnitzel, Grilled Lemon Wedge, Side Chicken Gravy, Hot Chips w/ Rosemary Salt and House Salad.

Vegetarian Parmigiana (V) 29

Veggie Patty (Potato, Onion, Garlic, Peas, Carrots and Seasoning), Housemade Napoli, Mozzarella, Hot Chips w/ Rosemary Salt and House Salad.

With **Vegan Cheese \$4**

Aviary Signature Steak Sandwich 31

Medium Rare Steak, White Gold, Caramelised Onion, Sautéed Swiss Brown Mushrooms, Aioli, Whipped Horseradish, Rocket and Hot Chips w/ Rosemary Salt.

Dessert

Apple & Cinnamon Empanada 10 ea

Argentinian Fried Pastry, Apple, Cinnamon, Walnuts w/ Side of Dulce De Leche.

Chocotorta 12

Kahlua and Coffee Soaked Chocolate Cookies, Whipped Dulce De Leche Cream Cheese, Topped w/ Cookie Crumble.

Bruléed Lemon Tart 12

Shortcrust Pastry Lemon Tart w/ Fresh Raspberries.

Chocolate Brownie w/ Coconut Ice Cream (VG)(GF) 12

Vegan and Gluten Free Brownie w/ Miso Caramel and Coconut Ice Cream.

Kids' Menu

Cheeseburger 17

100g Fresh Ground Beef Patty, Lettuce, Housemade Pickles, Ketchup, Aioli, Hot Chips w/ Rosemary Salt and Side Ketchup.

½ Size Chicken Parmigiana 17

Fresh Chicken Schnitzel, Leg Ham, Housemade Napoli, Mozzarella, House Salad, Hot Chips w/ Rosemary Salt and Side Ketchup.

Minute Steak 17

125g Well Done Porterhouse, White Gold, House Salad, Hot Chips w/ Rosemary Salt and Side Ketchup.

Kids Pasta (V) 15

Linguine Pasta, Butter Sauce or Tomato Sauce and Side of Sourdough.

2 Scoops of Ice Cream 8

Vanilla Ice Cream with Choice of Chocolate, Strawberry or Caramel Sauce.

COCKTAILS

Classic Cocktails

Daiquiri 22

Bacardi White Rum, Lime Juice, Sugar Syrup.

Margarita 23

Patrón Silver Tequila, Cointreau, Lime Juice, Sugar Syrup.

Pisco Sour 24

Pancho Fierro Pisco, Lime Juice, Sugar Syrup, Egg White.

Old Fashioned 24

Angel's Envy Bourbon, Sugar Syrup, Angostura Bitters.

Espresso Martini 22

78 Degrees Vodka, Kahlua, Licor 43, Espresso.

South Side 24

Mint, Hendricks Gin, Lime Juice, Sugar Syrup, Angostura Bitters.

Dark and Stormy 24

Goslings Black Seal Rum, Lime Juice, Ginger Beer.

Negroni 24

Tanqueray Gin, Campari, Sweet Vermouth.

Manhattan 26

Monkey Shoulder Malt Whiskey, Sweet Vermouth, Bitters.

78 Martini 22

78 Degrees Vodka / Australian Gin, Dry Vermouth, Orange Bitters. (Dirty Optional)

Seasonal Cocktails

Pornstar Martini 23

Absolut Vanilla Vodka, Lime Juice, Passionfruit Liqueur, Passionfruit Syrup, Prosecco.

Spicy Margarita 23

Patrón Silver Tequila, Jalapeño Syrup, Lime Juice.

Lavender Honey Collins 22

78 Degrees Australian Gin, Crème de Violette, Honey Syrup, Lemon Juice, Soda Water.

Don Apry 24

Cazadores Reposado, Amaretto, Apricot Liqueur, Lime Juice, Orgeat.

Basil Smash 24

Four Pillars Rare Dry Gin, Basil, Lime Juice, Sugar Syrup.

Crimson Tide 26

Goslings Black Seal Rum, Passionfruit Syrup, Lime Juice, Pineapple Juice, Campari.

Mandarillo Spritz 18

Mandarin Liqueur, Prosecco, Soda Water.

Pimms Cup 20

Pimms, Lemon Juice, Ginger Ale, Mixed Fruit & Veg.

French Martini 23

78 Degrees Vodka, Chambord, Pineapple Juice.

Amaretto Sour 23

Disaronno Amaretto, Lemon Juice, Sugar Syrup, Egg White

WINE LIST

Red

	150ml	250ml	Bottle
Miracle on the Wire Shiraz (Organic) Central Ranges, NSW	13	20	60
Indented Head Pinot Noir Central Ranges, NSW	15	24	70
Millon 'The Impressionist' Tempranillo (Vegan) Eden Valley, SA	14	22.5	66
Seabrook 'The Gambler' Cabernet Malbec (Vegan) Barossa Valley, SA	14	22.5	66
Sutton Grange 'Fairbank' Sangiovese Mount Alexander, VIC	15	24	70
Roots Chilled Red Bendigo and Riverland, VIC	15	24	70
2021 Wine by Sam 'Stardust and Muscle' Pinot Noir Alpine Valleys, VIC			75
2021 Sutton Grange Syrah Bendigo, VIC			75

Rosé

	150ml	250ml	Bottle
In Reverie Wines Rosé (Vegan) Margaret River, WA	13	20	60
2023 Sutton Grange 'Fairbank' Rosé Mount Alexander, VIC			75

White

	150ml	250ml	Bottle
Miracle on the Wire Pinot Gris (Organic) Central Ranges, NSW	13	20	60
Lange Estate 'Providence Road' Riesling (Vegan) Frankland River, WA	15	24	70
Jackson Estate 'Shelter Bay' Sauvignon Blanc (Vegan) Marlborough, QLD	15	24	70
Yarrowood Chardonnay (Vegan) Yarra Valley, VIC	14	22.5	66
Cofield 'Footsteps' Pinot Grigio Swan Hill & King Valley, VIC	14	22.5	66
2023 Leogate 'Creek Bed Reserve' Semillon Hunter Valley, NSW			75
2022 Knee Deep Wines 'Birdhouse' Chardonnay (Vegan) Margaret River, WA			80

Sparkling

	150ml	250ml	Bottle
Angel in the Room NV Prosecco Murray Darling, VIC	14	22.5	66
2021 Cofield 'Essence' Pinot Noir Chardonnay Alpine Valleys, VIC			88