

DINING

SWEET

- Pina colada ice cream sandwich
- Millionaire's chocolate mousse

SNACKS

- Salted palm sugar popcorn *GF* 5
- Seasoned crackling of the day *GF* 5
- Mac 'n' cheese croquettes (5) 10
- Rangers valley housemade jerky *GF* 9
- Mexican party corn, sour cream, chilli, lime, salted cheese *GF* 9
- Sticky fried chicken, hot sauce 14
- Spiced mixed maple nuts *GF* 7
- Beer battered chips, secret sauce 9
- Loaded fries, burnt ends, jalapeños, jack cheese 14

BURGERS - \$14

- Aviary Wagyu Cheese Burger
tomato, pickle, lettuce, ketchup, mustard
- Southern Fried Haloumi Burger
chilli mayo, tomato, pickles
- Crumbed Rockling
tartare sauce, alfalfa
- Smoked Brisket
lettuce, pickles, BBQ sauce
- Slow Cooked Pulled Pork Shoulder
chilli, mustard, cider vinegar, 'slaw
- Spiced Crispy Chicken
'slaw, chipotle mayo

VEG

- Heirloom tomato & peach salad, purple basil, salted ricotta *GF* 15
- Mixed grain salad, smoked almonds, currants, lemon, almond oil *GF* 14
- Beetroot falafel, pickles, herb salad, yoghurt sauce *GF* 16
- Wood roasted cauliflower salad, hazelnuts, pomegranate, celery *GF* 15

MEAT TRAYS

All served with pickles, sauce & bread

- Low 'n' slow brisket 22
- Smoked 1/4 Hazledean Farm chicken 18
- Pulled BBQ lamb shoulder, salse verde 22
- Pulled spiced pork shoulder 18
- Pit Master's Tray • 3 meats, chef's choice 30

PUB GRUB

- Chicken parma, house smoked ham, chips, 'slaw 26
- Battered or grilled rockling w/ salad or chips & pea puree 28

SIDES - \$5

- Mac 'n' cheese
- Mash 'n' gravy
- Southern 'slaw
- Potato salad
- Collard greens
- Battered chips

SAUCES & THINGS - \$1

- Ketchup
- Beet ketchup
- Secret sauce
- Reaper hot sauce
- Red eye gravy
- Aioli
- Corn relish
- Blue cheese
- Jalapeños
- Salsa verde
- Carolina BBQ
- Kansas City BBQ
- Chipotle



AVIARY
ABBOTSFORD



FUNCTIONS

Head upstairs to the first floor where you'll find the White Room and Den. These rooms are available as separate spaces or in their entirety for larger events. We can help you host your cocktail party, corporate or private dining event.

Email eatdrink@aviaryhotel.com.au for more info.

TALK TO US, WE KNOW HOW TO PARTY

We offer the freshest seasonal produce sourced locally from farmers committed to ethical farming practices. If you have a food allergy please inform your waiter before placing your order. Please see our specials board or ask your waiter.