

SPARKLING & CHAMPAGNE

NV SECRET GARDEN BRUT Big Rivers, NSW	9	42
NV TRENTHAM THE FAMILY PROSECCO Murray Darling, VIC	11.5	55
BILLECART SALMON BRUT RÉSERVE CHAMPAGNE NV Champagne, FRANCE		130

ROSÉ WINE

2019 LURTON FUME ROSE Valle de Uco, ARGENTINA	9	42
2017 DOMENICA ROSÉ Beechworth, VIC		65

WHITE WINE

2019 AVIARY HOTEL WHITE Multi Regional, VIC	9	42
2018 TRENTHAM RIVER RETREAT SAUVIGNON BLANC Murray Darling, VIC	10	45
2015 HUMBERTO CANALE SAUVIGNON SEMILLON Rio Negro, Patagonia		50
2018 LURTON PINOT GRIS Valle de Uco, Argentina	11.5	52
2017 PANTON PINOT GRIS Mornington Peninsula, VIC		65
2017 LITTLE VESPA PINOT GRIGIO King Valley, VIC	11.5	52
2018 PRINCE CHARDONNAY Yarra Valley, VIC	11	50
2016 IN DREAMS CHARDONNAY Yarra Valley, VIC		58
2017 MERRICKS ESTATE THOMPSON'S LANE CHARDONNAY Mornington Peninsula, VIC		68
2016 FAT BASTARD CHARDONNAY California, USA	11	49

RED WINE

2019 AVIARY HOTEL RED Multi Regional, VIC	9	42
2017 TRENTHAM ESTATE PINOT NOIR Murray Darling, VIC	10	48
2016 HUMBERTO CANALE 'ESTATE' PINOT NOIR Rio Negro, Patagonia	11	52
2015 COCA I FITO ALOJA NEGRE GRENACHE DO Montsant Spain		65
2016 CAMPESINO TEMPRANILLO Toro, Spain	12.5	58
2012 MERRICKS ESTATE THOMPSON'S LANE SHIRAZ Mornington Peninsula, VIC		65
2016 YANGARRA SHIRAZ McLaren Vale, SA		78
2017 KILIKANOON KILLERMAN'S RUN GSM Clare Valley, SA	13.5	62
2017 TWO HANDS BRAVE FACES GMS Barossa Valley, SA		76
2015 RUCA MALEN 'YAUQUEN' BONARDA Lujan de Cuyo, Mendoza	11	48
2015 RUCA MALEN MALBEC Lujan de Cuyo, Mendoza		65
2016 TERRZINI MONTEPULCIANO D'ABRUZZO Abruzzo, Italy		65



COCKTAILS

ESPRESSO MARTINI Wyborowa vodka, Kahula, Espresso	20
COSMOPOLITAN Wyborowa vodka, Cointreau, lime, cranberry juice	20
MOJITO Havana Club white rum, lime, gomme, mint	20
MOSCOW MULE Wyborowa vodka, ginger beer, lime	20
BOATROCKER SOUR Chival Regal 12yo blended scotch, housemade Boatrockers stout syrup, fig and cinnamon bitters, lemon	20
CONTIKI DOWN UNDER Havana Club 7 Anos dark rum, blue curacao, falernum, pineapple syrup and lime	20
CUCUMBER MARGARTIA Olmecca Altos tequila, agave syrup, cucumber, lime	20
NAKED NOT FAMOUS House Sparkling, Damiana liqueur	15
PUMPKIN YA WINTER Havana Club 7 Anos dark rum, spiced pumpkin butter, hot water, cider	20
SENCHA COLLINS Plymouth Gin, St. Germain elderflower, sencha syrup, blueberries, lime	20
TRIPPER SNIPPER Mezcal, sour beer, agave syrup, Montenegro, wine soaked orange	20
UNDER THE TABLE Jameson Caskmates IPA Whiskey, Fixation IPA syrup, lime leaf infused, Peychaud bitters	20

COCKTAIL JUGS

PIMMS JUG Pimms, orange, lemon, strawberries, cucumber, mint, ginger ale, lemonade	26
LONG ISLAND ICED TEA JUG Wyborowa vodka, Beefeater Gin, Havana Club white rum, Cointreau, Olmecca Altos tequila lime, lemon, Pepsi	28
THE SAILOR'S PUNCH JUG Sailor Jerry, Heering Cherry liqueur, cider, lime, gomme, orange juice	28

FROM THE CHARCOAL GRILL

HERO VEG

CHARCOAL GRILLED EGGPLANT STEAK 23
Broccolini, chimichurri, slivered almonds and garlic crisps

SMOKED SWEET POTATO 24
Cashews, cranberries, lentils and sunflower seeds

HEIRLOOM CHARD CARROTS 22
Kale, zucchini, capsicum, coriander, farro and cumin yoghurt

HERO MEAT

O'CONNORS 280G HANGER STEAK 26

O'CONNORS 300G RIB EYE STEAK 34

O'CONNORS 250G EYE FILLET STEAK 39

**** YOUR CHOICE OF CONDIMENTS****

Salsa verde, horseradish, seeded mustard, hot english mustard, dijon mustard

1/2 CHARGRILLED FREE RANGE CHICKEN 26
Parsley, garlic and preserved lemon

WINTER WARMERS

VEGETABLE TAGINE 27
Moroccan style stewed vegetables, Israeli cous cous

MOROCCAN LAMB TAGINE 31
8-hour braised lamb, currants, cumin, apricot, Israeli cous cous

SWORDFISH STEW 29
Brazilian-style broth, saffron and lemon pearl barley



AVIARY HOTEL

STARTERS

GOATS CHEESE CROQUETTES 13
Pink peppercorn and honey

DIPS 12
House made dips served with toasted flat bread

FRIED WHITEBAIT 14
Preserved lemon aioli

STICKY CAULIFLOWER WINGS 12
Smokey BBQ glaze

CHARCOAL GRILLED PRAWNS 18
Coriander, parsley and lemon oil

GRILLED CHORIZO SALAD 15
Kipfler potato, Romesco, and rocket

CLASSICS

CHICKEN PARMIGIANA 26
Chips and salad

VEGAN SCHNITZEL 23
Chips, Salad, Mushroom gravy

AVIARY 'SIGNATURE' BURGER 20
Lettuce, caramelised onion, tomato, pickles, ketchup, mustard
ADD CHIPS 3

FISH AND CHIPS 28
Battered or Grilled rockon with chips, salad and tartare

AVIARY VEGAN LENTIL BURGER 18
Vegan cheese, lettuce, caramelised onion, tomato, pickles, ketchup, mustard
ADD CHIPS 3

SIDES

CHIPS, aioli 9
NEW SEASON SPROUTS 9
BUTTER LEAF SALAD 7
HERB CRUSHED POTATO 8

DESSERTS

CHOCOLATE PARFAIT 16
Salted caramel praline and blackberry puree

STEWED PLUM CRUMBLE 14
Toasted oat crumble, coconut yoghurt

CHEESE BOARD 18
Chef's choice of two market cheeses (60g), quince, apple, bread

10% Surcharge on Public Holidays

1.99% Surcharge on all EFTPOS, AMEX and Credit Cards