



BIRD FLOCK MENU

Tapas

Milk bun, smoked scamorza, vegemite butter

Chilled yoghurt, cumin, cucumber soup shot

Asparagus, aioli, parmesan

Rockmelon, bocconcini, prosciutto, salsa verde

Veal & spiced apple filo, romesco sauce

Moroccan chicken, hummus

Broccoli, hazelnuts, orange, pomegranate

Pizzas & Share

Tomato, fior di latte, basil pizza v

Mushroom, truffle cream, thyme, smoked mozzarella pizza v

Hot salami, tomato, chilli, olives, fior di latte pizza

Pork & fennel sausage, artichoke heart, tomato,
fior di latte, leg ham, mushroom, olives pizza

Pizzas served one per two persons

or

Roasted Adelaide Hills' chicken, herbed butter,
garlicky potato mash + \$5pp

Side

Rocket, pear, parmesan, balsamic salad

Dessert

Spanish custard strawberry ginger jam, chocolate couscous

\$50 per person

Seasonal sample menu

BIRD FLOCK DRINKS

**Groups of 20 or more guests will need to select
a beverage option below**

Option 1 ~ 2.5hours

\$25 per person

Each additional half hour \$5pp

Hardys Riddle Sparkling,
Sauvignon Blanc & Shiraz Cabernet
Peroni Red Lager, Coopers Pale Ale,
Cascade Light, Hills Pear & Apple Ciders
Soft drink & Juices, Vestal still & sparkling waters
Vittoria coffee & a selection of fine leaf teas

Option 2 ~ 2.5hours

\$35 per person

Each additional half hour \$7.5pp

Howard Vineyard Sparkling
Dunes & Greene Split Pick Moscato
Tainui Sauvignon Blanc
Samuel's Collection GSM
Peroni Red Lager, Coopers Pale Ale,
Cascade Light, Hills Pear & Apple Ciders
Soft drink & Juices, Vestal still & sparkling waters
Vittoria coffee & a selection of fine leaf teas

Option 3 ~ 2.5hours

\$10 per person set up

Each additional half hour \$5pp

A private bar can be organised for your guests to
order & pay for their drinks as they go

or

Pre-selected drinks can be served on a consumption basis
& charged to your account at the time of dining