

FOOD MENU

House focaccia (<i>v</i>)	8
Marinated olives (<i>v, gf, vg, df</i>)	8
½ dozen Tasmanian oysters	28
Ploughman's plate All local cheese, meats, pickles, sourdough (<i>gfo</i>)	34
Tasmanian cheese plate (<i>gfo</i>)	34
Today's soup (<i>gfo, dfo</i>) Pigeonwhole sourdough	14
Chicken liver pâté Blackberry jam, honey on sourdough toast	18
Slow roasted beetroot Macadamia cream, coffee grounds (<i>v, gf, df</i>)	16
Salted fish brandade Woodfired red peppers, crisp garlic (<i>gf</i>)	18
House made pasta Hazelbrae hazelnuts, sage, stracciatella, truffle (<i>v</i>)	36
Free range chicken kiev Potato mash, green pepper sauce	34
Long Name Farm wood roasted pork with honey and bitter leaves (<i>gf, df</i>)	34



Wild venison

Roasted red grapes, radicchio & jus (*gf*) 40

Slow fire cauliflower

Cumin tomato chutney, seeded crust, buttered
lentils 35
(*gfo / dfo / vgo*)

Raw brassica salad

Cashew, cranberry (*v, gf, df*) 14

Woodfired carrots

Buckwheat, tamari (*v, gf, df*) 14



KIDS MENU

Under 12 year olds only

Pasta

Napoli tomato sauce and pecorino cheese 16

Fried Chicken *(gf)*

Served with chips, leaf salad and tomato sauce 16

Tempura Fish & Chips *(gf)*

Served with leaf salad and tomato sauce 16

Chips

Served with tomato sauce *(v, gf, vg, df)* 9



SOMETHING SWEET

Today's Sorbet	12
Raspberry Crème Brûlée with Bird Whiskey	16
Served with Pistachio Biscotti (<i>gfo</i>)	
Poached Rhubarb	
Pepperberry syrup, rice pudding and shortbread (<i>gf, v</i>)	16
Cake of the day	12
Scones	
Seasonal jam & clotted cream (<i>v</i>)	14



THE TASMANIAN TASTING EXPERIENCE

\$25 per guest

Our Tasmanian Tasting comprise of Bird in Hand's finest wines from the Tasmanian Series. Crafted to harness Tasmania's cool-climate terroir and produce wines of distinct character and elegance. It is an ode to winemaking in the rugged wilderness of Australia's final frontier.

2025 Tasmanian Sparkling

2025 Tasmanian Riesling

2025 Tasmania Nouveau Pinot Noir

2024 Tasmanian Reserve Pinot Noir



THE PINNACLE TASTING EXPERIENCE

\$45 per guest

Our Pinnacle Tasting comprise of Bird in Hand's finest wines from the Tribute, Nest Egg and Italian Series. The varieties released in each series are dependent on near perfect vintages and exceptional fruit.

The wines are created with slow deliberation and stored meticulously in the finest French Oak.

2023 Bird in Hand 'O' Sparkling

2025 Bird in Hand Pinot Gris

2023 Nest Egg Chardonnay

2022 Nest Egg Syrah

2021 Tribute Series MAC Shiraz

'Bird' Blended Malt Whiskey



BEVERAGE MENU

SPARKLING

GLASS/BOTTLE

2025	Sparkling Pinot Noir	<i>Adelaide Hills, SA</i>	15	47
2025	Tasmanian Sparkling	<i>West Tamar, TAS</i>	15	50
2023	Own Sparkling	<i>Adelaide Hills, SA</i>	20	45
2021	Joy Sparkling	<i>Adelaide Hills, SA</i>		99

WHITE

2025	Tasmanian Riesling	<i>West Tamar, TAS</i>	15	50
2025	Sauvignon Blanc	<i>Adelaide Hills, SA</i>	15	47
2025	Pinot Gris	<i>Adelaide Hills, SA</i>	17	55
2024	Chardonnay	<i>Mt. Torrens & Woodside, SA</i>	20	65
2023	Nest Egg Chardonnay	<i>Adelaide Hills, SA</i>	32	105

ROSÉ

2025	Pinot Rosé	<i>Adelaide Hills, SA</i>	15	47
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RED

2025	Tasmanian 'Nouveau' Pinot Noir	<i>West Tamar, TAS</i>	15	50
2024	Tasmanian 'Reserve' Pinot Noir	<i>West Tamar, TAS</i>	20	65
2025	Two in The Bush Shiraz	<i>Adelaide Hills, SA</i>	15	47
2023	Nest Egg Syrah	<i>Adelaide Hills, SA</i>		119

WHISKEY

'Bird' Blended Malt Whiskey	17	110
'The Bird' 'Single Malt Whiskey	20	220
'The Bird' Reserve Whiskey	35	320

BEER

Du Cane Hut - Pale Ale	<i>Launceston, TAS</i>	11
Du Cane Resting - Mid Ale	<i>Launceston, TAS</i>	10
Bruny Island Beer Co. Bruny Black - Dark Ale	<i>Bruny Island, TAS</i>	13
Cascade Blue - Lager	<i>South Hobart, TAS</i>	9
Willie Smith Traditional Apple Cider	<i>Huon Valley, TAS</i>	12
Heaps Normal 0% Quiet XPA	<i>Melbourne, VIC</i>	9
Willie Smith 0% Cider	<i>Huon Valley, TAS</i>	9

MOCKTAILS

Fennel & Blackcurrant	9
Apple Kunzia	9

SODA'S & JUICE

Assorted Hartz Soda's	7
Assorted Juice's	7

