

☕ COFFEE, TEA & OTHER BREWS

ESPRESSO ☕ ANYWAY YOU CAN THINK OF	45
+ MUG	1
+ DECAF	0.5
+ LACTOSE FREE	0.5
+ ALMOND	1
+ EXTRA SHOT	0.5
+ SOY	1
+ OAT	1
+ COCONUT	1
FILTER	5
ICED LATTE	6
ICED COFFEE	8
ICED MOCHA	8.5
ICED CHOCOLATE	8.5
HOT CHOCOLATE	5
YARRA WILEY TEA ☕ TEAS	5
ENGLISH BREAKFAST	COUNTESS GREY
GREEN	JASMINE
ORANGE PEKOE	DANDELION & CHICORY
DETOX	ROOIBOS
PEPPERMINT	LEMONGRASS & GINGER
FERMENTED SPARKLING TEAS	6
SNOW DAISY	DRAGON TEARS
DARJEELING BLUSH	PEONY BIANC
HOUSE MADE CHAI TEA	5
CHAI LATTE	5
TURMERIC LATTE	4

SUNDAY SURCHARGE 10%, PUBLIC HOLIDAY 15%

EVERY DAY

25 (GIFO + 2) (V/O)	AVOCADO
	GRILLED FOCACCIA, CUCUMBER, MINT, FETTA, AVOCADO, HUMMUS, MUHAMMARA
26	SMOKED SALMON SCOTCH EGG
	SMOKED YOGHURT, POMME ALLUMETTES
26	SALT & PEPPER SQUID
	PEAR, GINGER & ROCKET HERB SALAD, PEANUT & SHALLOT CRUNCH, TOGARASHI NORI KEWPIE
25 (GIFO + 2)	TOMATO & BASIL TARTARE
	CRISPY ONION RINGS, BURRATA, FOCACCIA
25 (GIFO) (V)	TORTILA
	PICO DE GALLO, MOJO VERDE, CORN RIBS, AVOCADO
25 (GIFO) (V)	CASHEW & LENTIL KOFTA
	ALMOND CREAM, FATTOUSH
26	RIGATONI
	MUSHROOM & RICOTTA BAKED RIGATONI, ROCKET, CAPER, PICKLED ONION SALAD, PARMESAN
26 (V/O)	GNOCCHI
	PEAS, PANCETTA, TRUFFLED BEARNAISE, PARMESAN
26 (GIFO)	BURGER
	HONEY BARBEQUE PULLED PORK, SLAW, JALAPENO, BURGER CHEESE, AIOLI, CHIPS
10 (GIFO)(V/O)	BEER BATTERED STEAK FRIES
	SERVED WITH YOUR CHOICE OF AIOLI TOMATO RELISH OR KETCHUP

AT ROUND BIRD WE ARE HAPPY TO CATER TO DIETARY REQUIREMENTS.
PLEASE TALK TO OUR WAITSTAFF IF YOU HAVE ANY INTOLERANCES OR ALLERGIES AND WE WILL DO OUR BEST TO ACCOMMODATE.
WE ARE AN OPEN KITCHEN THAT CONTAINS ALL COMMON ALLERGENS AND WE CANNOT GUARANTEE AGAINST CROSS CONTAMINATION.
GIF AND GIFO = GLUTEN INTOLERANT FRIENDLY – MAY CONTAIN TRACES
V AND V/O = VEGAN – MAY CONTAIN TRACES OF NON-VEGAN FOOD ITEMS

LITTLE BIRDS

FOR KIDS 12 AND UNDER

FAIRY BREAD 6

HOT CAKE WITH YOUR CHOICE 10

- BERRIES & MAPLE SYRUP
- VANILLA ICE CREAM & CHOCOLATE TOPPING
- BANANA & PEANUT BUTTER

HAM & CHEESE ENGLISH MUFFIN 10

SMASHED AVO ON SOURDOUGH (GIFO + 2) 10

EGG ON SOURDOUGH 8

- YOUR CHOICE OF POACHED, SCRAMBLED OR FRIED
+ BACON 3

CHEESEBURGER (GIFO + 2) 12

BEEF PATTY, CHEESE, TOMATO RELISH, AIOLI, SPINACH, CHIPS

CRUMBED CHICKEN 12

SALAD, CHIPS

MACARONI & CHEESE 12

BOLOGNESE PASTA 12

AIL DAY

SOURDOUGH TOAST W BUTTER OR NUTTELEX (GIFO + 2) (V/O) 8

ENGLISH MUFFIN W BUTTER OR NUTTELEX 8

CRUSSANT (V/O) 5

+ CHEDDAR CHEESE 25 + VEGEMITE 2 (V)

+ SLICED TOMATO 25 (V) + JAM 2 (V)

+ HAM 25 + PEANUT BUTTER 2 (V)

EGGS ON SOURDOUGH DONE YOUR WAY (GIFO + 2) (V/O) 13

+ EXTRA EGG 3 + AIOLI 3 (V)

+ BACON 6 + SMASHED AVOCADO 6 (V)

+ HOUSE SALMON 7 + ROASTED MUSHROOMS 5 (V)

+ CHORIZO 7 + ROASTED TOMATO 5 (V)

+ PERSIAN FETTA 5 + SAUTEED SPINACH 4 (V)

+ HALOUMI 5 + HASH BROWN 5 (V)

+ HOLLANDAISE 3 + TOMATO RELISH 3 (V)

+ REPLACE EGGS WITH TOFU SCRAMBLES 2 (V)

FRUIT TOAST W BUTTER OR NUTTELEX (V/O) 10

+ JAM; OR RICOTTA, CINNAMON & MAPLE WHIP 2

BIRCHER (GF) (V/O) OR GRANOLA (V/O) 20

SEASONAL FRUITS, VANILLA YOGHURT

HOT CAKE (V/O) 24

MAPLE PECANS, BLACKBERRIES, MARSCAPONE MOUSSE, FIG LEAF SYRUP

CHILLI SCRAMBLED EGGS (GIFO + 2) 25

SHALLOT, PEANUT, SPRING ONION, CHILLI JAM, MAPLE PORK BELLY, ROTI

ENGLISH MUFFIN (GIFO + 2) 20

HOUSE MADE ENGLISH MUFFIN, FRIED EGG, HASH BROWN, AGED CHEDDAR, TOMATO RELISH, AIOLI

CHOOSE EITHER BACON OR SPINACH

JUICES, SOFT DRINKS, MILKSHAKES

SOFT DRINKS FROM DAYLESFORD MINERAL WATER ©

65	SPARKLING MINERAL WATER 500ML
5	ORGANIC OJA
5	LEMONADE
5	GINGER BEER
5	BLOOD ORANGE

YARRA VAILEY HILLTOP JUICES

6	ORANGE
6	APPLE
6	PINEAPPLE
6	BANANA & MANGO

YARRA VAILEY HILLTOP SMOOTHIE

65	KEEN & GREEN – APPLE, PEACH, MANGO, KIWI
65	PINK ME UP – APPLE, RASPBERRY, GUAVA, LYCHEE, BANANA
65	REDY SET GO – APPLE, GUAVA, BLACKCURRANT, BLUEBERRY, STRAWBERRY

MILK SHAKES

85	CHOCOLATE & HAZELNUT
85	VANILA
85	BANANA & CARAMEL
85	BLUEBERRY
85	RASPBERRY
85	STRAWBERRY

WINE FLIGHT & GRAZING PLATE

AN INDULGENT FIVE WINE FLIGHT SHOWCASING THE YARRA VALLEY'S SMALLEST INDEPENDENT AND UNEXPLORED WINEMAKERS PAIRED WITH A GRAZING PLATTER OF OUR GOURMET FOOD.

\$30 PER PERSON

CURRENT WINE FLIGHT

RELM ARNEIS 2022
DALLA MIA FINESTRA CHARDONNAY 2022
THE FLOCK ROSE 2022
HIP HOP PINOT NOIR 2024
RUBY K. CABERNET SAUVIGNON 2021

PAIRED WITH A GRAZING PLATE OF:

GRILLED FOCCACIA + HOUSE MADE DIPS
AGED CHEDDAR
PERSIAN FETTA
COFFEE CURED SMOKED SALMON
CHORIZO
CELERIAC REMOULADE

BEER, WINE, SPIRITS

WINE BY THE GLASS

2021	ILLY SAUVIGNON BIANC DE BIANCS	11
2022	RELM ARNEIS	12
2022	DALLA MIA FINESTRA CHARDONNAY	13
2022	THE FLOCK ROSE	10
2023	HIP HOP PINOT NOIR	13
2020	SIR PAZ PARKER ROAD CABERNETS	13

BEERS

HARGREAVES HILL LAGER	7
HARGREAVES HILL PALE ALE	7
HARGREAVES HILL MUNICH DUNKEL	9
HARGREAVES HILL OLD IPA	12
WATTS RIVER SESSIONS PALE ALE	7
WATTS RIVER NIPPER LIGHT	7
WATTS RIVER IPA	8
HOP HEN MANGO TANGO SOUR	6
HOP HEN DDH HAZY PALE	7
HOP HEN RED ALE	8
HOP HEN SUNSET CERVEZA	7
HOP HEN SMOKED PORTER	7

SPIRITS

YARRA VAILEY SPIRITS © STAG VODKA	12
YARRA VAILEY SPIRITS © WEDGETAIL GIN	12
YARRA VAILEY SPIRITS © LIMONCELO	12
KINGLAKE DISTILLERY O'GRADYS STAND SINGLE MALT	15
KINGLAKE DISTILLERY DOUBLE WOOD SINGLE MALT	15