



SONG BIRDS

Dinner Menu

5PM - LATE



NON-MEMBER'S | MEMBER'S

NOT A MEMBER? JOIN FOR \$5!

STARTERS

Garlic Bread (VG)	13.9	10.9
Crusty bread topped with house made garlic butter & Parmesan. Add cheese & bacon +\$4		
Seasoned Chips (VG, GFO)	13.9	10.9
Served with tomato sauce or aioli.		
Arancini of the Day (4) (VG)	17.9	14.9
Served with aioli.		
Jalapeño Poppers (4) (VG) \	17.9	14.9
Golden fried crumbed jalapeños, stuffed with cream cheese & served with ranch dressing.		
Duck Spring Rolls (4)	17.9	14.9
Served with plum sauce.		

BURGERS

The American (GFO)	26.9	23.9
Beef patty, bacon, American cheese, pickles, tomato sauce & mustard on a milk bun. Served with chips. Make it a double +\$6		
The Works Steak Sanga (GFO)	27.9	24.9
Rump steak, caramelised onion, beetroot, cheese, salad leaves, TSS sauce & BBQ sauce on Turkish bread. Served with chips. Add egg +\$3		
Chicken Schnitty Sanga ♣	25.9	22.9
Fried chicken schnitzel, cheese, pickles, rocket, tomato, onion, pesto & aioli on Turkish bread. Served with chips. Add bacon +\$3		
Marinated Lamb Yiros	27.9	24.9
Lamb, lettuce, tomato, onion, feta, TSS sauce, cucumber yoghurt & mint leaves, wrapped in a lightly toasted flat bread. Served with chips.		

CLASSICS

Herb & Parmesan Schnitzel	27.9	24.9
Served with chips, salad & gravy. Make it a Parmesan +\$6 Add bacon, avocado & Hollandaise +\$6		
Salt & Pepper Calamari (GFO)	22.9	19.9
Served with chips, salad, aioli & lemon.		
Roast of the Day (GFO)	23.9	20.9
Served with rosemary potatoes, roast pumpkin, steamed vegetables & gravy. Please note if roast is lamb +\$2		

SALADS

Vietnamese Noodle Bowl (V, GFO) \	23.9	20.9
Rice noodles, salad leaves, cabbage, carrots, cucumber, bean sprouts, Asian herbs, mini vegetarian spring rolls & coriander, finished with a chilli & lime dressing.		
Tokyo Bowl (V, GF)	23.9	20.9
Rice, kale, edamame beans, beets, cabbage slaw, wakame seaweed, miso roasted sesame dressing, crispy garlic & toasted sesame seeds.		
Green Salad (VG, VO, GF) ♣	23.9	20.9
Kale, spinach, cabbage slaw, cucumber, red onion, cherry tomatoes, crushed cashews, feta & green goddess dressing.		
Add beef or chicken +\$6 Add salt & pepper calamari or haloumi +\$5		

SIGNATURES

Chicken & Cashew Stir Fry \ ♣	28.9	25.9
Chicken, cashews & seasonal vegetables, tossed through sweet chilli jam & served with jasmine rice.		
Creamy Garlic Prawns (GFO)	36.9	33.9
Served with jasmine rice.		
Mushroom Bourguignon (VG, VO)	27.9	24.9
Hearty red wine mushroom & carrot stew, served with broccolini & creamy mashed potato.		
Hokkien Mee	29.9	26.9
Thai style stir fried egg noodles, with beef brisket & Asian greens in a Thai style sweet soy sauce. Topped with beansprouts & fried garlic.		
Oven Baked Barramundi (GFO)	36.9	33.9
Served with garlic crushed potato, broccolini & lime hollandaise.		
Pollo Gamberi (GFO)	37.9	34.9
Rolled chicken breast with sun-dried tomato, cream cheese & spinach. Served with mashed potato & broccolini topped with creamy garlic prawns & herb oil.		
Sticky Lamb Ribs	37.9	34.9
Sticky soy caramel lamb ribs with fried garlic, coriander & shallots, jasmine rice & cucumber salad, tossed in a sesame soy dressing.		

STEAKS

200g Angus Rump (GFO)	25.9	22.9
300g Striploin (GFO)	40.9	37.9
300g Wagyu MB 6-7 Rump (GFO)	52.9	49.9
Served with rosemary potatoes & steamed vegetables, mashed potato & steamed vegetables or chips & salad, plus your choice of sauce: gravy, mushroom, pepper or Hollandaise.		
Add creamy garlic prawns (4) +\$8 Add salt & pepper calamari (6) +\$5		

PASTAS

Pappardelle Aussie Carbonara (GFO)	28.9	25.9
Pappardelle stirred through a creamy garlic sauce, with bacon, mushroom, onion & parsley, topped with Parmesan.		
Pappardelle Marinara (GFO)	37.9	34.9
Pappardelle stirred through a garlic & olive oil sauce with mussels, prawns, calamari, parsley & cherry tomato, topped with Parmesan.		
Spaghetti Florence (VG, VO, GFO) ♣	27.9	24.9
Spaghetti stirred through pesto oil sauce with mushroom, roast pumpkin, sun-dried tomato, peas, spinach & onions, topped with feta & Parmesan.		
Add chicken +\$6 Add prawns +\$8 Gluten free or vegan pasta +\$3		

PIZZAS

Available Wednesday - Sunday		
Gluten free base +\$3 Vegan cheese +\$3		
Garlic Focaccia (VG)	13.9	10.9
With mozzarella, Parmesan & herb oil. Add bacon +\$4		

CLASSIC 12"

Margherita	26.9	23.9
Mozzarella, basil, tomato, bocconcini & herb oil on a Napoli base.		
Pumpkin Balsamic (VG)	26.9	23.9
Mozzarella, roast pumpkin, cherry tomato, roast capsicum, red onion, feta, rocket & balsamic on a Napoli base.		
Hawaiian	26.9	23.9
Mozzarella, ham & pineapple on a Napoli base.		
Pepperoni	26.9	23.9
Mozzarella & pepperoni on a Napoli base.		

SIGNATURE 12"

TSS Chicken Supremo	31.9	28.9
Mozzarella, chicken, bacon, mushroom, roast capsicum, pineapple, red onion, olive, & herb oil on a Napoli base.		
The Butcher	31.9	28.9
Mozzarella, bacon, ham & pepperoni on a Napoli base.		
Hot Honey Pepperoni \	31.9	28.9
Mozzarella, Camembert, pepperoni, red onion, jalapeños & chilli flakes on a cheesy base, topped with rocket & drizzled with a hot honey glaze.		
BBQ Brisket \	31.9	28.9
Mozzarella, beef brisket, bacon, jalapeños, roast capsicum & red onion, on a Smokey BBQ base, with ranch dressing.		

KIDS

Children 12 & Under	12.9
All kids meals come with a soft drink or juice & ice cream.	
Cheeseburger & Chips (GFO)	
Ham & Cheese Pizza (Available Wed - Sun)	
Calamari & Chips	
Kids Fish & Chips	
Chicken Nuggets & Chips	

DESSERTS

Chocolate Fondant Fantasy ♣	18.9	15.9
Moist chocolate pudding with a rich molten chocolate centre. Served with fresh strawberries, caramelised walnuts & vanilla ice cream.		
Mango Coconut Pebble ♣	18.9	15.9
Mango glazed coconut mousse on pineapple & almond cake, set on a white chocolate & macadamia crunch base. Served with whipped cream, mango & passionfruit coulis & vanilla ice cream.		
Apple Orchid Delight ♣	18.9	15.9
Warm sweet shortcrust tart filled with apple frangipane, topped with cinnamon sugar-coated apple slices & salted caramel sauce. Served with warm custard, crumbled biscuits & vanilla ice cream.		

FANCY SOMETHING ELSE?
Check out our Chef's Specials

