



SONG BIRDS

Dinner Menu

5PM - LATE



NON-MEMBER'S | MEMBER'S

NOT A MEMBER? JOIN FOR \$5!

STARTERS

Garlic Bread (VG)	12.80	10.90
Crusty bread topped with house made garlic butter & Parmesan. Add cheese & bacon +\$4		
Seasoned Chips (VG, GFO)	12.80	10.90
Served with tomato sauce or aioli.		
Arancini of the Day (4) (VG)	17.50	14.90
Served with aioli.		
Jalapeño Poppers (4) (VG) \	17.50	14.90
Golden fried crumbed jalapeños, stuffed with cream cheese & served with ranch dressing.		
Duck Spring Rolls (4)	17.50	14.90
Served with plum sauce.		

BURGERS

The American (GFO)	28.10	23.90
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)	29.25	24.90
Rump steak, caramelised onion, beetroot, cheese, salad leaves, TSS sauce & BBQ sauce on Turkish bread. Served with chips. Add egg +\$3		
Chicken Schnitty Sanga ♣	26.90	22.90
Fried chicken schnitzel, cheese, pickles, rocket, tomato, onion, pesto & aioli on Turkish bread. Served with chips. Add bacon +\$3		
Marinated Lamb Yiros	29.25	24.90
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	29.25	24.90
Served with chips, salad & gravy. Make it a Parmesan +\$6 Add bacon, avocado & Hollandaise +\$6		
Salt & Pepper Calamari (GFO)	23.40	19.90
Served with chips, salad, aioli & lemon.		
Roast of the Day (GFO)	24.55	20.90
Served with rosemary potatoes, roast pumpkin, steamed vegetables & gravy. Please note if roast is lamb		
	26.90	22.90

SALADS

Vietnamese Noodle Bowl (V, GFO) \	24.55	20.90
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)	24.55	20.90
Rice, kale, edamame beans, beets, cabbage slaw, wakame seaweed, miso roasted sesame dressing, crispy garlic & toasted sesame seeds.		
Green Salad (VG, VO, GF) ♣	24.55	20.90
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 \ ♣	30.45	25.90
Chicken, cashews & seasonal vegetables, tossed through sweet chilli jam & served with jasmine rice.		
Creamy Garlic Prawns (GFO)	39.85	33.90
Served with jasmine rice.		
Mushroom Bourguignon (VG, VO)	29.25	24.90
Hearty red wine mushroom & carrot stew, served with broccolini & creamy mashed potato.		
Hokkien Mee	31.60	26.90
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)	39.85	33.90
Served with garlic crushed potato, broccolini & lime hollandaise.		
Pollo Gamberi (GFO)	41.05	34.90
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	41.05	34.90
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)	26.90	22.90
300g Striploin (GFO)	44.55	37.90
300g Wagyu MB 6-7 Rump (GFO)	58.70	49.90
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)	30.45	25.90
Pappardelle stirred through a creamy garlic sauce, with bacon, mushroom, onion & parsley, topped with Parmesan.		
Pappardelle Marinara (GFO)	41.05	34.90
Pappardelle stirred through a garlic & olive oil sauce with mussels, prawns, calamari, parsley & cherry tomato, topped with Parmesan.		
Spaghetti Florence (VG, VO, GFO) ♣	29.25	24.90
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)	12.80	10.90
With mozzarella, Parmesan & herb oil. Add bacon +\$4		

CLASSIC 12"

Margherita	28.10	23.90
Mozzarella, basil, tomato, bocconcini & herb oil on a Napoli base.		
Pumpkin Balsamic (VG)	28.10	23.90
Mozzarella, roast pumpkin, cherry tomato, roast capsicum, red onion, feta, rocket & balsamic on a Napoli base.		
Hawaiian	28.10	23.90
Mozzarella, ham & pineapple on a Napoli base.		
Pepperoni	28.10	23.90
Mozzarella & pepperoni on a Napoli base.		

SIGNATURE 12"

TSS Chicken Supremo	34.00	28.90
Mozzarella, chicken, bacon, mushroom, roast capsicum, pineapple, red onion, olive, & herb oil on a Napoli base.		
The Butcher	34.00	28.90
Mozzarella, bacon, ham & pepperoni on a Napoli base.		
Hot Honey Pepperoni \	34.00	28.90
Mozzarella, Camembert, pepperoni, red onion, jalapeños & chilli flakes on a cheesy base, topped with rocket & drizzled with a hot honey glaze.		
BBQ Brisket \	34.00	28.90
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 ♣	18.70	15.90
Moist chocolate pudding with a rich molten chocolate centre. Served with fresh strawberries, caramelised walnuts & vanilla ice cream.		
Mango Coconut Pebble ♣	18.70	15.90
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 ♣	18.70	15.90
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



THIS MENU IS PRINTED ON 100% RECYCLED MATERIAL

Our kitchens & dining amenities adhere to procedures to accommodate many dietary requirements, food intolerances & allergies. However, due to the shared environment, it is impossible for us to guarantee that products such as gluten or nuts are absent in the final product that is consumed. Please keep this in mind when placing your order & ensure you discuss your requirements with our staff.

\ Spice Level | ♣ Contains Nuts | Gluten Friendly (GF) | Gluten Friendly Option (GFO) | Vegetarian (VG) | Vegetarian Option (VGO) | Vegan (V) | Vegan Option (VO)

VERSION 3.0.5