

BIRCH



SOMETHING TO START...

freshly shucked oysters with seasonal housemade dressing – 18 half dozen 32 full dozen
daily baked bread and butter – 3 per person

ENTRÉE...

kangaroo loin carpaccio, saltbush and pepperberry crust, garlic chip, sippet, truffle aioli with a rosemary loaf and lemon myrtle butter – 25
recommended with 2018 soumah nebbiolo + barbera, yarra valley, vic

porcini risotto with truffle mascarpone – 24
recommended with 2017 vinos de montana red blend [garnacha], sierra de gredos spain

confit goat, pistachio crumbed marrow and minted cucumber labne – 29
recommended with 2017 featherston chardonnay, healesville. vic

salmon tartare, yellow-fin tuna, horseradish, mint and black garlic soubise – 27
recommended with 2019 somos vermentino, mclaren vale, sa

MAINS...

black tiger prawn, lemon, chilli, white wine, eschalot and garlic linguine – 38
recommended with 2018 clonakilla viognier nouveau, murrumbateman, nsw

pork fillet, prosciutto, parsnip puree, tunnel mushroom and pine nut stuffing, baby vege and apple gel – 36
recommended with 2018 in praise of shadows grenache mataro, mclaren vale, sa

birch roast beef, baby root vegetable, yorkshire and jus – 40
recommended with 2018 amato 'the brad', canbernet merlot, margaret river, wa

all about potatoes // gratin, dauphine, pressed, foam, powder and charred – 34
recommended with 2018 sherrah white et al [fiano/chenin blanc], mclaren vale, sa

SOMETHING ON THE SIDE...

cauliflower baked gratin – 10

whitlof, goats curd, vin cotto + roast nut salad – 10

pan fried red cabbage with garlic, eschalot + chilli – 10

FINALLY, DESSERT...

lemon tart, whiskey ice cream and honey syrup – 16

birch chocolate soufflé [ALLOW 15 MINUTES] – 18

champagne poached pear, crisp pastry, frangellico ice cream and cinnamon sugar – 16

artisanal cheese selection, lavosh, crisps and fruit chutney – 18
[PECORA DAIRY (SHEEP) NSW // BERRYS CREEK (COW) VIC // THE PINES (COW) NSW]

WHAT ABOUT?

BIRCH SIGNATURE DEGUSTATION

7 COURSES // \$110 PER PERSON // + WINE PAIRING \$60 PER PERSON
AMUSE // SALMON // POTATO // ROO // BEEF // PRE-DESSERT // PEAR

BIRCHHOME OUR PRE-ORDER TAKEAWAY MENU IS AVAILABLE THURSDAY, FRIDAY AND SATURDAY ... DESIGNED TO CREATE YOUR OWN BIRCH EXPERIENCE AT HOME

NOTE: NOT EVERY INGREDIENT IS LISTED ON OUR MENU – IF YOU HAVE AN ALLERGY OR DIETARY PREFERENCE PLEASE BE SURE TO LET US KNOW
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