



FEED ME

Minimum 2 People | \$39pp

Mixed Pickles
Corn Bread
Mac & Cheese Croquettes
Every Wing Flavour
Southern Fried Tenders
Southern Fried Boneless Thighs
Crinkle Cut Chips
Creamy Slaw
Mash & Chicken Gravy

\$69pp Bottomless Birds & Booze

WEEKENDS FROM 12 - 4PM

Bird requests all patrons with food allergies or other dietary requirements to please inform their server prior to ordering. We will endeavour to accomodate your dietary needs; however, we cannot be held responsible for traces of allergens.

Service charge of 10% applies on Sundays and 15% on public holidays.

No split bills or menu alterations during busy periods.

SHARING

Mixed Pickles (GF) 6 Housemade pickled cauliflower, cucumber, celery, carrot & radish	Mac & Cheese Croquettes (3) 13 w/ 3 cheeses
Corn Bread 8 w/ whipped chipotle honey butter	Popcorn Cauliflower (VGO)(GF) 14 w/ labne & tamarind chutney
Spicy Corn Ribs (GF) 13 house spiced w/ fresh lime & coriander	Poutine (GF) 16 Chips, gravy & cheese curds

CHICKEN

1 SOUTHERN FRIED (GFO) 25 Choose your cut, heat & 1 side* Free range chicken, brined overnight, dipped in buttermilk, coated & fried w/ your choice of heat Tenders (3)* Boneless Thighs (3)* Drumsticks (3)* Bang'n Bird 57 3 tenders, 3 boneless thighs, 3 drumsticks, 2 sauces & mixed pickles	1 GRILLED (GF)(DF) 25 Choose your cut, flavour & 1 side* Boneless Breast Sous vide & grilled Thigh Skewer 300g 2 FLAVOURS Chimichurri Peri Peri Smoky BBQ
2 HEAT HEAT FREE HELLA HOT MILD NASHVILLE HOT HOT	

<div>3 SIDES (GF) 9 ea</div>			
Crinkle Cut Chips	Mash & Gravy	Chopped Broccoli	Charred Zucchini
Creamy Slaw	Caesar Salad	w/ celery, almonds, pickled raisins & blue cheese sauce	w/ buckwheat, green goddess, pickled currants & sunflower seeds

<div><div><div>4</div></div><div>SAUCES</div><div>(GF)</div></div> <div>3 ea</div>		
Blue Cheese Buttermilk	Hickory BBQ (VG)	Jalapeno Mayo
Smoked Hot Sauce (VG)	Chicken Gravy	Ranch Mayo

WINGS (7 Pieces)(GF)

24hr marinated, fried then tossed in your choice of:

Hot Buffalo blue cheese sauce +3 15
Carolina Gold (mustard BBQ) 15
Smoky BBQ 15
Louisiana Cajun ranch mayo +3 15
Flight of Wings 29 4 Hot Buffalo, 4 Carolina Gold, 4 Smoky BBQ & 4 Louisiana Cajun

Ask our staff for the rotating wing flavour of the week

\$29pp Bottomless Wings, Chips & Slaw

EVERY CLUCKING DAY

BOTTOMLESS RULES OF THE ROOST

- EVERYONE on the table must take up the offer!
- Order carefully, for every wing left on your table at the end of 90 minutes that is not eaten will cost you \$1
- Food can't be taken away

BURGERS w/ crinkle cut chips (GFO) 25

The Classic

Fried thigh, American cheese, creamy slaw, ranch mayo & pickles in a milk bun

Hot Chicken Burger

Fried thigh tossed in smoked hot sauce, cheese, pickled onion, cabbage, jalapeno mayo in a sesame milk bun

Chicken Sanga

Fried breast, cabbage, pickles, parmesan & napoli sauce in sliced milk bread

Shroom Burger (VG)

Fried mushroom, caramelised onion, vegan cheese, pickled onion, cabbage, lemon mayo & chimichurri in a bun

SWEET

Burnt Basque Cheesecake (GF) 12

House made w/ whipped cream & berry compote

Chicken & Waffles 22

Fried tenders / thighs w/ whipped honey cinnamon butter & maple syrup

BIRD'S COCKTAILS	
Limoncello Spritz	16
Bombay Gin Citron Presse & Sparkling	
Chickita Margarita	16
Cazadores Tequila, Agave, Pickle Brine, Lemon & Lime Sub Mezcal or Patron +4	
CC & Ginger Highball	16
Canadian Whiskey w/ Ginger, Lemon & Lime	
Lind's Gimlet	16
Bombay Sapphire Gin & Citrus Oils	
Tropical Fizz	16
Bacardi Spiced Rum, Pineapple & Passionfruit	
Nan's Apple Pie	16
Brandy, House Smoked Cinnamon Syrup, Lemon Juice & Cider	
Ooo Me Lychee	19
Classic Gin, Lychee Liqueur, White Creme de Cacao, Agave & Muddled Strawberries	
Mexpresso	19
Reposado Tequila, Triple Sec, Cold Drip Coffee & House Smoked Hot Sauce	
Mezcal Old Fashioned	20
Mezcal, Agave, Bitters	

HAPPY HOUR	
Cocktails	14
Pints	10
Wines	7
Spirits	7
Weekdays 4:30 – 6pm Weekends 3 – 6pm	



CLASSIC COCKTAILS	
Aperol Spritz	16
Negroni	19
Amaretto Sour	19
Whiskey Sour	19
Paloma	19
Mojito	19
Espresso Martini	20
Porn Star	20
Old Fashioned	20
Long Island Iced Tea	23
OTHER CLASSICS ON REQUEST	

SHOOTERS	
Pickle Back	12
Jameson Irish Whiskey + House Pickle Juice	
Clu-Clucking Cowboy	
Butterscotch Schnapps and Baileys Irish Cream	
Boilermaker	
House Whiskey + Pot Lager	

BEERS ON TAP	
Scn/Pnt	
Ask our crew for rotating beer on tap	
Lager	9/12
Pale Ale	9/12
XPA	9/12
IPA	12/15
Amber Ale	9/12
Hazy Pale Ale	10/13
Stout	12/15
Cider	10/13
\$10 Pints	
ASK OUR CREW FOR ROTATING BEER OF THE WEEK	

BEER CANS	
9	
Alc Free Pale Ale	
Stomping Ground's Footloose, Collingwood - <0.5%	
Alc Free Sour	
Stomping Ground's Smash Zero Pine Lime, Collingwood - <0.5%	
Gluten Free Pale Ale	
Two Bays Brewing Co, Mornington Peninsula - <4.5%	
Rotational Ginger Beer	

WINES	
Gls/Btl	
Sparkling	
The Family NV Prosecco, NSW	
9/36	
See Saw Pet Nat, NSW	
12/48	
Cremant de Loire, France	
90	
White	
Pinot Grigio, SA	
9/36	
Sauvignon Blanc, Marlborough	
10/40	
Delatite Chardonnay, VIC	
9/36	
Riesling	
9/36	
Red	
Pinot Noir, Chain Of Ponds, SA	
9/36	
Shiraz	
9/36	
Rose	
Novello Rose, Chain Of Ponds, SA	
9/36	

HOUSE MADE SODAS (NON ALC)	
9	
Pink Lemonade	
Raspberry, Lemon Juice & Lemonade	
Callipo	
Pineapple, Passionfruit, Lemon & Lime Juice	
Grapefruit Soda	
Grapefruit Fizz	
Citrus Quencher	
Lemon, Lime, Australian Bitters & Lemonade	

BOOK YOUR NEXT EVENT @ BIRD, MIDDAY FUNCTIONS AVAILABLE
7 DAYS FROM 11 TO 5 BRUNSWICKEAST@BIRDBANGNCHICKEN.COM