

THE *Song* KITCHEN

SNACKS

MARINATED AUSTRALIAN OLIVES, served with focaccia (V)	15
HOUSE-MADE MUSHROOM AND LEEK ARANCINI, truffle aioli (V)	18
SALTBUSH DUKKAH LABNEH DIP, lemon oil, tofu chips (GF/V)	15
SUMAC BRUSCHETTA, tomato, onion, and fresh basil on balsamic sourdough (DF/V)	15
OVEN-BAKED CHICKEN WINGS, chilli sauce, peanuts, sesame (DF)	16
FLAME FLATBREAD, bacon, caramelised onion, sour cream	14

SMALL PLATES

BEETROOT CARPACCIO, heirloom tomato, cucumber, goat cheese, mizuna, tarragon vinaigrette (GF/V)	19
CHARGRILLED PRAWNS AND GREENS, chilli lime dressing	25
CIOPPINO, fresh local prawns, mussels, calamari, fish, tomato stew, bonito flakes, sourdough (DF)	24
BEEF BULGOGI TACOS, soy-braised beef, avocado, corn, coriander slaw, BBQ sauce	18
CRISPY PORK BELLY, pea mash, apple, roasted king mushroom, Bilpin cider gastrique (GF/DF)	24

LARGE PLATES

SOUS-VIDE CAULIFLOWER STEAKS, spicy pumpkin, crispy chickpeas, quinoa and pomegranate salad, asparagus spears (GF/Vegan)	30
PASTA ALLA NORMA, rigatoni, tomato sauce, eggplant, fresh basil, chilli, pecorino (V)	28
GRILLED MARKET FISH, cherry tomato, five-bean warm salad (GF/DF)	36
FISH AND CHIPS, tempura-battered flathead, chips, salad, pickled chilli tartare sauce	28
SLOW-COOKED CHICKEN BREAST, spinach, pea, wild mushroom risotto, gochujang sauce	35
ROASTED SALTBUSH LAMB RUMP, Brussels sprouts, smashed potato, balsamic tomato, pistachio pesto sauce (GF)	39
BAVETTE STEAK 250 g, Black Angus MB3+, portobello mushroom, broccolini, mash, pickled chilli chimichurri (GF)	42

SIDES

GARDEN LEAVES, onion, tomato, vinaigrette (GF/Vegan)	12
CAJUN FRIES, aioli	12
SEASONAL STEAMED GREENS, broccolini, green beans, bok choy, olive oil, black salt (GF/Vegan)	14
HONEY-GLAZED VEGETABLES, oven-baked carrot, pumpkin, beetroot, crushed almonds (GF/DF/V)	14

BURGERS

MUSHROOM BURGER, portobello mushroom, haloumi, pesto aioli, lettuce, tomato, fries (V)	22
CHICKEN CLUB SANDWICH, chicken breast, bacon, tomato, cavolo nero, egg, aioli, sourdough bread, fries (DF)	24
PORK BELLY BURGER, twice-cooked pork belly, kimchi-kale slaw, smoked BBQ sauce, fries	24
SONG BURGER, grass-fed beef, pickles, caramelised onion, cheddar, lettuce, tomato relish, fries	25

PIZZA

QUATTRO FORMAGGI, mozzarella, gorgonzola, Parmigiano Reggiano, goat cheese (V)	24
NAPOLETANA, tomato base, anchovies, olives, capers, chilli, mozzarella, fresh basil	22
CHICKEN FUNGHI, tomato base, mozzarella, wild mushroom, onion, native outback dust	25
CARNIVORE, ground beef, pork belly, turkey, mozzarella, tomato, smoky BBQ sauce	26

Dietary key: GF – Gluten-Free | DF – Dairy-Free | V – Vegetarian | Vegan – Vegan

5% surcharge more that 7 customers | 10% surcharge on Sunday and Public Holiday

Please let us know of any allergies, intolerances or dietary issues. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free

THE *Song* KITCHEN

SNACKS

MARINATED AUSTRALIAN OLIVES, served with focaccia (V)
HOUSE-MADE MUSHROOM AND LEEK ARANCINI, truffle aioli (V)
SALTBUSH DUKKAH LABNEH DIP, lemon oil, tofu chips (GF/V)
SUMAC BRUSCHETTA, tomato, onion, and fresh basil on balsamic sourdough (DF/V)
OVEN-BAKED CHICKEN WINGS, chilli sauce, peanuts, sesame (DF)
FLAME FLATBREAD, bacon, caramelised onion, sour cream

SMALL PLATES

BEETROOT CARPACCIO, heirloom tomato, cucumber, goat cheese, mizuna, tarragon vinaigrette (GF/V)
CHARGRILLED PRAWNS AND GREENS, chilli lime dressing
CIOPPINO, fresh local prawns, mussels, calamari, fish, tomato stew, bonito flakes, sourdough (DF)
BEEF BULGOGI TACOS, soy-braised beef, avocado, corn, coriander slaw, BBQ sauce
CRISPY PORK BELLY, pea mash, apple, roasted king mushroom, Bilpin cider gastrique (GF/DF)

LARGE PLATES

SOUS-VIDE CAULIFLOWER STEAKS, spicy pumpkin, crispy chickpeas, quinoa and pomegranate salad, asparagus spears (GF/Vegan)
PASTA ALLA NORMA, rigatoni, tomato sauce, eggplant, fresh basil, chilli, pecorino (V)
GRILLED MARKET FISH, cherry tomato, five-bean warm salad (GF/DF)
FISH AND CHIPS, tempura-battered flathead, chips, salad, pickled chilli tartare sauce
SLOW-COOKED CHICKEN BREAST, spinach, pea, wild mushroom risotto, gochujang sauce
ROASTED SALTBUSH LAMB RUMP, Brussels sprouts, smashed potato, balsamic tomato, pistachio pesto sauce (GF)
BAVETTE STEAK 250 g, Black Angus MB3+, portobello mushroom, broccolini, mash, pickled chilli chimichurri (GF)

SIDES

GARDEN LEAVES, onion, tomato, vinaigrette (GF/Vegan)
CAJUN FRIES, aioli
SEASONAL STEAMED GREENS, broccolini, green beans, bok choy, olive oil, black salt (GF/Vegan)
HONEY-GLAZED VEGETABLES, oven-baked carrot, pumpkin, beetroot, crushed almonds (GF/DF/V)

BURGERS

MUSHROOM BURGER, portobello mushroom, haloumi, pesto aioli, lettuce, tomato, fries (V)
CHICKEN CLUB SANDWICH, chicken breast, bacon, tomato, cavolo nero, egg, aioli, sourdough bread, fries (DF)
PORK BELLY BURGER, twice-cooked pork belly, kimchi-kale slaw, smoked BBQ sauce, fries
SONG BURGER, grass-fed beef, pickles, caramelised onion, cheddar, lettuce, tomato relish, fries

PIZZA

QUATTRO FORMAGGI, mozzarella, gorgonzola, Parmigiano Reggiano, goat cheese (V)
NAPOLETANA, tomato base, anchovies, olives, capers, chilli, mozzarella, fresh basil
CHICKEN FUNGHI, tomato base, mozzarella, wild mushroom, onion, native outback dust
CARNIVORE, ground beef, pork belly, turkey, mozzarella, tomato, smoky BBQ sauce