Aviary

ROOFTOP BAR

STARTERS & SIDE HUSTLES

GARLIC BREAD 12
Stone-baked with Tuscan herbs *ve*

HOT HONEY CHEESE BREAD 14
With scamorza, hot honey, garlic & green onions *v*

CHILLI CRISP BROCCOLINI 16
Charred broccolini, sesame chilli crisp, vegan labneh, toasted almonds *ve, gfr*

GARLIC-PARM CHICKEN SKEWERS 22
Roast garlic and parmesan chicken spiedini with preserved lemon, pesto remoulade *gfr*

ROCKET SALAD 15
Rocket, radicchio, blood orange dressing, fennel, aged manchego *v, gfr*

STICKY PLUM PORK BELLY 23
Spiced native Davidson plum glaze, pickled cucumber, crushed cashews *gfr, df*

SPANISH MEATBALLS 21
House-made pork & beef meatballs, smoked paprika, red sauce, toasted pine nuts, aged manchego *gfr*

KING PRAWNS ALLA VODKA (I) 25
Grilled marinated prawns, creamy vodka sauce, crispy chorizo, lemon *gfr*

CHEESE & CHARCUTERIE BOARD 32
Prosciutto, salami, hot sopressa, triple brie, aged cheddar, Aperol olives, guindilla, quince paste, falwasser crisps *gfr*

PIZZAS

MARGHERITA MAMI 21
Scamorza, house red sauce, mozzarella, basil *v*

PARMA DRAMA 26
Prosciutto di parma, house red sauce, mozzarella, pesto, rocket, burrata, black Hawaiian salt

BUDGIE SMUGGLER (I) 28
Seared rump steak, BBQ prawns, rasher bacon, truffle cream base, wild mushrooms, mozzarella

WATERWORLD (I) 28
Hot honey prawns, basil pesto, zucchini, stracciatella, crispy prosciutto

MAC DADDY 24
Smashed beef patty, maple bacon, house red sauce, cheese, onion, house pickles, sesame seeds, burger sauce

SEOUL MATE 27
Pork belly, sausage, house made vodka sauce, kimchi, peppers, chilli crisp, wild mushrooms, burrata, sesame crust

BARBIE GIRL 26
Chicken breast, maple bacon, native plum BBQ base, triple brie, red onion, chipotle aioli, shallots

MOTOWN PHILLY 27
Seared rump steak, cheese base, caramelised onions, mushrooms, mozzarella, chiptole aioli, pickled peppers, garlic butter crust

GOAT'D 26
Roast pumpkin, goat's cheese, burnt fig marmalade, caramelised red onion, mozzarella, rocket, za'atar *v*

TRUFFLE BUTTER 27
Pork & fennel sausage, truffle cream base, roasted potatoes, wild mushrooms, triple brie, mozzarella

PINK PONY CLUB 26
Charred zucchini, heirloom beetroot base, vegan mozzarella, candied walnuts, radicchio, sticky fig glaze *ve*

MAKE IT A GLUTEN-FRIENDLY PIZZA BASE +6

VEGAN CHEESE +4

THE SWEET SPOT

GOLD DIGGER 25
Dessert pizza with Dubai-inspired dark chocolate ganache, pistachio, crispy knafeh and fresh strawberries

BISCOFF TIRAMISU 18
Espresso cinnamon cookies, whipped mascarpone, vanilla bean cream, biscoff crumb

(I) imported seafood *v* vegetarian | *ve* vegan | *gfr* gluten-friendly on request | *df* dairy-free

15% surcharge applies on public holidays. Please advise us of dietary requirements, as multiple menu items are cooked in the same oven.





SCAN TO SEE WHAT'S ON

OPENING HOURS:

Monday/Tuesday	*Closed*
Wednesday	*4PM to 9PM*
Thursday	*4PM to 9PM*
Friday	*4PM to Late*
Saturday	*4PM to Late*
Sunday	*4PM to 9PM*

Please note these hours are subject to change.
You can stay up to date by following us on socials.

@aviaryrooftopgc