

Aperitivo

In case you're peckish.

OYSTERS (TAS) GFO _____ 4/20

Shucked fresh to order, served natural with Sunset Ale Beery Mary vinaigrette

MARINATED OLIVES VG, GFO _____ 9

With toasted Turkish bread

HOUSE-MADE BEEF JERKY GF _____ 13

Chef's mother-in-law's traditional Cambodian marinade, flash fried to serve

CHICKEN LIVER PÂTÉ GFO _____ 14

With cornichons & toasted lavash

PEANUTS GF _____ 6

Fried with chilli, garlic, ginger & anchovies

BREAD & DIPS V, GF _____ 14

Trio of house-made dips: roasted garlic, spinach & ricotta; jalapeño & corn; mushroom & parsley with toasted Turkish bread + carrot & cucumber crisps

CHEESE & ACCOUTREMENTS V, GFO _____ 14/22

Pyengana cheddar (TAS) or Fromager d'Affinois (FRA) with quince paste & toasted lavash

Bar snacks

Salty, spicy, starchy... snacks to soak some ale & keep the flock flying true.

CHEESEBURGER SPRING ROLLS (2) _____ 14

Spring roll on the outside, cheeseburger on the inside

EPIC CHEESY GARLIC BREAD V _____ 11

Toasted Turkish bread topped with a mix of cheeses, herbs, garlic & red onion

CAULIFLOWER & ONION BHAJI V, VGO, GF _____ 12

Served with roasted garlic, spinach & ricotta dip

JACKFRUIT TACOS (2) VG, GFO _____ 14

Jackfruit braised in Taco Beer, served with corn & jalapeño salsa & flour tortillas

TWO BIRDS WINGS (10) GF _____ 14

Baked in house-made hot sauce, served with ranch dipping sauce

ONION RINGS V _____ 10

Served with house-made BBQ sauce

SHOESTRING FRIES V, VGO _____ 10

Two Birds special seasoning, mayo for dipping



Bird burgers

Spotty's best burgers, likely to make you thirsty for more of Spotty's best brews. Served with shoestring fries.

| | SINGLE | DOUBLE |
|---|--------|--------|
| BEEF BURGER GFO _____ | 18 | 23 |
| Beef patty, burger melt cheese, pickles, onions, ketchup & mustard on brioche | | |
| Same as above with lettuce, tomato & mayo _____ | 20 | 25 |
| TWO BIRDS BURGER _____ | 18 | 23 |
| Pale Ale brined chicken thigh crumbed with corn chips, topped with burger melt cheese & creamy chilli slaw on brioche | | |
| TOFU BURGER V, VGO _____ | 17 | 20 |
| Crispy fried tofu patty, burger melt cheese, pickles, onions, ketchup & mustard on brioche | | |
| Same as above with lettuce, tomato & mayo _____ | 20 | 23 |
| PULLED PORK BURGER _____ | 20 | 24 |
| Smashed pulled pork croquette, burger melt cheese, creamy chilli slaw, jalapeños, fried egg & BBQ sauce on brioche | | |
| ADD-ONS: BEEF PATTY 5 BACON, EGG 4 CHEESE, TOMATO, JALAPEÑOS 2 LETTUCE 1 | | |

To share

Biggest bites in the bird feeder, feeds 2-3 people. Served with shoestring fries & slaw.

WHOLE BUTTERFLIED CHICKEN _____ 42

South American spice rub with Summer Ale glaze

SLOW COOKED MOLE POBLANO BEEF GF _____ 48

Slow cooked for 10 hours, served medium with a poblano chilli & bitter dark chocolate sauce (600g cooked weight)

VEGAN LASAGNE VG, GF _____ 34

House-made spiced red bean Bolognese layered between corn tortillas, topped with soy béchamel

PORK & BEANS _____ 36

Pork shoulder slow braised in Sunset Ale with red beans plus a corn & jalapeño salsa & flour tortillas

To finish

Before you head home to roost.

BEER-AMISU V _____ 10

Sunset Ale & mascarpone trifle (think beer instead of coffee)

COCONUT & PANDAN PANNA COTTA GF, VG _____ 10


with poached pineapple & lychees

CHEESE & ACCOUTREMENTS V, GFO _____ 14/22

Pyengana cheddar (TAS) or Fromager d'Affinois (FRA) with quince paste & toasted lavash

v: vegetarian | vg: vegan | vgo: vegan option
gf: gluten free | gfo: gluten free option

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DRINKS MENU



JOIN THE FLIGHT CREW

EARN POINTS GET BEER

On tap

| | POT | SCHOONER | PINT |
|---|-----|----------|------|
| PALE ALE 5.0% ABV Smooth & silky oats with pine & tropical hops | 6 | 9 | 12 |
| SUMMER ALE 5.0% ABV Pale & hazy with real passionfruit | 6 | 9 | 12 |
| SUNSET ALE 4.6% ABV Rich toffee malt with pine & grapefruit hops | 6 | 9 | 12 |
| SHE DRINKS A LAGER DRINK 4.4% ABV Beery beer | 6 | 9 | 12 |
| TACO BEER 5.2% ABV Coriander, lime & corn | 7 | 10 | 14 |
| THE GATHERER 4.2% ABV Watermelon, cucumber & mint | 7 | 10 | 14 |

BUILD YOUR OWN TASTING PADDLE WITH ANY 4 OF THE ABOVE BEERS 15

WE'VE ALWAYS GOT SOMETHING SEASONAL OR LIMITED EDITION ON TAP - CHAT TO THE NEST CREW TO DISCOVER TODAY'S TREAT!

Cocktails on tap

| | |
|---|----|
| APEROL SPRITZ Aperol, prosecco, soda | 15 |
| TOM COLLINS Gin, citrus, soda | 15 |

Wine

| | GLASS | BOTTLE |
|--|-------|--------|
| VOYAGER ESTATE SPARKLING CHENIN BLANC Margaret River, WA Lemon, lime, brioche, red apple, grapefruit | 13 | 60 |
| GARAGISTE LA STAGIAIRE PINOT GRIS Mornington Peninsula, VIC Zippy & ripe lemon, dry & spicy close | 13 | 60 |
| MOUNT MCLEOD CHARDONNAY Gippsland, VIC Honeysuckle, nutty, hint of buttery goodness | 13 | 60 |
| DOMINIQUE PORTET FONTAINE ROSÉ Yarra Valley, VIC Ripe plum, juicy berries, peach, dry & crisp | 13 | 60 |
| QUEALY PINOT NOIR Mornington Peninsula, VIC Rhubarb, cherry, red & dark fruits, silky tannin | 13 | 60 |
| UNICO ZELO TROPO BIG RED Adelaide Hills, SA Syrah & Merlot, herbal edge, restrained tannin | 13 | 60 |

Cans

| | |
|---------------------------------------|----|
| MANGO CHIRPY SELTZER 4.0% | 8 |
| WATERMELON CHIRPY SELTZER 4.0% | 8 |
| TREEHOUSE CIDER 4.8% | 8 |
| LITTLE DRAGON GINGER BEER 4.0% | 10 |

Spirits

| | |
|--|----|
| BROGAN'S WAY EVERYDAY SALVATION GIN | 12 |
| BROOKIE'S BYRON DRY GIN | 12 |
| ARCHIE ROSE NATIVE BOTANICAL VODKA | 12 |
| STARWARD NOVA | 14 |
| STARWARD SOLERA | 14 |
| CALLE 23 TEQUILA REPOSADO | 12 |
| BEENLEIGH RUM 5 YEAR DOUBLE CASK | 12 |
| AUTONOMY AMARO (45ML SERVE) | 12 |