

Aperitivo

In case you're peckish.

- OYSTERS (TAS)** GFO _____ **4.5/22**
Shucked to order, served w/ Sunset Ale Beery Mary vinaigrette
- PEANUTS** GF _____ **7**
Fried w chilli, garlic, ginger & anchovies
- MARINATED OLIVES** VG, GFO _____ **9**
With toasted lavash
- BAKED BRIE** V, GFO _____ **15**
Boozy dates, vincotto & toasted lavash
- SPICY MEATBALLS** _____ **16**
Braised in red wine, tomato & red pepper with parmesan & toasted lavash
- BREAD & DIPS** _____ **14**
Trio of house-made dips: golden beetroot hummus (VG, GF), french onion (V, GF), green olive tapenade (GF)

Bar snacks

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

- TWO BIRDS WINGS** GF _____ **16**
Baked in house-made hot sauce, served with ranch dipping sauce
- CHEESEBURGER SPRING ROLLS (2)** _____ **14**
Spring roll on the outside, cheeseburger on the inside. Served with special sauce
- POTATO SAMOSA GEMS (3)** VGN, GF _____ **13**
With tamarind dipping sauce
- EPIC CHEESY GARLIC BREAD** V _____ **14**
Turkish toasted with a mix of cheeses, herbs, garlic & red onion
- HOUSE-MADE BEEF JERKY** GF _____ **14**
Chef's mother-in-law's traditional Cambodian marinade, flash-fried to serve
- ONION RINGS** V _____ **11**
Served with house-made BBQ sauce
- SHOESTRING FRIES** V, VGO _____ **11**
Two Birds zesty seasoning, served with mayo or ketchup



Bird burgers

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

- BEEF BURGER** GFO _____ **18**
Beef patty, burger melt cheese, pickles, onions, ketchup & mustard on brioche
- TWO BIRDS BURGER** _____ **18**
Two Birds Pale Ale brined chicken thigh crumbed with corn chips, topped with burger melt cheese & creamy chilli slaw on brioche
- PULLED PORK SMASH BURGER** _____ **20**
Smashed pulled pork croquette, burger melt cheese, creamy chilli slaw, jalapeños, fried egg & BBQ sauce on brioche
- TACO CRUMBED TOFU BURGER** V, VGO _____ **18**
Two Birds Taco Beer battered tofu patty, burger melt cheese, pickles, onions, ketchup & mustard on brioche
- BEEF BRISKET BURGER** _____ **27**
Slow cooked brisket, jalapeño, BBQ sauce, chili slaw & cheese on toasted Turkish
- MAKE IT A DOUBLE: BEEF PATTY, PALE ALE BRINED CHICKEN, PORK CROQUETTE** **7**
- ADD-ONS: LETTUCE, TOMATO, MAYO 2 | ONION RINGS, BACON, EGG 4 | JALAPENO, CHEESE, PICKLES 2**

To share

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

- WHOLE BUTTERFLIED CHICKEN** _____ **44**
South American spice rub with Summer Ale glaze
- SLOW COOKED MOLE POBLANO STEAK** GF _____ **48**
10 hour slow cooked, served medium with a poblano chilli & dark chocolate sauce
- SMOKEY BBQ PORK RIBS** _____ **45**
1kg of slow cooked pork ribs in our house-made BBQ sauce
- VEGETARIAN QUESADILLA PIZZA** V _____ **34**
Spiced beans & sweet potato cooked in Two Birds Sunset Ale, topped w cheesy goodness, olives & harissa
- CHARCUTERIE** GFO _____ **25**
Cured meats w olives, cornichons, dijon mustard, toasted lavash **Add cheese, soft, hard, blue (90g)** _____ **12**

To finish

Before you head home to roost.

- CHOCOLATE STOUT BREAD & BUTTER PUDDING** _____ **12**
Served with cinnamon ice cream
- DAILY DUO OF ICE CREAM** _____ **12**
Ask our friendly staff for today's flavours
- CHEESE & ACCOUTREMENTS** V, GFO
Tarago river triple cream brie, Pyengana cloth bound cheddar, Gorgonzola Verde, served with toasted lavash & quince
- 1x 14, 2x 22, 3x 30**

V: vegetarian | VG: vegan | VGO: vegan option
GF: gluten free | GFO: gluten free option

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Thu & Fri 4-10pm | Sat 12-10pm | Sun 12-8pm
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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 Our rotational house lager	6	9	12
TACO BEER 5.2% ABV Coriander, lime & corn	7	10	14
WESTSIDE IPA 6.4% ABV Pine, malt & stonefruit	7	10	14

BUILD YOUR OWN TASTING PADDLE WITH ANY 4 OF THE ABOVE BEERS 16

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

Cocktails on tap

Spotswood Spring Punch Vodka, berry, prosecco	17
Espresso Martini Whisky, stout, coffee	17

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
BONDAR FIANO McLaren Vale, VIC Straw, Golden Delicious apple, crisp pear & makrut lime leaf	13	60
CRUDO ROSE 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
SPINIFEX WINES LA CIGALE Barossa Valley, SA Mataro, cinsault, grenache, shiraz, blueberries, red fruit, leather & spice	13	60

Cans

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
BRIX GOLD RUM	12
AUTONOMY AMARO (45ML SERVE)	12