

DINNER MENU

Available for dine-in, takeaway & delivery

MONDAY TO SUNDAY & PUBLIC HOLIDAYS

Available from 3pm onwards

Starters

■ BIRCH GARDEN SALAD | 18
Fresh lettuce, rocket, cucumber, roasted pumpkin, baby carrots, cherry tomato, avocado, pickled onion, seaweed cracker, citrus mustard dressing

■ BIRCH CAESAR | 28
Romaine lettuce wedges, gorgonzola dressing, hard boiled egg

TUNA NIÇOISE SALAD | 32
Sesame-cruste seared tuna, olives, capers, potatoes, white Spanish anchovies, green beans, rocket, lettuce, housemade dressing, poached egg

■ MISO EGGPLANT | 18
Miso marinated eggplant with mirin, Kirin, rainforest honey, miso reduction, green oil

■ ARTICHOKE & SPINACH DIP | 32
Artichoke, cream, mayo, parmesan cheese, spinach

■ MANGO GUACAMOLE | 35
Smashed avocado with fresh Thai mango, tomatoes, served with house-made root vegetable chips and lavosh crackers

■ GRILLED CAULIFLOWER | 27
Cauliflower marinated with lime zest, lime juice, rainforest honey, coriander, paprika, charred lime, micro greens

■ RUSTIC MUSHROOM SOUP | 24.90
Our special combination of porcini, shimeiji and button mushrooms, with grilled wood-toasted sourdough

PERUVIAN SEAFOOD SOUP | 49
Rich seafood broth, prawn, soft-shell crab, burrata, fava beans, cream

FARMERS MARKET SOUP | 18
Soup of the day, toasted 7-grain sourdough on the side

CLASSIC FOIE GRAS | 89
Pan-seared foie gras, balsamic glaze, Granny Smith apple vanilla purée, gooseberries, brioche toast.

■ BIRCH HUMMUS DUO | 20
Hummus made with roasted carrots and roasted capsicums served with rosemary and sea salt sourdough

CHICKEN WINGS | 24
Chicken wings marinated with smoked jalapeño powder, ancho chilli, paprika, cooked in the Jospers

■ STUFFED JALAPEÑO POPPERS | 30
Mexican jalapeño stuffed with cream cheese, saffron and served with smoky habanero mayo

■ WHISKY-CURED SALMON TACOS | 32
**contains alcohol*
Crispy tacos filled with whisky-cured salmon, fine romaine lettuce, Mexican tomato salsa, shaved smoky lime jalapeño sour cream

ORIENTAL DUCK RILLETTES TACOS | 26
Soft tacos filled with shredded spice-marinated duck, fine romaine lettuce, Mexican tomato salsa, julienned cucumbers, Oriental thick sauce

TEMPURA SQUID | 20
Tempura squid, Japanese vinegar salt, served with an Asian spicy sauce

CRISPY WHITE BAIT | 25
Classic batter-fried white bait fish served with remoulade sauce and lemon wedges

Sides

Mashed Potato | 8

Sautéed Mushrooms | 12

Sweet Potato Fries | 10

Truffle Fries | 25

French Fries | 10

Creamy Spinach | 12

Jospersized Veg of the Day | 14

Mains

JOSPER SPRING CHICKEN | 55
Jospers roasted spring chicken marinated with lemongrass, galangal, garlic, coriander and chilis. Served with a fresh salad and sriracha aioli

GOCHUJANG LAMB CUTLET | 85
Korean gochujang marinade, served with rocket salad

BLACK ANGUS RIB EYE* | 140
120 days grain fed, 250g
+ Foie Gras | 50

BLACK ANGUS TENDERLOIN* | 155
120 days grain fed, 250g
+ Foie Gras | 50

** All steaks are served with potato and sautéed mushrooms*

** Choice of sauce for steaks: Chimichurri or black pepper sauce*

Seafood

BIRCH FISH & CHIPS | 59
Deep-fried halibut coated in our housemade batter blend, mesclun slaw, sweet potato fries, remoulade sauce.

GRILLED HALIBUT WITH ORANGE MISO SAUCE | 58
Grilled halibut fillet, served with buttered kale, sweet potato fritter and orange miso sauce

GREEK-STYLE SNAPPER | 60
Paper-baked red snapper in white wine with black and green olives, capers, heirloom tomatoes, capsicum, lemon, black peppercorn, chilli flakes

GRILLED SPANISH OCTOPUS | 98
Jospers-grilled Spanish octopus, served with mojo verde and rocket

Pastas & Burgers

SHORT RIBS & CRISPY KALE GNOCCHI | 55
**contains alcohol*
Shredded beef short ribs braised in red wine, potato gnocchi, crispy kale

TRUFFLE FETTUCCINE | 58
Rich truffle butter sauce of truffle paste, truffle oil, parmesan and pecorino tossed with fettuccine

■ PUMPKIN TRUFFLE RISOTTO | 48
Creamy arborio rice risotto with butternut squash purée, porcini and shimeiji mushrooms, Grana Padano

SQUID INK SPAGHETTI AL FRUTTI DI MARE | 68
Fresh seasonal seafood, homemade tomato paste and prawn bisque sauce tossed with squid ink spaghetti

VERMICELLI PAELLA | 105
Prawns, chicken wings, clams, mussels, squid, and vermicelli pasta cooked with seafood saffron broth

THAI FISH BURGER | 34
Homemade spicy, sashimi grade red tilapia patty coated with crispy panko, rocket, cabbage, fresh tomato, sweet and sour chilli aioli, fries

EBI KATSU BURGER | 38
Homemade prawn patty coated with crispy panko, cabbage, homemade tartar sauce, fries

■ TRUFFLE BURGER | 62
Sirloin and brisket burger patty, fresh truffles, truffle oil, Swiss cheese aioli, fries

SIRLOIN WAGYU BURGER | 135
200g wagyu patty, antichucho sauce, Swiss cheese, sunny side up egg, fries

BIRCH BURGER | 36
Sirloin and brisket burger patty, Swiss cheese, jalapeño, chipotle adobo aioli, fries

HIBISCUS BBQ CHICKEN BURGER | 35
Grilled chicken thigh, housemade tangy hibiscus BBQ sauce, pickled sweet hibiscus, fresh tomatoes and lettuce in our freshly baked burger bun, fries

Sweets

RUSTIC BERRY CRUMBLE | 19
Homemade mixed berries crumble with green and Fuji apples, oats, cream

DARK CHOCOLATE MOUSSE | 23
Dark chocolate mousse, served with Baileys-infused mascarpone

HUCKLEBERRY BURNT CHEESECAKE | 26
Served with homemade rum and raisin sauce **contains alcohol*

ARTISANAL ICE CREAM | 10
Madagascar Vanilla, Belgium Chocolate, Salted Caramel

SORBET | 10
Mixed Berries, Strawberry

