



FEED ME

Minimum 2 People
Feed Me is a whole table experience

1

Corn Bread

\$39^{pp}

Mac & Cheese Croquettes

Every Wing Flavour

Southern Fried Tenders

Southern Fried Boneless Thighs

Crispy French Fries

Creamy Slaw

Dipping Sauces

2

Crispy Chicken Skin

\$49^{pp}

Eggplant Bao

Spicy Corn Ribs

Mac & Cheese Croquettes

Every Wing Flavour

Your choice of either:

Southern Fried
Tenders & Thighs

Grilled
Boneless Breast

Crispy French Fries

Caesar Salad

Dipping Sauces

\$69^{pp} Bottomless Birds & Booze

WEEKENDS FROM 12 - 4PM

\$12 Sangas

AVAILABLE FROM 12 - 4PM EVERYDAY

birdbangnchicken.com @birdbrunswickeast

SHARING

Mixed Pickles (GF) 7

Corn Bread 9

w/ whipped chipotle honey butter

Mac & Cheese Croquettes (3) 14

w/ 3 cheeses

Spicy Corn Ribs (GF) 14

House spiced w/ fresh lime & coriander

Eggplant Bao 8 ea

Pickled cabbage & zucchini, Korean gochujang, green goddess & sesame seeds

Popcorn Cauliflower (VGO)(GF) 15

w/ labne & tamarind chutney

Poutine (GF) 16

Chips, gravy & cheese curds

CHICKEN

1 SOUTHERN FRIED (GFO +2) 27
Choose your cut, heat & 1 side*

Free range chicken, brined overnight, dipped in buttermilk, coated & fried w/ your choice of heat

Tenders (3)*

Boneless Thighs (4)*

Bang'n Bird 57

5 tenders, 5 boneless thighs & 2 dipping sauces

2 HEAT Chicken Salt Mild Hot Hella Hot

1 GRILLED (GF)(DF) 27
Choose your cut, flavour & 1 side*

Boneless Breast

220g sous vide & grilled

2 FLAVOURS

Chimichurri

Lemon, Honey & Thyme

3 SIDES (GF) 9 ea

Crispy French Fries

Creamy Slaw

Mash & Gravy

Caesar Salad

Chopped Broccoli

w/ celery, almonds, pickled raisins & blue cheese sauce

Charred Zucchini

w/ buckwheat, green goddess, pickled currants & sunflower seeds

4 SAUCES (GF) 3 ea

Blue Cheese Buttermilk

Smoked Hot Sauce (VG)

Hickory BBQ (VG)

Chicken Gravy

Chipotle Mayo

Ranch Mayo

VG = Vegan VGO = Vegan Optional GF = Gluten Free GFO = Gluten Free Optional DF = Dairy Free

Bird requests all patrons with food allergies or other dietary requirements to please inform their server prior to ordering. We will endeavour to accommodate your dietary needs; however, we cannot be held responsible for traces of allergens.

Service charge of 10% applies on Sundays and 15% on public holidays.

No split bills or menu alterations during busy periods.

WINGS (7 Pieces)(GF)

24hr marinated, fried then tossed in your choice of:

Hot Buffalo blue cheese sauce +3 16

Lemon Pepper 16

Smoky BBQ 16

Louisiana Cajun ranch mayo +3 16

Flight of Wings 29

4 Hot Buffalo, 4 Lemon Pepper, 4 Smoky BBQ & 4 Louisiana Cajun

Ask our staff for the rotating wing flavour of the week

\$29^{pp} Bottomless Wings, Chips & Slaw

MONDAY - THURSDAY

BOTTOMLESS RULES OF THE ROOST

- EVERYONE on the table must take up the offer!
- Order carefully, for every wing left on your table at the end of 90 minutes that is not eaten will cost you \$1.
- Food can't be taken away.

Chicken & Waffles 23

Fried tenders / thighs w/ whipped honey cinnamon butter & maple syrup

BURGERS w/ crispy french fries (GFO +2) 25

The Classic

Fried thigh, American cheese, creamy slaw, ranch mayo & pickles in a milk bun

Hot Chicken Burger

Fried thigh tossed in smoked hot sauce, cheese, pickled onion, cabbage, chipotle mayo in a sesame milk bun

Chicken Sanga

Fried breast, cabbage, pickles, parmesan & napoli sauce in sliced milk bread

Shroom Burger (VG)

Fried mushroom, caramelised onion, vegan cheese, pickled onion, cabbage, lemon mayo & chimichurri in a bun

SWEET

Burnt Basque Cheesecake (GF) 13

House made w/ whipped cream & berry compote

BIRD'S COCKTAILS

Limoncello Spritz	16
Bombay Gin Citron Presse & Sparkling	
CC & Ginger Highball	17
Whiskey w/ Ginger, Lemon & Lime	
Gimlet	17
Gin & Citrus Oils	
Tropical Fizz	17
Spiced Rum, Pineapple & Passionfruit	
Chickita Margarita	18
Cazadores Tequila, Agave, Pickle Brine, Lemon & Lime Sub Mezcal or Patron +4	
Nan's Apple Pie	18
Brandy, House Smoked Cinnamon Syrup, Lemon Juice & Cider	
Ooo Me Lychee	20
Classic Gin, Lychee Liqueur, White Creme de Cacao, Agave & Muddled Strawberries	
Turkish Delight	20
Rose Gin, Frangelico, Lemon, Orgeat & Rose Syrup	
Rum Runner	21
Spiced Rum, Campari Float, Coconut, Lime, Pineapple & Passionfruit	

CLASSIC COCKTAILS

Aperol Spritz	16
Negroni	19
Amaretto Sour	19
Whiskey Sour	19
Paloma	19
Mojito	19
Espresso Martini	20
Porn Star	20
Old Fashioned	20
Long Island Iced Tea	23

OTHER CLASSICS ON REQUEST

BEERS ON TAP

Scn/
Pnt

Ask our crew for rotating beer on tap

Lager	9/12
Pale Ale	10/13
Hard Pash	10/13
IPA	13/16
Amber Ale	10/13
Hazy Pale Ale	10/13
Apple Cider	10/13

\$10 Pints

ASK OUR CREW FOR ROTATING BEER OF THE WEEK

WINES

Gls/Btl

Sparkling

The Family NV Prosecco, NSW	10/40
Cremant de Loire, France	90

White

Pinot Grigio, SA	10/40
Sauvignon Blanc, Marlborough	10/40
Delatite Chardonnay, VIC	10/40
Riesling, SA	10/40

Red

Pinot Noir, Chain Of Ponds, SA	10/40
Shiraz	10/40

Rose

Novello Rose, Chain Of Ponds, SA	10/40
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SHOOTERS

12

Pickle Back
Jameson Irish Whiskey + House Pickle Juice
Clu-Clucking Cowboy
Butterscotch Schnapps and Baileys Irish Cream
Boilermaker
House Whiskey + Pot Lager

BEER CANS

9

Alc Free Pale Ale
Stomping Ground's Footloose, Collingwood - <0.5%
Alc Free Sour
Stomping Ground's Smash Zero Pine Lime, Collingwood - <0.5%
Gluten Free Pale Ale
Two Bays Brewing Co, Mornington Peninsula - <4.5%
Rotational Ginger Beer

HOUSE MADE SODAS (NON ALC)

9

Pink Lemonade
Raspberry, Lemon Juice & Lemonade
Callipo
Pineapple, Passionfruit, Lemon & Lime Juice
Grapefruit Soda
Grapefruit Fizz
Citrus Quencher
Lemon, Lime, Orange, Australian Bitters & Lemonade

HAPPY HOUR

Cocktails	14
Pints	10
Wines	7
Spirits	7

Everyday 3 - 6pm



BOOK YOUR NEXT EVENT @ BIRD, MIDDAY FUNCTIONS AVAILABLE
7 DAYS FROM 11 TO 5 BRUNSWICKEAST@BIRDBANGNCHICKEN.COM