



**THE
OTHER BIRD**

Functions Pack

Shop 3, 2 Margaret Street, East Toowoomba 4350

Contact us at

Phone: 4632 4738

Email: range@thefinch.com.au

There are several functions spaces which can be booked at The Other Bird, ranging from run of the whole venue to booking a specific room or a large table.

The Green Room

Capacity

Cocktail 20 pax

Dining 16 pax

Semi-private room, set off the main dining room with view over the gardens. This room does not have wheelchair access.

Minimum spend of \$500 per meal period for sole use of this space for your event

The courtyard

Exclusive use of the paved courtyard area for your event. This space is open to the elements please understand that if the conditions are not ideal, we may not be able to move your group inside.

Dining 60 pax

Standing 80 pax

Minimum spend of \$500 per meal period for sole use of this space for your event. 0 – 30 pax

Minimum spend of \$750 per meal period for sole use of this space for your event. 31 plus pax

The whole venue

Exclusive use of the venue for your function.

Cocktail 160 pax

Dining 100 pax

Friday, Saturday & Sunday bookings \$4k minimum spend per meal-period.

Midweek bookings \$2.5k minimum spend per meal-period.

Friday and weekend whole venue bookings are available between the following meal-periods:

- 8am to 11am
- 11.30pm to 2.30pm
- 5pm to 9pm



CANAPES |

3 choices - \$18 per person

5 choices - \$30 per person

8 choices - \$48 per person

COLD |

- Spanish potato tortilla, grilled chorizo, chives. (GF)
- Pickle beetroot, marinated goat chèvre, age balsamic, rye crostini. (V)
- Smoked bocconcini cherry tomato, rocket pesto, skewers. (GF, V) Vichy carrots, houmous, dukka (Vegan, V, DF)
- Asian blue crab salad on toasted brioche.

HOT |

- Vegan cocktail spring roll, sweet chilli sauce. (Vegan, V, GF)
- Five spiced QLD blue pumpkin arancini, parmesan emulsion. (v)
- Mixed mushroom Arancini with truffled aioli (v)
- Grilled rosemary lamb skewers, red wine glaze. (GF)
- Coffin Bay oyster Kilpatrick (GF,DF)
- Coffin Bay natural oysters (GF, DF)
- Seared beef roulade, horseradish cream, onion jam, toasted brioche
- Tempura fried prawn cutlet, wasabi mayo
- Satay chicken skewers with spicy peanut sauce (contain nuts)
- Korean fried chicken wings with gochujang dipping sauce.
- Seared scallop, fennel puree, salmon roe, dill fonds. (GF)

SUBSTANTIAL |

\$10 per person per substantial course

- Fried fish goujons with aioli and fries
- Calamari fritti with citrus mayo
- Confit duck bao, hoisin sauce, chilli, cucumber, spinach.
- BBQ pork slider with 12hr braised shoulder, apple slaw and signature BBQ sauce.
- Karaage chicken taco, pickled ginger, chilli, coriander, fried shallots & nahm jim.
- Cauliflower popcorn with jalapeno cream



DINING MENU |

TWO COURSES \$61

THREE COURSES \$83

Please select one or two dishes which would be served alternate drop.

ENTRÉE |

- Prawn and crab ravioli, seafood bisque, Pernod swirl.
- Confit ocean trout, pickle vegetable, toasted seaweed chilli dressing, (GF, DF)
- Karaage chicken taco, sesame kewpie, spinach, pickled ginger, shallots and Nahm Jim
- Baked QLD blue pumpkin, ancient grain salad, hummus, rice crackers. (Vegan)
- Charred cauliflower, whipped jalapeno cream with herbs, seeds and nuts. (gf, v)

MAINS |

- House potato gnocchi served with a slow cooked lamb ragu.
- Mooloolaba prawn spaghetti with garlic, chilli, herbs, white wine & olive oil
- Bistro chicken Maryland, creamy mustard & tarragon sauce, bacon, herbs & broccolini
- Crispy skin market fish with fennel puree, sauteed greens, micro salad & orange butter sauce.
- Braised short rib in chianti with pomme puree, gremolata.
- Char grilled 250g eye fillet of beef, potato cake, sauté asparagus, merlot jus.
(Add 12)

DESSERT |

- Lisbon lemon meringue tart, orange candy, citrus sorbet.
- Chocolate torte, coffee gelato, raspberries.
- Baked New York cheesecake, mixed berry coulis, snow sugar.

Add a Cheese course. \$10 per person

Tasmanian Heritage double brie, quince paste, walnut, figs, lavash.



BRUNCH MENU |

MUESLI | House muesli made with toasted oats, seeds, nuts, dried fruits, native botanicals and your choice of coconut or natural yoghurt (v, vg, df).

CLASSIC AVO ON SOURDOUGH | Avocado, chilli, lime, coriander on toasted sourdough (vg, gfo).

EGGS YOUR WAY | Darling Downs free range eggs on grilled Turkish with house tomato relish
Poached, fried or scrambled.

SWEETCORN, GREENPEA, DILL & HALOUMI FRITTERS | Served with roasted tomato, spinach, smoky bacon, jalapeno tomato relish (vo).

BIG BREAKFAST | Pork & fennel sausage, smoky bacon, sauteed mushrooms, roasted tomato, spinach, poached eggs, hash brown, sourdough toast.

EGGS BENEDICT | Darling downs free range eggs, spinach, bacon, citrus hollandaise on grilled Turkish (GFO).

BEVERAGES

FONZIE ABBOTT 'HIGHSIDE' ESPRESSO COFFEE |

LOOSE LEAF TEA BY TEA DROP | jasmine, earl grey, English breakfast, peppermint, lemongrass ginger

FRUIT PUNCH | apple, orange, cranberry, ice

\$35 PER PERSON



PIZZA PARTY |

Unlimited pizzas for your group – we'll keep sending out our delicious fire blistered Italian style pizzas made in our Marana oven from Naples until your group asks us to "STOP".

Please note pizzas offered as part of this deal cannot be taken home.

PIZZAS |

FLAT BREAD | with rosemary, sea salt, balsamic & olive oil

MARGHERITA | tomato base, fresh mozzarella, basil (v).

QUEENS PARK | tomato base, fresh mozzarella, basil pesto, zucchini, red onion, crushed almonds (v).

HAWAIIAN | tomato base, fresh mozzarella, pineapple, ham off the bone, basil.

PEPPERONI | tomato base, fresh mozzarella, basil, mild sopressa.

MEATLOVERS | tomato base, ham off the bone, Italian pork, hot sopressa, basil, fresh mozzarella.

PROSCIUTTO, ROCKET, PARMESAN | tomato base, rocket, shaved parmesan, prosciutto, olive oil.

PESTO CHICKEN | roast chicken, basil pesto, red onion, rocket, mozzarella & parmesan.

POTATO, ROSEMARY & ITALIAN SAUSAGE | fresh mozzarella, roast potato, rosemary, Italian pork, basil.

THE OTHER BIRD | fresh mozzarella, gorgonzola, prosciutto, pear, walnut, olive oil.

Gluten free pizza bases are available on request and are not quoted in the price per person below.

\$35 per person



Looking for something else?

The Other Bird can create a dining experience ranging from fine dining through to something as casual as a pizza party. We are happy to create a bespoke dining experience to suit your needs. Simply book in a time with meet with our functions coordinator to discuss in further detail.

WINE

BUBBLES

MATHO | prosecco D.O.C Brut, Italy

WHITE

PETE'S PURE | Moscato, Murray Darling, NSW, 2021

ANT MOORE A+ | sauvignon Blanc, Marlborough, New Zealand, 2022

RECCHIA | pinot grigio, Venice, Italy, 2020

MITCHELL | Watervale Riesling, Clare Valley, SA, 2022

SAINT & SCHOLAR | Pinot gris, Adelaide Hills, SA

PEPPERTREE | chardonnay, Hunter Valley, NSW, 2021

WARRAMATE | chardonnay, Yarra Valley, VIC, 2021

ROSE

DOMAINE de CHATILLON | rose', France.

RED

SAVE OUR SOULS | pinot noir, Mornington Peninsula, VIC 2020

IL BASTARDO | sangiovese, Tuscany, Italy, 2020

CASTELVECCHIO | chianti, Firenze, Italy, 2018

LLOYDS | GSM, McClaren Vale, SA

BARTOLI | rosso di rosso di Montalcino, Italy, 2019

REVERDITO | Barolo, La Morra, Italy, 2015

LENTON BRAE | cabernet sauvignon, Margaret River, WA, 2020

WINTON ROAD | shiraz, Barossa Valley, SA, 2018

STONEHORSE | shiraz, Barossa Valley, SA, 2020

KAESLER | THE BOGAN shiraz, Barossa, SA 2020

ELOQUESTA | shiraz petit Verdot, Mudgee, NSW, 2017

BEER / CIDER

GREAT NORTHERN | zero.

GREAT NORTHERN | super crisp.

XXXX GOLD |

PERONI NASTRO AZZURO |

ROGERS |

FOUR PINES | pale ale

STONE & WOOD | pacific.

BROOKVALE UNION | ginger beer.

BAROSSA CIDER CO | pear cider.

BAROSSA CIDER CO | apple cider.

COCKTAILS

MIMOSA | prosecco, orange juice.

APEROL SPRITZ | prosecco, Aperol, soda.

ESPRESSO MARTINI | Tia Maria, Fonzie Abbott Highside cold brew, Smirnoff.

PINA COLADA | Barcardi white rum, pineapple juice, coconut cream.

MARGARITA | Espolon blanco, Cointreau, lime.

MOJITO | Barcardi, mint, fresh lime juice.

GIN MARTINI | Tanqueray, Cinzano Bianco, olives.

SOUTHSIDE | Tanqueray, lime juice, simple syrup, mint.

COSMOPOLITAN | Smirnoff, Cointreau, lime, cranberry.

BEVERAGES |

Restaurant menu pricing applies for beer, ciders, wine, cocktails and the tab will need to be finalised at the conclusion of your event.

If you have a limit in mind, we are happy to alert you as the group approaches your bar tab limit.

We simply need to view an identification card and will retain your credit card for the bar tab. Please note we can only accept credit cards for bar tabs. At the conclusion of the function, we will process this card for the outstanding bar tab balance.

TERMS AND CONDITIONS |

Once we have quoted and agreed the make-up of your event, you will be invoiced for the balance which we require to be paid 22 days before your event. Should the invoice for the balance remain outstanding 21 days before the event we reserve the right to reopen bookings to the general public.

Bookings are limited to three hours unless otherwise agreed and apply to a single service period: ie breakfast, lunch or dinner. Additional costs apply if we are unable to trade in a prior or subsequent meal period to facilitate your event.

Menus and beverage pricing listed are subject to change without notice. All prices quoted include GST.

PUBLIC HOLIDAY SURCHARGE |

A surcharge of 20% applies on public holidays (our labor cost increases are higher than 20% on public holidays)

CANCELLATION POLICY |

Notification of cancellation must be in writing to receive a refund of any prior monies paid. If you decide to cancel your function, the following conditions apply:

- Notice of 22 days or more prior to the function – full refund
- Notice of 15 days to 21 days – 30% balance is forfeited.
- Notice of 14 days or less – 100% of the balance is forfeited.

All bookings made for the months of September, November and December will not receive a refund if cancelled at any time during the year.

BELONGINGS & GIFTS |

Our staff will naturally take every care when looking after your belongings, however The Other Bird takes no responsibility for loss or damage to items, before, during or after your function. We request all gifts and breakables be removed from the venue prior to your function close.