

OYSTERS

FRESHLY SHUCKED OYSTERS

Hand graded Sydney Rock or Pacific Oysters
Natural with native fingerlime mignonette

HALF DOZEN NATURAL \$36

FULL DOZEN NATURAL \$68

CAVIAR

Served with traditional condiments.
Please ask the staff for champagne recommendations

SALMON CAVIAR \$80

50g, Australia

OSCIETRA CAVIAR \$190

30g, Italy

WILD BLUE SCAMPI CAVIAR \$220

25g, Australia

STARTERS

TUNA AND KINGFISH CRUDO \$28

Big heart bamboo | Cucumber | Finger lime

HERITAGE BABY BEETROOT \$25

Sheep's milk labneh | Seven seed brittle

FRASER ISLE SPANNER CRAB \$29

Grilled cornbread | Sweetcorn | Pumpkin seed oil

BUTTERMILK FRIED QUAIL \$28

White kimchi | Sesame | Lilly pilly caramel

CHICKEN AND DUCK LIVER PATE \$24

Jaboticaba | Brazil nut praline | Brioche

*1.3% surcharge applies to all credit card payments

*15% surcharge applies on public holidays

Wood Grill

INFIERNO 96

Our naturally fueled, open wood fired grill takes center stage at Blackbird, infusing the consistent heat of coal, aromatic woods and live open flame. Wood fire is king!

We carefully select and utilise Australia's top produce, working closely with farmers and producers to ensure we offer a unique dining experience.

MAINS

PAN FRIED POTATO GNOCCHI \$33

Zucchini | Squash | Persian feta | Caper | Raisin

COAL ROASTED MARKET FISH \$40

Seaweed tartare sauce | Fresh lemon

FREE RANGE PORK BELLY \$42

Pig kromeski | Cavelo nero | Butternut pumpkin

SMOKED DUCK BREAST \$45

Confit leg | Poached quince | Golden beetroot

AUSTRALIAN WHITE LAMB LOIN \$45

Cauliflower tabbouleh | Pomegranate | Chickpea puree

POACHED CORAL TROUT \$44

Golden chicken | Shiitake broth | Tokyo turnips

BEEF

Served with Blackbird coleslaw, beef fat vinaigrette.

GRASSLANDS ANGUS \$75

400g Rib Eye on the bone, New South Wales

WESTHOLME WAGYU \$115

300g Sirloin, Queensland

BEEF CITY PLATINUM ANGUS CROSS \$49

200g Tenderloin, Queensland

ICON XB WAGYU \$75

300g Hanger, New South Wales

WAGYU TOMAHAWK \$27/100G

Mayura Station full blood Wagyu, South Australia
(Approximate size 1.2kg-2kg)

RIVERINA BEEF BLACK ANGUS \$77

350g Scotch Fillet, New South Wales

1000 GUINEAS AUSTRALIAN SHORTHORN \$48

300g Sirloin, New South Wales

WARWICK FARMS BLACK ANGUS \$63

300g Flank, Queensland

SAUCES

PER SERVE \$3

Red wine jus | Café de Paris butter | Chimichurri | Bearnaise

ICED SHELLFISH PLATTERS

Shellfish platters are served with condiments and dressings

1-2 PERSONS \$64 | 3-4 PERSONS \$115

Sydney Rock Oysters, Local King Prawns,
Tuna and Cobia Tartare, Moreton Bay Bugs,
Hervey Bay Scallops

TO SHARE

WAGYU TOMAHAWK \$27/100G

Mayura Station full blood Wagyu, South Australia

SLOW COOKED LAMB SHOULDER \$96

Leatherwood honey glaze | Green onion relish |
Yoghurt

COAL ROASTED CHICKEN \$69

Smoked bacon lardons | Baby onions |
Jerusalem artichoke

WOOD GRILLED QLD GROUPER \$88

Jervis bay mussels | Desert limes |
Green peppercorns

ACHIOTE SPICED BBQ PORK RIBS \$88

St Louis style | Pineapple salsa | Chicharones

SIDES

LEAFY GREENS \$14

Buttermilk | Thyme | Aioli

CAULIFLOWER MAC N' CHEESE \$14

Cauliflower | Bechamel | Gruyere

FOREST MUSHROOMS \$18

Forest Mushrooms | Butter emulsion | Thyme | Garlic

ROASTED CARROTS \$14

Ginger beer glaze | Walnut crumb

STEAMED GREEN BEANS \$14

Smoked garlic cream | Tea | Sesame

SHOESTRING FRIES \$11

Saltbush salt | Lemon myrtle aioli

BAKED DUTCH CREAM POTATO \$15

Parmesan butter | Rosemary salt

