



MELBOURNE CUP

CUP LUNCHEON MENU

CHOICE ENTREE

SHELLFISH SALAD ^(DF,GF)

King prawn, bay bug, cured salmon, fennel, avocado, lemon myrtle aioli

DUCK LIVER PARFAIT ^(GFO)

Port poached figs, toasted brioche

MARINATED TOMATOES ^(GF,VVO)

Heirloom tomato dressed in sherry, torn burrata, baby basil

CHOICE MAIN

WAGYU SIRLOIN ^(GF,DF)

2GR Wagyu, Blackbird chopped salad, kampot pepper jus

*Served medium rare or well done

GRILLED BARRAMUNDI ^(GF,DFO)

Simply cooked over coals, seaweed butter, seaweed and herb salad

SPRING RISOTTO ^(GF, VVO)

Young asparagus, garden peas, black olive, soft herb and parmesan risotto

SIDES TO SHARE

Roasted potatoes | Garden leaves

CHOICE DESSERT

MANGO CRÈME BRÛLÉE

Guava gel, coconut and rum lamington

CHERRY RIPE ^(GF)

Dark chocolate and cherry parfait

TRIPLE CREAM BRIE

Truffled honey, freshly baked bread and butter

*VEGAN OPTIONS AVAILABLE UPON REQUEST

SAMPLE MENU ONLY

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | O = OPTION AVAILABLE

📷 @blackbirdbrisbane 📱 /blackbirdbrisbane 🌐 blackbirdbrisbane.com.au