

OYSTERS

FRESHLY SHUCKED OYSTERS ^{GF, DF}

See your waiter for today's selection.
Natural with native fingerlime mignonette.

HALF DOZEN NATURAL \$39

FULL DOZEN NATURAL \$72

CAVIAR

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

SALMON CAVIAR \$85
50g, Australia

OSCIETRA CAVIAR \$190
30g, Uruguay

WILD BLUE SCAMPI CAVIAR \$240
25g, Australia

STARTERS

CHICKEN & DUCK PÂTÉ ^{GFO} \$29
Jaboticaba | Brazil nut praline | Brioche

STEAK TARTARE ^{GF, DFO} \$29
Black truffle mustard | Taro chips | Tête de moine

QUAIL COTOLETTA ^{GF} \$29
Macadamia | Celeriac remoulade | Desert lime |
Pepperberry caramel

ÕRA KING SALMON ^{GF, DF} \$32
Ajo blanco | Pickled grapes | Cucumber | Squid ink
cracker

CAULIFLOWER A FEW WAYS ^{V, GF} \$28
Parmesan | Black truffle cream | Toasted hazelnuts

HAND STRETCHED BURRATA ^{GF, V} \$30
Grilled broccolini | Caper | Raisin and basil dressing

SPANNER CRAB LASAGNE \$32
Sweetcorn | Kelp and shellfish bisque

*Please note: There is a 1.4% surcharge on all
card purchases. A 10% surcharge applies every
Sunday and a 15% surcharge applies on public
holidays.

Dietaries:

DF - Dairy Free V - Vegetarian O - Options Available
GF - Gluten Free V+ - Vegan

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS.

As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.

Please inform a member of staff of any food allergies or dietary requirements.

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

SPRING RISOTTO ^{GF, VVO} \$36
Young vegetables | Lemon | Soft herbs |
Parmigiano Reggiano

COAL ROASTED MARKET FISH ^{GF} \$49
Seaweed butter | Dill oil | Tosaka salad

PAROO KANGAROO \$46
Grilled loin | Braised tail pie | Crushed root vegetables |
Ribberries

INFINITY BLUE BARRAMUNDI ^{GF} \$47
Buttered leeks | Yellow curried lentil dressing

WOOD GRILLED PORK CUTLET ^{DF, GF} \$44
Dill pickled zucchini | Caperberries | Fire roasted red pepper |
Orange jus

LONGREACH ORGANIC WHITE LAMB ^{DFO} \$54
Herb crusted rack | Pressed belly | Smoky eggplant | Tomato |
Olives

BEEF

Served with Blackbird coleslaw, beef fat vinaigrette. All steaks are gluten free. ^{DFO}

YARDSTICK BRITISH BRED \$86
450g Rib Eye MBS 2+, Queensland

WESTHOLME WAGYU \$90
300g Sirloin, MBS 6-7, Queensland

BEEF CITY PLATINUM ANGUS \$52
200g Tenderloin, Queensland

WESTHOLME WAGYU \$99
300g Hanger, Queensland

S. KIDMAN WAGYU CROSS \$199
1kg T-Bone MBS 4-5, Queensland

CLASSIC ANGUS GRASS-FED \$77
350g Scotch fillet, South Australia

BACHELOR BLACK ANGUS \$56
300g Sirloin, Queensland

KING RIVER WAGYU \$67
350g Rump MBS 9, Queensland

KING RIVER WAGYU \$79
300g Bavette MBS 6-7, Queensland

S. KIDMAN WAGYU CROSS \$97
400g Club steak MBS 4-5, 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. ^{GF, DF}

1-2 PERSONS \$74 | 3-4 PERSONS \$130

Local king prawns, Albacore tuna tartare,
Moreton Bay bugs, Freshly shucked oysters,
Scallop ceviche

SIGNATURE STEAK BOARD ^{GF, DFO}

Head Chef's premium selection of steaks. Served to the center of the table, accompanied by Blackbird coleslaw and house-made sauces.

3 - 4 PERSONS \$255

400g S. Kidman Wagyu Cross Club Steak
350g King River Wagyu Rump
350g Classic Angus Grass-Fed Scotch Fillet

TO SHARE

WAGYU TOMAHAWK ^{GF, DFO} \$30 PER 100G
Mayura Station full blood Wagyu, South Australia

COAL ROASTED BBQ CHICKEN ^{GF} \$82
Tarragon beurre blanc | Garden peas | Asparagus |
Pearl onion

MOROCCAN SPICED LAMB
SHOULDER ^{GF, DFO} \$105
Pomegranate | Pine nut | Raisins | Tahini yoghurt

BUTTERFLIED SQUIRE SNAPPER ^{GF} \$98
Confit fennel | Fire roasted red pepper | Smoked
skordalia

ACHIOTE SPICED BBQ PORK RIBS ^{GF, DF} \$94
St. Louis style | Grilled pineapple | Chicharrones

SIDES

LEAFY GREENS ^{GF, DF, V+} \$14
Hazelnut vinaigrette | Pickled shallot

SHOESTRING FRIES ^{GF, DF} \$13
Saltbush salt | Lemon myrtle aioli

HERITAGE BABY BEETROOT ^{GF, V, V+O, DFO} \$17
Sheep's milk labneh | Seven seed brittle

BAKED DUTCH CREAM POTATO ^{GF, V} \$17
Parmesan butter | Rosemary salt

BAKED QLD BLUE PUMPKIN ^{GF, V+O, VO} \$16
Buttermilk | Smoked bacon | Maple

STEAMED BROCCOLINI ^{GF, V+O} \$16
Salted ricotta | Garlic | Pangrattato

HEIRLOOM TOMATOES ^{GF, V, V+O, DFO} \$17
Baby basil | Tomato vinaigrette

