



TWENTY TWENTY-ONE Summer Specials

\$110PP
FEASTING MENU

\$120PP
ALT DROP MENU

\$130PP
CHOICE MENU

- 2 courses served as per your selection from above
- Chef's selection of 3 canapés on arrival
- Your wedding cake served as dessert with accompaniments
- 5 Hour Blackbird beverage package
- 6 Hours venue hire
- Leather dining chairs and hardwood tables
- Tea light votives for all tables
- Dedicated wedding coordinator in the lead up to your day
- \$9 Validated undercover car parking after 5pm on weekdays and all day on weekends

OUR GIFT TO YOU!

- Private bridal suite for you and your bridal party to enjoy with complimentary cheese board & bottle of French Champagne
- Dining experience for two hosted at Blackbird Bar and Grill

Available January & February 2021, 7 days a week, minimum spends required.

Enquire via events@blackbirdbrbane.com.au or 07 3229 1200.



ALTERNATE DROP/GUEST CHOICE

ENTRÉE

- Freshly shucked oysters w native fingerlime mignonette (half dozen)
Heirloom beetroot salad w globe artichokes, broad beans, caper + raisin vinaigrette ^(V, GF, DF)
Hand pulled burrata w grilled squash, white grapes + fried chickpeas ^(GF, V)
Smoked Ora King salmon w dill mayonnaise, pickled red onion + caper berries ^(GF, DF)
Yellowfin tuna + pickled big heart bamboo salad w green chilli dressing ^(GF, DF)
Moreton Bay Bug + avocado prawn cocktail w heirloom tomatoes + avruga ^(GF, DF)
Beef carpaccio w exotic mushrooms, parmesan + black garlic puree ^(GF)
Crispy duck + glass noodle salad w Asian herbs + spiced peanuts ^(GF, DF)

MAINS

- Pumpkin, date + kale kebbi w pickled turnips + cashew cheese ^(VG)
MSC swordfish grilled over coals w seaweed butter + grilled lemon ^(GF)
Roasted barramundi w desert lime, curry leaves + green peppercorns ^(GF)
Free range pork w crushed kohlrabi, toasted sunflower seed emulsion + salsa verde ^(GF, DF)
Achiote spiced BBQ chicken w pineapple, coriander + young coconut salad ^(GF, DF)
Roasted lamb rump w sweet potato mash + caramelised onion + red pepper jam ^{(GF) MR only}
Wood grilled beef tenderloin w Kampot pepper + Blackbird coleslaw ^{(GF) MR or MW only}
Sticky braised beef short rib w grain mustard mash + creamed leek ^(GF)

FEASTING MENU

ENTRÉE

- Hand pulled burrata w grilled squash, white grapes + fried chickpeas ^(GF, V)
Yellowfin tuna + pickled big heart bamboo salad w green chilli dressing ^(GF, DF)
Buttermilk fried quail w celeriac remoulade + mustard fruit caramel ^(DF)

MAIN

- Lamb shoulder marinated in pinewood smoked tea + gentleman's relish ^(GF, DF)
Achiote spiced BBQ chicken w pineapple, coriander + young coconut salsa ^(GF, DF)
Giant QLD Grouper w diamond shell clams, desert lime, curry leaves
+ green peppercorns ^(DF)

Chef's selection of sides

BLACKBIRD BEVERAGE PACKAGE

Cocktail

- Chandon 'S' Cocktail
- Sparkling

- Dal Zotto Prosecco (VIC)

White Wine

- Dal Zotto Pinot Grigio (VIC)

Rosé

- Dal Zotto Rosato (VIC)

Red Wine

- Dal Zotto Sangiovese/Cabernet (VIC)

Beer + cider

- Peroni
- Peroni Leggera
- James Squire 150 lashes
- Young Henrys Apple Cider

Soft Drinks and Juices

*SAMPLE MENUS ONLY

