

Wood Grill

INFIERNO 96

Our naturally fuelled, 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 can offer a unique dining experience.

MAIN PLATES

HAND ROLLED POTATO GNOCCHI	\$32
w butternut squash, wild garlic + aged pecorino	
CONE BAY BARRAMUNDI.....	\$38
grilled over coals w seaweed butter + grilled lemon	
ROASTED AUSTRALIAN WHITE LAMB LOIN	\$39
w smoked tomato + Piment D'Anglet	
SHULTZ FARM PRESSED SUCKLING PIG	\$38
w pickled peach jam, artichoke + beetroot	

BEEF

SERVED WITH A SELECTION OF HOUSE MADE MUSTARDS,
CONFIT ONION + BEEF FAT VINAIGRETTE

200G BEEF CITY PLATINUM ANGUS CROSS	\$45
Tenderloin, Queensland	
250G ICON XB WAGYU	\$67
Hanger, New South Wales	
400G DARLING DOWNS ANGUS CROSS	\$60
Scotch fillet, Queensland	
300G JACK'S CREEK WAGYU.....	\$98
Sirloin, New South Wales	
300G "1000" GUINEAS AUSTRALIAN SHORTHORN..	\$49
Sirloin, New South Wales	
350G ICON XB WAGYU	\$61
Rump, New South Wales	
500G "1000" GUINEAS AUSTRALIAN SHORTHORN.	\$65
Rib Eye, Queensland	

SAUCES

PER SERVE \$3

KAMPOT PEPPER | CAFE DE PARIS BUTTER | CHIMICHURRI | BEARNAISE

TO SHARE

WAGYU TOMAHAWK... 100G/\$23	
Mayura Station full blood Wagyu, South Australia	
SLOW COOKED LAMB SHOULDER.....	\$75
leatherwood honey glaze, green onion relish + yoghurt	
FREE RANGE BBQ CHICKEN	\$69
w tarragon, sweetcorn + Kyogle garlic scapes	
BARRAMUNDI FILLET	\$72
w desert limes, curry leaves + green peppercorns	

OYSTERS

FRESHLY SHUCKED OYSTERS - SERVED
WITH NATIVE FINGER LIME MIGNONETTE

Please ask your waiter for today's offering

SINGLE OYSTER	\$5.5
HALF DOZEN	\$30
FULL DOZEN	\$60

COLD & HOT STARTERS

HIRAMASA KINGFISH.....	\$25
w pickled big heart bamboo salad + green chilli dressing	
SKULL ISLAND PRAWN	\$28
w lemon myrtle curry + green apple	
BUTTERMILK FRIED QUAIL.....	\$24
w celeriac remoulade + mustard fruit dressing	
HAND PULLED BURRATA.....	\$24
w grilled squash, grapes + green olive dressing	

PLEASE OPEN YOUR CAMERA & SCAN
THE QR CODE (NO NEED TO TAKE A
PHOTO), CLICK THE LINK THAT APPEARS.

ALTERNATIVELY, VISIT THE BIT.LY LINK.



[BIT.LY/BBRESTCOVID](https://bit.ly/bbrestcovid)

*1.3% surcharge applies to all credit card payments

SHELLFISH PLATTER

SHELLFISH PLATTER SERVED WITH
CONDIMENTS AND DRESSINGS

1-2 PERSONS	\$42
FRESHLY SHUCKED OYSTERS (4)	
MOOLOOLABA KING PRAWNS (2)	
MORETON BAY BUGS (1)	
HERVEY BAY SCALLOPS (2)	
3-4 PERSONS	\$83
FRESHLY SHUCKED OYSTERS (8)	
MOOLOOLABA KING PRAWNS (4)	
MORETON BAY BUGS (2)	
HERVEY BAY SCALLOPS (4)	
5-6 PERSONS	\$150
FRESHLY SHUCKED OYSTERS (16)	
MOOLOOLABA KING PRAWNS (8)	
MORETON BAY BUGS (3)	
HERVEY BAY SCALLOPS (8)	

SIDES, GREENS & GRAINS

HERITAGE TOMATO.....	\$14
w stracciatella + native herbs	
RUNNER BEANS.....	\$13
w woombye feta + truffle honey	
BLACKBIRD COLESLAW.....	\$10
w Finnish mustard + compressed daikon	
BAKED DUTCH CREAM POTATO.....	\$13
w parmesan butter + rosemary salt	
SHOESTRING FRIES	\$10
w lemon myrtle aioli + saltbush	

