



TWENTY TWENTY-TWO Summer Specials

\$130PP
FEASTING MENU

\$140PP
ALT DROP MENU

\$150PP
CHOICE MENU

Selection of 3 canapés on arrival
2 courses served as per your selection from above
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 Moët
Menu tasting event for two hosted at Blackbird Bar and Grill

**Available January & February 2022, 7 days a week, minimum 50 guests applies.
Enquire via events@blackbirdbrbane.com.au or 07 3229 1200.**



ALTERNATE DROP

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)
- Hiramasa Kingfish w pickled big heart bamboo salad + 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

- Hand rolled potato gnocchi w butternut squash, wild garlic + aged pecorino ^(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)
- Free range roast chicken w tarragon, sweetcorn, and Kyogle garlic scapes ^(GF, DF)
- Roasted lamb rump w sweet potato mash + caramelised onion + red pepper jam ^{(GF) MR only}
- Wood grilled beef tenderloin w Kampot pepper + confit onion ^{(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)
- Hiramasa Kingfish w pickled big heart bamboo salad + green chilli dressing ^(GF, DF)
- Buttermilk fried quail w celeriac remoulade + mustard fruit caramel ^(DF)

MAIN

- Slow Cooked Lamb Shoulder with leatherwood honey glaze, green onion relish + yoghurt
- Free range roast chicken w tarragon, sweetcorn, and Kyogle garlic scapes ^(GF, DF)
- Cone Bay Barramundi fillet w desert limes, curry leaves + green peppercorns ^(DF)

Chef's selection of sides

BLACKBIRD BEVERAGE PACKAGE

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
- Treehouse Apple Cider

Soft Drinks and Juices

*SAMPLE MENUS ONLY

