

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.

OYSTERS

FRESHLY SHUCKED OYSTERS

Please ask your waiter for today's offering

HALF DOZEN NATURAL

w grilled citrus.....\$32

w native mignonette.....\$36

w green onion + Yarra Valley salmon pearls.....\$43

FULL DOZEN NATURAL

w grilled citrus.....\$64

w native mignonette.....\$72

w green onion + Yarra Valley salmon pearls.....\$86

COLD & HOT STARTERS

YELLOWTAIL KINGFISH..... \$25

w nashi pear, yuzu + macadamia oil

GRILLED OCTOPUS..... \$26

w black garlic, baby fennel + cashew puree

BLACKBIRD PRAWN COCKTAIL.....\$25

w avocado, Yarra Valley salmon pearls + coastal herbs

BUTTERMILK FRIED QUAIL..... \$24

w celeriac remoulade + mustard fruit dressing

HAND PULLED BURRATA..... \$24

w grilled cucumber gazpacho, zucchini + black olive

OPEN THE QLD CHECK IN APP & SCAN THE QR CODE TO REGISTER YOUR VISIT.

CAN'T SCAN? ENTER THE 214496 MANUALLY TO CHECK IN.



MAIN PLATES

HAND ROLLED POTATO GNOCCHI \$32

w butternut squash, baby leek + aged pecorino

GRILLED QUEENSLAND GROUPER \$42

w diamond shell clams + beurre blanc

ROASTED AUSTRALIAN WHITE LAMB LOIN \$39

w white bean hummus, baby eggplant + wattle seed

SHULTZ FARM PRESSED SUCKLING PIG \$38

w pear compote, munthari berry + 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 "1000" GUINEAS AUSTRALIAN

SHORTHORN.....\$42

Sirloin, New South Wales

300G ICON XB WAGYU\$67

Hanger, New South Wales

300G JACK'S CREEK WAGYU.....\$110

Sirloin, New South Wales

350G JACKS CREEK WAGYU.....\$60

Rump, New South Wales

400G DARLING DOWNS ANGUS CROSS\$60

Scotch Fillet, Queensland

700G "1000" GUINEAS AUSTRALIAN

SHORTHORN\$96

Rib Eye, Queensland

SAUCES

PER SERVE \$3

KAMPOT PEPPER | CAFE DE PARIS BUTTER | CHIMICHURRI | BEARNAISE

TO SHARE

WAGYU TOMAHAWK..... 100G/\$24

Mayura Station full blood Wagyu,
South Australia

SLOW COOKED
LAMB SHOULDER.....\$79

w leatherwood honey glaze,
green onion relish + yoghurt

FREE RANGE
BBQ CHICKEN.....\$69

w brussel sprouts, finger lime + pancetta

CONE BAY BARRAMUNDI.....\$72

w macadamia romesco, preserved lemon
+ pickled red onion

SEASONAL HIGHLIGHTS

A SELECTION OF CHEF'S SPECIALTIES.

Limited availability, please ask your waiter.

BLACKBIRD SEAFOOD PLATTER..... \$85

w garnished and natural oysters,
Moreton Bay bugs, local king prawns
+ Hervey Bay scallops

HONEY BUG..... \$10

w oscietra caviar + sea spray

WAGYU TARTARE \$26

w fermented red pepper, spring onion
+ seeded crackers

WILD VENISON RAVIOLI..... \$24

w parmigiano reggiano + Manjimup black truffle

SIDES

HERITAGE TOMATO..... \$14

w stracciatella + native herbs

RUNNER BEANS..... \$14

w Woombye feta + truffle honey

LEAFY GREENS \$12

w buttermilk, thyme + aioli

BAKED DUTCH CREAM POTATO..... \$13

w parmesan butter + rosemary salt

SHOESTRING FRIES \$11

w lemon myrtle aioli + saltbush

ROASTED POTATO MASH..... \$25

w Manjimup black truffle + smoked butter

*1.3% surcharge applies to all credit card payments

