

# 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

grilled citrus.....	\$32
native mignonette.....	\$36
green onion   Yarra Valley salmon pearls.....	\$43

#### FULL DOZEN NATURAL

grilled citrus.....	\$64
native mignonette.....	\$72
green onion   Yarra Valley salmon pearls.....	\$86

### COLD & HOT STARTERS

#### HONEY BUG.....\$10

oscietra caviar | sea spray

#### YELLOWTAIL KINGFISH.....\$25

nashi pear | yuzu | macadamia oil

#### BUTTERMILK FRIED QUAIL.....\$22

celeriac | walnut | mustard fruit dressing

#### HAND PULLED BURRATA.....\$24

grilled cucumber gazpacho | zucchini | focaccia

#### BLACKBIRD SEAFOOD PLATTER.....\$86

Moreton Bay bugs | oysters | honey bugs

local king prawns | Hiramasa kingfish | Hervey Bay scallops

### MAIN PLATES

#### HAND ROLLED POTATO GNOCCHI.....\$32

butternut squash | baby leek | aged pecorino

#### GRILLED BARRAMUNDI.....\$36

macadamia romesco | preserved lemon | baby cucumber

#### ROASTED AUSTRALIAN WHITE LAMB LOIN.....\$39

white bean hummus | baby eggplant | wattle seed

#### PRESSED SHULTZ FARM SUCKLING PIG.....\$38

pear compote | munthari berry | beetroot

#### DRY AGED BURRAWONG DUCK.....\$49

cauliflower | orange | radicchio | leatherwood honey

### BEEF

SERVED WITH A SELECTION OF HOUSE MADE MUSTARDS | CONFIT ONION | PIQUILLO PEPPER

#### 200G BEEF CITY PLATINUM ANGUS CROSS.....\$45

Tenderloin, Queensland

#### 300G "1000" GUINEAS AUSTRALIAN SHORTHORN.....\$45

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 "1000" GUINEAS AUSTRALIAN SHORTHORN.....\$71

Scotch Fillet, New South Wales

### 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

leatherwood honey glaze | green onion relish | yoghurt

#### FREE RANGE

#### BBQ CHICKEN.....\$69

brussel sprouts | finger lime | pancetta

#### CONE BAY BARRAMUNDI.....\$72

macadamia romesco | preserved lemon | baby cucumber

### SIDES

#### RUNNER BEANS.....\$14

Woombye feta | truffle honey

#### LEAFY GREENS.....\$12

butter milk | thyme | aioli

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

parmesan butter | rosemary salt

#### SHOESTRING FRIES.....\$11

lemon myrtle aioli | truffle salt

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

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



\*1.3% surcharge applies to all credit card payments