

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

YELLOWTAIL KINGFISH.....\$25

nashi pear | yuzu | macadamia oil

BUTTERMILK FRIED QUAIL.....\$22

celeriac | walnut | mustard fruit dressing

HAND PULLED BURRATA.....\$24

grilled cucumber gazpacho | black olive | focaccia

BLACKBIRD SEAFOOD PLATTER.....\$86

Moreton Bay bugs | oysters

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 grilled lemon leak	
DRY AGED BURRAWONG DUCK.....	\$49
fig leatherwood honey beetroot	
ROASTED AUSTRALIAN WHITE LAMB LOIN	\$39
white bean hummus baby eggplant wattle seed	
PRESSED SHULTZ FARM SUCKLING PIG	\$38

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	
350G	JACKS CREEK WAGYU.....	\$60
	Rump, New South Wales	
350G	"1000" GUINEAS AUSTRALIAN SHORTHORN	\$63
	Scotch Fillet, New South Wales	
300G	WESTHOLME WAGYU.....	\$105
	Scotch Fillet, Queensland	

SAUCES

PER SERVE \$3

RED WINE JUS | 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

sweet corn | lime | pancetta

CONE BAY BARRAMUNDI.....\$72

macadamia romesco | grilled lemon | leak

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