

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.....\$26

nashi pear | yuzu | macadamia oil

BUTTERMILK FRIED QUAIL.....\$25

celeriac | walnut | mustard fruit dressing

HAND PULLED BURRATA.....\$24

grilled cucumber gazpacho | black olive | focaccia

DRESSED SPANNER CRAB.....\$27

grilled cucumber gazpacho | black olive | focaccia

BLACKBIRD SEAFOOD PLATTER.....\$89

Moreton Bay bugs | oysters | Fraser Island spanner crab

Hiramasa kingfish | Hervey Bay scallops | local king prawns

MAIN PLATES

HAND ROLLED POTATO GNOCCHI \$32

butternut squash | baby leek | aged pecorino

GRILLED BARRAMUNDI..... \$38

macadamia romesco | grilled lemon | leek

ROASTED AUSTRALIAN WHITE LAMB LOIN \$42

white bean hummus | baby eggplant | wattle seed

PRESSED SHULTZ FARM SUCKLING PIG \$38

mango | tamarillo | kohlrabi

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 WESTHOLME WAGYU..... \$105

Sirloin, Queensland

350G JACK'S CREEK WAGYU..... \$60

Rump, New South Wales

350G RIVERINA BEEF BLACK ANGUS \$67

Scotch Fillet, New South Wales

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..... \$84

leatherwood honey glaze | green onion relish | yoghurt

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

sweet corn | lime | pancetta

CONE BAY BARRAMUNDI..... \$80

macadamia romesco | grilled lemon | leek

SIDES

RUNNER BEANS..... \$14

Woombye feta | truffle honey

LEAFY GREENS \$12

butter milk | thyme | aioli

BAKED DUTCH CREAM POTATO..... \$14

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