

## OYSTERS

### FRESHLY SHUCKED OYSTERS

Hand graded Sydney Rock or Pacific Oysters  
Natural with native fingerlime mignonette

HALF DOZEN NATURAL \$36

FULL DOZEN NATURAL \$68

## CAVIAR

Served with traditional condiments.  
Please ask the staff for champagne recommendations

### SALMON CAVIAR \$80

50g, Australia

### OSCIETRA CAVIAR \$190

30g, Italy

### WILD BLUE SCAMPI CAVIAR \$220

25g, Australia

## STARTERS

### TUNA AND COBIA CRUDO \$26

Big heart bamboo | Cucumber | Finger lime

### HERITAGE BABY BEETROOT \$23

Sheep's milk labneh | Seven seed brittle

### FRASER ISLE SPANNER CRAB \$27

Grilled cornbread | Sweetcorn | Pumpkin seed oil

### BUTTERMILK FRIED QUAIL \$26

White kimchi | Sesame | Lilly pilly caramel

### CHICKEN AND DUCK LIVER PATE \$22

Jaboticaba | Brazil nut praline | Brioche

\*1.3% surcharge applies to all credit card payments

\*15% surcharge applies on public holidays

# Wood Grill

## INFIERNO 96

Our naturally fueled, 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 offer a unique dining experience.

## MAINS

### PAN FRIED POTATO GNOCCHI \$32

Zucchini | Squash | Persian feta | Caper | Raisin

### COAL ROASTED MARKET FISH \$38

Seaweed tartare sauce | Fresh lemon

### FREE RANGE PORK BELLY \$39

Pig kromeski | Cavelo nero | Butternut pumpkin

### SMOKED DUCK BREAST \$44

Confit leg | Poached quince | Golden beetroot

### AUSTRALIAN WHITE LAMB LOIN \$43

Cauliflower tabbouleh | Pomegranate | Chickpea puree

### POACHED CORAL TROUT \$42

Golden chicken | Shiitake broth | Tokyo turnips

## BEEF

Served with Blackbird coleslaw, beef fat vinaigrette.

### GRASSLANDS ANGUS \$73

400g Rib Eye on the bone, New South Wales

### WESTHOLME WAGYU \$108

300g Sirloin, Queensland

### BEEF CITY PLATINUM ANGUS CROSS \$47

200g Tenderloin, Queensland

### ICON XB WAGYU \$72

300g Hanger, New South Wales

### WAGYU TOMAHAWK \$25/100G

Mayura Station full blood Wagyu, South Australia  
(Approximate size 1.2kg-2kg)

### RIVERINA BEEF BLACKANGUS \$74

350g Scotch Fillet, New South Wales

### 1000 GUINEAS AUSTRALIAN SHORTHORN \$46

300g Sirloin, New South Wales

### WARWICK FARMS BLACK ANGUS \$61

300g Flank, Queensland

## SAUCES

### PER SERVE \$3

Red wine jus | Café de Paris butter | Chimichurri | Bearnaise

## ICED SHELLFISH PLATTERS

Shellfish platters are served with condiments and dressings

### 1-2 PERSONS \$62 | 3-4 PERSONS \$112

Sydney Rock Oysters, Local King Prawns,  
Tuna and Cobia Tartare, Moreton Bay Bugs,  
Hervey Bay Scallops

## TO SHARE

### WAGYU TOMAHAWK \$25/100G

Mayura Station full blood Wagyu, South Australia

### SLOW COOKED LAMB SHOULDER \$94

Leatherwood honey glaze | Green onion relish |  
Yoghurt

### COAL ROASTED CHICKEN \$67

Smoked bacon lardons | Baby onions |  
Jerusalem artichoke

### WOOD GRILLED QLD GROUPER \$85

Jervis bay mussels | Desert limes |  
Green peppercorns

### ACHIOTE SPICED BBQ PORK RIBS \$85

St Louis style | Pineapple salsa | Chicharones

## SIDES

### LEAFY GREENS \$14

Buttermilk | Thyme | Aioli

### CAULIFLOWER MAC N' CHEESE \$14

Cauliflower | Bechamel | Gruyere

### WILD PINE MUSHROOMS \$18

Butter emulsion | Thyme | Garlic

### ROASTED CARROTS \$14

Ginger beer glaze | Walnut crumb

### STEAMED GREEN BEANS \$14

Smoked garlic cream | Tea | Sesame

### SHOESTRING FRIES \$11

Saltbush salt | Lemon myrtle aioli

### BAKED DUTCH CREAM POTATO \$15

Parmesan butter | Rosemary salt

