

BLACKBIRD'S BOTTLE SERVICE MENU

Follow these three easy steps for an evening of indulgence.

STEP ONE: Select your preferred bottle of spirit & brand of Champagne.

STEP TWO: Select 3 mixers. Please note there is an additional charge for Red Bull.

STEP THREE: Enjoy.

MINIMUM SPEND \$600 REQUIRED.



VODKA

Belvedere Vodka, *Poland*
 Belvedere Vodka Magnum,
Poland
 Grey Goose, *France*

GIN

Bombay Sapphire, *England*
 Hendricks, *Scotland*

TEQUILA

Patron Silver, *Mexico*

RUM

Bacardi Ocho, *Puerto Rico*
 Sailor Jerry, *Caribbean*

AMERICAN

Buffalo Trace, *Kentucky*
 Woodford Reserve, *Kentucky*

SCOTCH

Glenmorangie Original 10yr,
Highlands
 Naked Grouse, *Scotland*

CHAMPAGNE

NV Charles Heidsieck
 Blanc de Blancs,
Reims, Champagne, France
 2012 Dom Pérignon,
Reims, Champagne, France
 2012 Louis Roderer Cristal,
France
 NV Taittinger 'Cuvée Prestige',
Reims, Champagne, France
 NV Veuve Cliquot,
Reims, Champagne, France



MIXERS

Pepsi, Pepsi Max, Soda, Lemonade, Lemon Squash, Dry Ginger Ale, Tonic Water,
 Orange Juice, Cranberry Juice, Pineapple Juice, Apple Juice, Ginger Beer

Red Bull \$7 per can
 Unlimited Red Bull \$55 per booth

Please note: There is a 1.3% surcharge on all card purchases.

A 10% surcharge applies every Sunday and a 15% surcharge applies on public holidays.

VODKA

Belvedere Pure	Poland
Belvedere Citrus	Poland
Ciroc	France
Grey Goose	France
Ketel One	Holland
Tito's	America
Zubrowka	Poland

GIN

Ambleside Mandarin Gin	Australia
Bombay Sapphire	England
Bombay Premier Cru	England
Brookies Slow	Australia
Brookies Shirl The Pearl Cumquat	Australia
Dasher and Fisher Ocean Gin	Australia
Four Pillars Rare Dry	Australia
Four Pillars Olive Leaf	Australia
Four Pillars Bloody Shiraz	Australia
Four Pillars Yuzu Gin	Australia
Hartshorn Sheeps Whey Gin	Australia
Hendricks	Scotland
Hendricks Lunar Gin	Scotland
Haymans Sloe	England
Jinzu	Japan
Malfy Rosa 'Grapefruit'	Italy
Monkey 47	Germany
Mount Uncle Bushfire	Australia
Never Never Southern Strength	Australia
Never Never Triple Juniper	Australia
Poor Tom's Strawberry Gin	Australia
Patient Wolf Pinot Noir Gin	Australia
Roku	Japan
Seven Seasons Green Ant	Australia
Tanqueray 10	England
Threefold Mediterranean Gin	Australia
The Botanist	Scotland
Wolf Lane Tropical	Australia

AGAVE

Bozal Cenizo Mezcal
Casamigos Reposado
Casamigos Anejo
Clase Azul Reposado
Corazon Blanco
Corazon Reposado
Corazon Expressions 'George T Stagg' Cask Finish
Corazon Expressions 'Small Batch Selection' Blanco
Don Julio 1942
Espolòn Anejo
Fortaleza Reposado
Fortaleza Anejo
G4 Blanco
G4 Reposado
G4 Extra Anejo
Gran Patron Burdeos
Herradura Plata
Herradura Reposado
Herradura Ultra
Illegal Joven Mezcal
Mijenta Blanco
Mijenta Reposado
Patron Silver
Patron Reposado
Patron Anejo
1800 Coconut

Oaxaca
Los Altos, Jalisco
Los Altos, Jalisco
Guadalajara, Mexico
Los Altos, Jalisco
Los Altos, Jalisco
Los Altos, Jalisco
Los Altos, Jalisco
Los Altos, Jalisco
Los Altos, Jalisco
El Valle, Jalisco
El Valle, Jalisco
Los Altos, Jalisco
Los Altos, Jalisco
Los Altos, Jalisco
El Nacimiento, Jalisco
Amatitan, Jalisco
Amatitan, Jalisco
Amatitan, Jalisco
Oaxaca
Los Altos, Jalisco
Los Altos, Jalisco
El Nacimiento, Jalisco
El Nacimiento, Jalisco
El Nacimiento, Jalisco
Los Altos, Jalisco

CLASSIC COCKTAILS

20th Century
Apple Martini
Aviation
Black Russian
Blood and Sand
Bloody Mary
Bobby Burns
Bramble
Caprioska
Clover Club
Corpse Reviver No.2
Cosmopolitan
Cuba Libre
Dark and Stormy
Daiquiri
El Diablo
El Presidente
Espresso Martini
French Martini
Gibson
Gimlet
Godfather

Hanky Panky
Hemmingway Daiquiri
Lychee Martini
Long Island Ice Tea
Margarita
Martinez Martini
Mojito
Moscow Mule
Mai Tai
Negroni
Old Fashioned
Piña Colada
Rob Roy
Rosita
Russian Spring Punch
Singapore Sling
Sour
Southside
The Last Word
Tom Collins
Vesper
White Russian
Zombie

BLACKBIRD COCKTAILS

GUAVA LAVA

Mezcal, Cointreau, Guava, Lime, Agave, Black Salt

LYCHEE ROSE RICKEY

Bombay Sapphire Gin, Rose, Lychee, Lime, Soda

MOLLS MARTINI

Belvedere Vodka, Elderflower, Passionfruit, Apple, Sparkling

PEACH & THYME FIZZ

Patient Wolf Summer Thyme Gin, Peach Liqueur, Orgeat, Peach Bitters, Lemon, Soda, Wonderfoam

PINK IS THE NEW BLUE

Bacardi Carta Blanca Rum, Licor 43, Vanilla, Blueberry, Cloves

SPICED OLD FASHIONED

Bacardi Ocho Rum, Cinnamon, Cardamom, Vanilla, Aztec Chocolate Bitters

SOUR STRAWBERRIES

Disaronno Amaretto, Strawberry, Licor 43, Lemon, Wonderfoam

SMOKE BOMB

Bushfire Smoked Gin, Rhubi Aperitif, Lemon, Orgeat, Soda

GIN TONICA

45ml served with premium mixer and perfectly paired with Strangelove.

FROM THE GARDEN

Brookies Slow Gin, Strangelove Mandarin Lo-Cal Soda, Orange, Basil

FROM THE HILLS

The Botanist Islay Gin, Strangelove Salted Grapefruit Tonic, Grapefruit, Rosemary

FROM THE SEA

Dasher & Fisher Ocean Gin, Strangelove Coastal Tonic, Dill, Lime

FROM THE SKY

Hendricks Lunar Gin, Strangelove Light Tonic, Black Pepper, Cucumber

FROM THE VINEYARD

Patient Wolf Pinot Noir Gin, Strangelove Cloudy Pear & Cinnamon LO-Cal Soda, Pear

AUSTRALIAN WHISKEY

While relatively new on the Whisky scene, Australian whiskey has been making waves internationally. The higher temperature in Australia means our whisky needs less time to mature than something like Scotch, creating highly complex spirits in around half the time. The range we carry is hand selected to represent some of the finest single malts, ryes and blends our country has to offer.

Archie Rose Single Malt	Sydney
Archie Rose 'Blasphemy' Coffee Whisky	Sydney
Cape Byron Chardonnay Cask	Byron Bay
Cape Byron Original Single Malt	Byron Bay
Lark Symphony No.1	Tasmania
Lark Classic Cask	Tasmania
Nant 'Sherry Cask 63' Single Cask	Tasmania
Starward 'Nova' Red Wine Cask Finish	Vicotria
Sullivans Cove 'Double Cask'	Tasmania
The Gospel Rye	Victoria
Whipper Snapper UpShot (Bourbon Style)	Perth

INTERNATIONAL WHISK(E)Y

Canadian Club	Canada
Canadian Club	Canada
Hakashu 18yo	Japan
Hibiki Harmony	Japan
Jameson	Ireland
Nikka From The Barrel	Japan
Nikka Miyagikyo	Japan
Nikka Taketsuru Pure Malt	Japan
Nikka Yoichi	Japan
Redbreast Single Pot Still 12yo	Ireland
Yamazaki 12yo	Japan

SCOTCH WHISKY

Ardbeg 10yo	Islay
Auchentoshan Three Wood	Lowland
Balvenie 14yo Carribean Cask	Speyside
BenRiach 10yo	Scotland
BenRiach 12yo	Scotland
Bowmore 12yo	Islay
Bruichladdich 'The Classic Laddie'	Islay
Chivas 12yo	Scotland
Chivas 18yo	Scotland
Glenfiddich 12yo	Speyside
Glenfiddich 18yo	Speyside
Glenmorangie Original 10yo	Highland
Glenmorangie 1996 Grand Vintage 23yo	Highland
Highland Park 12yo	Highland
Highland Park 15yo	Highland
Highland Park 18yo	Highland
Johnnie Walker Blue Label	Scotland
Johnnie Walker Double Black	Scotland
Laphroaig 10yo	Islay
Lagavulin 16yo	Scotland
Macallan 12yo Double Oak	Highland
Macallan Harmony Collection 'Rich Cacao' Ltd Ed.	Highland
Macallan 12yo Sherry Cask	Speyside
Naked Malt	Scotland
Oban 14yo	Highland
The Glenlivet 15yo French Oak	Speyside
The Singleton 12yo	Speyside

WINES

SPARKLING + CHAMPAGNE

NV Charles Heidsieck Blanc de Blancs	Champagne, France
2012 Dom Pérignon	Champagne, France
Dal Zotto Pucino Prosecco	King Valley, VIC
NV Quartz Reef 'Methode Traditionelle'	Central Otago, NZ
NV Taittinger 'Cuvée Prestige'	Champagne, France
NV Veuve Cliquot	Champagne, France

WHITE WINE

Craggy Range Sauvignon Blanc	Martinborough, NZ
Fattori Pinot Grigio	Veneto, Italy
Forest Hill Highbury Chardonnay	Margaret River, WA
Montevecchio Moscato	Heathcote, VIC
Jim Barry Lodge Hill Riesling	Clare Valley, SA

ROSÉ

Rameau d'Or	Provence, France
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RED WINE

Jericho Tempranillo	Adelaide Hills, SA
Lake Hayes Pinot Noir	Central Otago, NZ
Seppeltsfield Grenache	Barossa, SA
Yangarra Shiraz	McLaren Vale, SA

Please ask a member of our team for our extensive wine list.

The wine list at Blackbird Bar, Dining & Events showcase over 600 wines, each handpicked by our team of award winning sommeliers. The wine list was awarded the best in the state by Australia's Wine List Awards in 2017, 2018 and 2020. Finally, in 2021 being added to The Wine List of the Year Award's Hall of Fame.



BEER + CIDER + SELTZERS

ON TAP

Asahi Super Dry	Lager	5.0%
Balter	XPA	4.2%
Balter Hazy IPA	IPA	6.0%
Brookvale Union	Ginger beer	4.0%
Coopers	Pale Ale	4.5%
Estrella	Lager	4.6%
Great Northern Super Crisp	Lager	3.5%
4 Pines Pacific Ale	Pacific Ale	3.5%

BOTTLES & CANS

Black Hops	Pale Ale	4.8%
Brewdog Passionfruit Blitz	Sour	3.5%
Corona	Lager	5.0%
Noosa Head	Amber Lager	4.8%
Pirate Life	Stout	8.2%
Peroni 3.5%	Lager	3.5%

LOW ALC & NON ALC

Heaps Normal	Quiet XPA	0.5%
Peroni 0%	Lager	0%

SELTZERS

Hard Fizz Lychee & Apple	4.0%
Hard Fizz Passionfruit & Guava	4.0%
Hard Fizz Watermelon & Berry	4.0%

AMERICAN WHISKEY

Angel's Envy Bourbon (port finish)	Kentucky
Buffalo Trace	Kentucky
Eagle Rare 10yo	Kentucky
George T Stag	Kentucky
Jack Daniel's No.7	Tennessee
Jack Daniel's Gentleman Jack	Tennessee
Jack Daniel's Single Barrel	Tennessee
Jack Daniel's Gold Label	Tennessee
Makers Mark	Kentucky
Makers Mark 46	Kentucky
Old Rip Van Winkle 10yo	Kentucky
Pappy Van Winkle 15yo	Kentucky
Russell's Reserve 10yo	Kentucky
Sazerac Rye 6yo	Kentucky
Weller 12yo	Kentucky
Willet Rye Special - Cask Strength	Kentucky
Wild Turkey 101	Kentucky
Woodford Reserve	Kentucky
Woodford Reserve Double Oaked	Kentucky

RUM

Appleton Estate 8yo Reserve	Jamaica
Appleton Estate 12yo Rare Blend	Jamaica
Appleton Estate Joy	Jamaica
Bacardi Carta Blanca	Puerto Rico
Bacardi Ocho	Puerto Rico
Beenleigh 3yo White Rum	Australia
Bundaberg UP Original	Australia
Bundaberg MDC Small Batch	Australia
Diplomatico Reserva Exclusiva	Venezuela
El Dorado 21yo	Guyana
Flor De Cana 12yo	Nicaragua
Germana Cachaca	Brazil
Goslings Black Seal	Bermuda
Kraken Spiced Rum	USA
Lula White Rum	South Pacific
Mount Gay XO	Barbados
Plantation OFTD	Caribbean
Plantation Pineapple	Caribbean
Ron Zacapa 23yo	Guatemala
Ron Zacapa XO	Guatemala
Sailor Jerry	Caribbean Blend

APERITIFS + DIGESTIFS

Amaro Montenegro	Italy
Amaro Averna	Italy
Aperol	Italy
Campari	Italy
Chartreuse Green	France
Chartreuse Yellow	France
Cinzano 1757 Dry	Italy
Cinzano 1757 Rosso	Italy
Fernet Branca	Italy
Jagermeister	Germany
Lillet Blanc	France
Nonino Amaro	France
Pernod Absinthe	France
Pimm's No.1 Cup	England
Rhubi Mistelle	Australia
Suze	France
Villa Massa Limoncello	Italy

COGNAC + BRANDY

Barsol Pisco	Peru
Hennessy VS	Cognac, France
Hennessy VSOP	Cognac France
Hennessy XO	Cognac France
Hennessy Paradis	Cognac, France
Nonino Grappa Moscato	Italy
Nonino Grappa Oak Aged	Italy
Remy Martin VSOP	Cognac, France
Remy Martin XO	Cognac, France
Sullivans Cove Double Cask XO Brandy	Australia
Victor Gontier Calvados	Domfrontais, France

DELICACIES

CHICKEN & DUCK
FOIE GRAS PARFAIT \$21
w toasted brioche, green apple chutney

CUCA YELLOWFIN
TUNA IN OIL \$16
w toasted sourdough

JAMON IBERICO 20G \$22
w toasted sourdough

YARRA VALLEY
SALMON ROE 50G \$80
w blini + traditional condiments

OSCIETRA CAVIAR 30G \$190
w blini + traditional condiments

WILD BLUE SCAMPI
CAVIAR 25G \$220
w blini + traditional condiments

MAINS

VEGAN BOWL \$20
raw, pickled and roasted vegetables,
avocado, cavolo nero. *Add smoked chicken \$6*

STEAK FRITES "THE BACHELOR"
SIRLOIN \$39
w shoestring fries,
bearnaise + beef fat vinaigrette (served MR)

BBQ WAGYU &
BACON CHEESEBURGER \$24
w shoestring fries

BATTERED FISH N' CHIPS \$29
w seaweed tartare & fresh lemon

KIDMAN BEEF PIE \$29
w chive mash, garden peas & gravy

KING PRAWN LINGUINE \$26
w fresh fennel & mussel emulsion

SHELLFISH PLATTERS

Iced shellfish served with mignonette and cocktail sauce.

1-2 PERSONS \$64

Freshly shucked oysters (4)
Mooloolaba king prawns (2)
Moreton Bay bugs (1)
Hervey Bay scallops (2)
Ora King Salmon & Kingfish Crudo
Scallop ceviche

3-4 PERSONS \$115

Freshly shucked oysters (8)
Mooloolaba king prawns (4)
Moreton Bay bugs (2)
Hervey Bay scallops (4)
Ora King Salmon & Kingfish Crudo
Scallop ceviche

FOOD

BAR SET

To share \$35pp / available for 4 or more guests

ICED SHELLFISH

w oysters, king prawns, scallops,
Moreton Bay bugs

CHARCUTERIE BOARD

w sliced cured meats, pork & pistachio terrine,
green tomato chutney

MAC & CHEESE CROQUETTES

w truffle aioli

LOCAL + IMPORTED CHEESES

w freshly baked bread + condiments

SNACKS

MARINATED LOCAL OLIVES \$10

CHARCUTERIE BOARD \$29

w sliced cured meats, pork & pistachio terrine,
green tomato chutney

SPICED MIXED BAR NUTS \$10

FRESHLY SHUCKED OYSTERS

HALF \$36 | FULL \$68

w finger lime mignonette

SHOESTRING FRIES \$12

w saltbush salt, lemon myrtle aioli

MAC & CHEESE CROQUETTES \$12

w truffle aioli

MORETON BAY BUG \$22

w cocktail sauce

CHICKPEA FRITTERS \$12

w spiced aioli & rosemary

CHEESE

Our selection of unique, local cheeses served with house-made accompaniments. \$13 per cheese, 30g a serve.

CLOTH WRAPPED BAY OF FIRE,
TAS

BERRYS CREEK, RIVERINE BLUE,
VIC

BLACK SAVOURINE,
YARRA VALLEY, VIC

L'ARTISAN MARCEL , VIC

LIQUEUR

Alize Bleu Passion

France

Baileys

Ireland

Chambord

France

Cherry Heering

Denmark

Cointreau

France

Disaronno Amaretto

Italy

DOM Benedictine

France

Drambuie

Scotland

Fireball

United States

Frangelico

Italy

G.E Massenez Cacao

France

G.E Massenez Creme de Cassis

France

G.E Massenez Violette

France

G.E Massenez Pomme Verte

France

Luxardo Maraschino

Italy

Licor 43

Spain

Marie Brizard Elderflower

France

Marie Brizard Fraise (Strawberry)

France

Marie Brizard Lychee

France

Marie Brizard Creme du Mure

France

Marie Brizard Peche du Verger (Peach)

France

Marie Brizard Apricot

France

MAC by Brookies

Australia

Malibu

USA

Midori

Japan

St Germain Elderflower

France

Tempus Fugit Creme de Banane

International

Tia Maria

Italy

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Please note:

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IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS.

As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.

Please inform a member of staff of any food allergies or dietary requirements.



BAR MENU