

## OYSTERS

### FRESHLY SHUCKED OYSTERS <sup>GF, DF</sup>

See your waiter for today's selection.  
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, Uruguay

WILD BLUE SCAMPI CAVIAR \$220

25g, Australia

## STARTERS

CHICKEN AND DUCK LIVER PÂTÉ <sup>GFO</sup> \$24

Jaboticaba | Brazil nut praline | Brioche

STEAK TARTARE <sup>GF, DFO</sup> \$24

Black truffle mustard | Taro chips | Tête de moine

BUTTER POACHED

PUMPKIN GNOCCHI \$26

Black tiger prawns | Pumpkin & ginger butter sauce

MARINATED ALBACORE TUNA <sup>DF</sup> \$26

Sesame | White kimchi | Shiso

SPICED CRUMBED QUAIL <sup>GF, DFO</sup> \$28

Moroccan carrot salad | Smoky eggplant | Nigella

BAKED CELERIAC <sup>GF, V+O, DFO</sup> \$28

Hazelnut truffle pesto | Pickled mushrooms |  
Cashew milk

FRASER ISLE SPANNER CRAB \$29

Grilled cornbread | Sweetcorn | Pumpkin seed oil

\*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.

Dietaries:

DF - Dairy Free V - Vegetarian O - Options Available  
GF - Gluten Free V+ - Vegan

### 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.

# 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

BEAN SPROUT, ALMOND AND  
FREGOLA RISOTTO <sup>V, V+O, DFO</sup> \$33

Red quinoa | Zucchini ribbons | Toasted almonds

COAL ROASTED MARKET FISH <sup>GF</sup> \$44

Seaweed butter | Dill oil | Tosaka salad

TAMARIND GLAZED DUCK LEG <sup>GF, DF</sup> \$42

Daikon radish cake | Pickled pineapple | Cucumber |  
Bean shoots

CORAL COAST BARRAMUNDI <sup>GF, DFO</sup> \$42

Cauliflower | Green beans | Vietnamese mint |  
Black bean vinaigrette

GOORALIE PORK BELLY <sup>GF</sup> \$42

Onion soubise | Peas | Broad beans | Boudin noir

LONGREACH ORGANIC WHITE LAMB <sup>DFO</sup> \$44

Herb crusted rack | Globe artichokes | Broad beans | Spinach |  
Offal brochette

## BEEF

Served with Blackbird coleslaw, beef fat vinaigrette. All steaks are gluten free. <sup>DFO</sup>

GRASSLANDS ANGUS \$82

400g Rib Eye on the bone, New South Wales

2GR WAGYU \$90

200g Sirloin, MBS 9, Queensland

BEEF CITY PLATINUM ANGUS CROSS \$49

200g Tenderloin, Queensland

ICON XB WAGYU \$75

300g Hanger, New South Wales

WAGYU TOMAHAWK \$29/100G

Mayura Station full blood Wagyu, South Australia

(Approximate size 1.2kg-2kg)

RIVERINA BEEF BLACKANGUS \$77

350g Scotch Fillet, New South Wales

1000 GUINEAS AUSTRALIAN SHORTHORN \$48

300g Sirloin, New South Wales

KING RIVER WAGYU \$63

350g Rump MBS 9, Queensland

KING RIVER WAGYU \$75

300g Bavette MBS 6-7, Queensland

SOUTHERN RANGES ANGUS AND

HEREFORD \$67

350g Scotch fillet, Grass fed, Victoria

## SAUCES

PER SERVE \$3

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

## ICED SHELLFISH PLATTERS

Shellfish platters are served with condiments and dressings. <sup>GF, DF</sup>

1-2 PERSONS \$64 | 3-4 PERSONS \$115

Local King Prawns, Albacore Tuna Tartare,  
Moreton Bay Bugs, Freshly Shucked Oysters,  
Scallop Ceviche

## SIGNATURE STEAK BOARD

3-4 PERSONS \$230

350g King River Wagyu Rump MBS 9  
300g 1000 Guineas Australian Shorthorn, Sirloin  
400g Grasslands Angus, Rib Eye on the bone

The signature steak board is served with:  
Shoestring fries  
Steamed broccolini  
Selection of mustards & sauces  
Blackbird coleslaw

## TO SHARE

WAGYU TOMAHAWK <sup>GF, DFO</sup> \$29/100G

Mayura Station full blood Wagyu, South Australia

RED HARISSA BBQ CHICKEN <sup>GF, DF</sup> \$75

Chorizo | Sweetcorn | Date | Macadamia

MOROCCAN

SPICED LAMB SHOULDER <sup>GF, DFO</sup> \$105

Pomegranate | Pine nut | Raisins | Tahini yoghurt

WOOD GRILLED

ORA KING SALMON STEAK <sup>GF, DFO</sup> \$95

Warrigal greens | Horseradish | Sorrel sauce

ACHIOTE SPICED BBQ PORK RIBS <sup>GF, DF</sup> \$88

St. Louis style | Grilled pineapple | Chicharones

## SIDES

LEAFY GREENS <sup>GF, DF, V+</sup> \$14

Hazelnut vinaigrette | Pickled shallot

SHOESTRING FRIES <sup>GF, DF</sup> \$12

Saltbush salt | Lemon myrtle aioli

HERITAGE BABY BEETROOT <sup>GF, V, V+O, DFO</sup> \$14

Sheep's milk labneh | Seven seed brittle

BAKED DUTCH CREAM POTATO <sup>GF, V</sup> \$15

Parmesan butter | Rosemary salt

BAKED QLD BLUE PUMPKIN <sup>GF, VO</sup> \$14

Buttermilk | Smoked bacon | Maple

STEAMED BROCCOLINI <sup>GF, V+O</sup> \$16

Salted ricotta | Garlic | Pangrattato

HEIRLOOM TOMATOES <sup>GF, V, V+O, DFO</sup> \$16

Baby basil | Tomato vinaigrette

