

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 ^{V, V+O, DFO} \$34
Red quinoa | Zucchini ribbons | Toasted almonds

COAL ROASTED MARKET FISH ^{GF} \$48
Seaweed butter | Dill oil | Tosaka salad

PAROO KANGAROO \$46
Roasted loin | braised tail pie | crushed root vegetables | ribberries

CORAL COAST BARRAMUNDI ^{GF, DFO} \$45
Cauliflower | Green beans | Vietnamese mint | Black bean vinaigrette

WOOD GRILLED PORK CUTLET ^{DF, GF} \$44
Dill pickled zucchini | Caperberries | Fire roasted red pepper & Orange jus

LONGREACH ORGANIC WHITE LAMB ^{DFO} \$48
Herb crusted rack | Globe artichokes | Broad beans | Spinach | Offal brochette

BEEF

Served with Blackbird coleslaw, beef fat vinaigrette. All steaks are gluten free. ^{DFO}

GRASSLANDS ANGUS \$86
400g Rib Eye on the bone, New South Wales

2GR WAGYU \$94
200g Sirloin, MBS 9, Queensland

BEEF CITY PLATINUM ANGUS CROSS \$52
200g Tenderloin, Queensland

ICON XB WAGYU \$79
300g Hanger, New South Wales

WAGYU TOMAHAWK \$30/100G
Mayura Station full blood Wagyu, South Australia
(Approximate size 1.2kg-2kg)

RIVERINA BEEF BLACKANGUS \$79
350g Scotch Fillet, New South Wales

1000 GUINEAS AUSTRALIAN SHORTHORN \$50
300g Sirloin, New South Wales

KING RIVER WAGYU \$66
350g Rump MBS 9, Queensland

KING RIVER WAGYU \$78
300g Bavette MBS 6-7, Queensland

SOUTHERN RANGES ANGUS AND HEREFORD \$72
350g Scotch fillet, Grass fed, Victoria

SAUCES

PER SERVE \$3

Red wine jus | Caf  de Paris butter | Chimichurri | Bearnaise

OYSTERS

FRESHLY SHUCKED OYSTERS ^{GF, DF}

See your waiter for today's selection.
Natural with native fingerlime mignonette

HALF DOZEN NATURAL \$39

FULL DOZEN NATURAL \$72

CAVIAR

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

SALMON CAVIAR \$85
50g, Australia

OSCIETRA CAVIAR \$190
30g, Uruguay

WILD BLUE SCAMPI CAVIAR \$240
25g, Australia

STARTERS

CHICKEN AND DUCK LIVER P T  ^{GFO} \$28
Jaboticaba | Brazil nut praline | Brioche

STEAK TARTARE ^{GF, DFO} \$29
Black truffle mustard | Taro chips | T te de moine

BUTTER POACHED PUMPKIN GNOCCHI \$32
Black tiger prawns | Pumpkin & ginger butter sauce

MARINATED ALBACORE TUNA ^{DF} \$26
Sesame | White kimchi | Shiso

CAULIFLOWER A FEW WAYS \$28
Parmesan | black truffle cream | toasted hazelnuts

PRESSED BUNDABERG FIGS \$28
Fresh burrata | shaved jamon | pine nuts | vincotto

FRASER ISLE SPANNER CRAB \$32
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.

Please note: Seasonal changes may apply

ICED SHELLFISH PLATTERS

Shellfish platters are served with condiments and dressings. ^{GF, DF}

1-2 PERSONS \$69 | **3-4 PERSONS** \$120

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

SIGNATURE STEAK BOARD

3-4 PERSONS \$240

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 ^{GF, DFO} \$30/100G
Mayura Station full blood Wagyu, South Australia

RED HARISSA BBQ CHICKEN ^{GF, DF} \$75
Chorizo | Sweetcorn | Date | Macadamia

MOROCCAN SPICED LAMB SHOULDER ^{GF, DFO} \$105
Pomegranate | Pine nut | Raisins | Tahini yoghurt

WOOD GRILLED  RA KING SALMON STEAK ^{GF, DFO} \$110
Warrigal greens | Horseradish | Sorrel sauce

ACHIOTE SPICED BBQ PORK RIBS ^{GF, DF} \$94
St. Louis style | Grilled pineapple | Chicharones

SIDES

LEAFY GREENS ^{GF, DF, V+} \$14
Hazelnut vinaigrette | Pickled shallot

SHOESTRING FRIES ^{GF, DF} \$13
Saltbush salt | Lemon myrtle aioli

HERITAGE BABY BEETROOT ^{GF, V, V+O, DFO} \$15
Sheep's milk labneh | Seven seed brittle

BAKED DUTCH CREAM POTATO ^{GF, V} \$16
Parmesan butter | Rosemary salt

BAKED QLD BLUE PUMPKIN ^{GF, VO} \$15
Buttermilk | Smoked bacon | Maple

STEAMED BROCCOLINI ^{GF, V+O} \$16
Salted ricotta | Garlic | Pangrattato

HEIRLOOM TOMATOES ^{GF, V, V+O, DFO} \$16
Baby basil | Tomato vinaigrette

