

## 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.



### VODKA

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

### SCOTCH

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

### GIN

Bombay Sapphire, *England*  
 Hendricks, *Scotland*

### CHAMPAGNE

NV Charles Heidsieck  
 Blanc de Blancs,  
*Reims, Champagne, France*  
 2012 Dom Pérignon,  
*Reims, Champagne, France*

### RUM

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

### AMERICAN

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



### 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

## 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
Ambleside No.8 Botanical Gin	Australia
Bombay Citron Presse	England
Bombay Sapphire	England
Bombay Premier Cru	England
Brookies Slow	Australia
Brookies Byron Dry 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 Flora Adora	Scotland
Hendricks	Scotland
Hendricks Lunar Gin	Scotland
Haymans Sloe	England
Malfy Rosa 'Grapefruit'	Italy
Monkey 47	Germany
Mount Uncle Bushfire	Australia
Never Never Southern Strength	Australia
Never Never Oyster Shell Gin	Australia
Never Never Triple Juniper	Australia
Patient Wolf Pinot Noir Gin	Australia
Papa Salt Coastal Gin	Australia
Roku	Japan
Seven Seasons Green Ant	Australia
Tanqueray 10	England
Threefold Raspberry Gin	Australia
Threefold Mediterranean Gin	Australia
The Botanist	Scotland

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.

## AGAVE

### TEQUILA

1800 Coconut  
Casamigos Reposado  
Clase Azul Reposado  
Corazon Blanco  
Corazon Reposado  
Corazon Expressions 'George T Stagg' Cask Finish  
Corazon Expressions 'Small Batch Selection' Blanco  
Don Julio Blanco  
Don Julio 1942  
Fortaleza Reposado  
Fortaleza Anejo  
G4 Blanco  
G4 Reposado  
Gran Patron Burdeos  
Herradura Plata  
Herradura Reposado  
Herradura Ultra  
Mijenta Blanco  
Mijenta Reposado  
Patron El Cielo  
Patron Silver  
Patron Reposado  
Patron Anejo  
Siete Leguas Blanco

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  
El Nacimiento, Jalisco  
Amatitan, Jalisco  
Amatitan, Jalisco  
Amatitan, Jalisco  
Los Altos, Jalisco  
Los Altos, Jalisco  
El Nacimiento, Jalisco  
El Nacimiento, Jalisco  
El Nacimiento, Jalisco  
El Nacimiento, Jalisco  
Los Altos, Jalisco

### MEZCAL

Bozal Cenizo Mezcal  
Casamigos Mezcal  
Gracias a Dios Mango Mezcal  
Illegal Joven Mezcal  
Nuestra Soledad  
Montelobos Espadin

Oaxaca  
Los Altos, Jalisco  
Oaxaca  
Oaxaca  
San Luis Del Rio, Oaxaca  
Oaxaca

## CLASSIC COCKTAILS

20th Century  
Amaretto Sour  
Aperol Spritz  
Aviation  
Black Russian  
Bloody Mary  
Bobby Burns  
Bramble  
Caprioska  
Clover Club  
Corpse Reviver No.2  
Cosmopolitan  
Cuba Libre  
Dark and Stormy  
Daiquiri  
Espresso Martini  
French Martini  
Gibson  
Gimlet  
Godfather  
Hemingway Daiquiri

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

## BLACKBIRD COCKTAILS

Inspired by the iconic characters and events of the Roaring 20's in Australia



### SUN BAKER

Belvedere Vodka, Passionfruit, Pineapple, Raspberry, Aperol, Salted Caramel  
*Vibrant*



### ICED VOVO

Hendricks Flora Adora, Pomegranate, Coconut, Lemon, Vermouth, Peychauds  
*Nostalgic*



### GREEN LIGHT

Bombay Citron Presse Gin, Kiwi, Salted Cucumber, Prosecco, Soda  
*Fresh*



### THE JAZZ AGE

Brookies Slow Gin, Rhubarb Aperitif, Lemon, Hazelnut, Banana Liqueur  
*Lush*



### THE DON

Bacardi Ocho, Mango, Honey, Davidson Plum Aperitivo, Lime  
*Tropical*



### TRANS-PACIFIC FLIGHT

Corazon Blanco Tequila, Pineapple, Coconut, Macadamia, Lime, Ancho Reyes Verde, Black Salt  
*Tart*



### NEW MONEY

Corazon Reposado, Lychee, Hibiscus, Pink Grapefruit Soda, Lime  
*Complex*



### HONEST BOOTLEGGER

Buffalo Trace, Apricot, Rose, Lemon, Fresh Mint, Orange bitters  
*Refreshing*



### FLYING DOCTOR

Glenfiddich 14, Hennessy VS, Peach, Maple, Cinnamon, Bitters  
*Rich*

## BLACKBIRD PREMIUM CLASSICS

### BALLER NEGRONI

Tanqueray No.10, Campari, Cinzano 1757 Rosso

### BALLER OLD FASHIONED

Your choice of Premium Whisky, stirred down with a touch of sugar and our bitters blend.

Angel's Envy Port Finish Bourbon

Sazerac 6yo Rye

Balvenie 14yo Caribbean Cask

Old Rip Van Winkle 10yo

### BALLER TOMMY'S MARGARITA

Choice of Premium Tequila, Lime, Agave - *Because the Tequila really does matter!*

Fortaleza Reposado

Nuestra Soledad Mezcal

Patrón El Cielo

## 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	Victoria
Sullivans Cove 'Double Cask'	Tasmania
The Gospel Rye	Victoria
Whipper Snapper UpShot (Bourbon Style)	Perth

## INTERNATIONAL WHISK(E)Y

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 'The Smokey' 10yo	Scotland
BenRiach 12yo	Scotland
Bowmore 12yo	Islay
Bruichladdich 'The Classic Laddie'	Islay
Chivas 12yo	Scotland
Chivas 18yo	Scotland
Glendronach 12yo	Speyside
Glenfiddich 12yo	Speyside
Glenfiddich 14yo	Speyside
Glenfiddich 18yo	Speyside
Glenmorangie Original 10yo	Highland
Glenmorangie 1996 Grand Vintage 23yo	Highland
Highland Park 12yo	Highland
Highland Park 18yo	Highland
Johnnie Walker Blue Label	Scotland
Johnnie Walker Double Black	Scotland
Laphroaig 10yo	Islay
Lagavulin 16yo	Scotland
Macallan 12yo Sherry Cask	Speyside
Macallan 18yo	Highland
Naked Malt	Scotland
Oban 14yo	Highland
The Glenlivet 15yo French Oak	Speyside
The Singleton 12yo	Speyside

## WINES

### SPARKLING + CHAMPAGNE

- NV Taittinger 'Cuvée Prestige' *Brut*, Reims, France (V,S)
- NV Charles Heidsieck *Blanc de Blancs*, Reims, Champagne, France (V)\*
- 2022 Montevecchio *Moscato*, Heathcote, VIC (V,S)
- NV Dal Zotto 'Pucino' *Prosecco*, King Valley, VIC (V,S)
- NV Quartz Reef 'Methode Traditionnelle' *Brut* Central Otago, NZ (V,Bio)
- NV Veuve Clicquot Reims, Champagne, France (V,S)
- NV Jacquesson 'Cuvée No. 745', Dizy, Champagne, France (V,Org)
- 2015 Pol Roger *Brut Rosé*, Épernay, Champagne, France (V)
- 2013 Dom Pérignon, Reims, Champagne, France (V,S)

### WHITE WINE

- 2022 Savardo 'Breganze' *Pinot Grigio*, Veneto, Italy (V)
- 2023 Lethbridge *Pinot Gris*, Geelong, VIC (V,S)
- 2021 Elderslie *Pinot Blanc*, Adelaide Hills, SA (S)
- 2023 Frankland Estate *Grüner Veltliner*, Great Southern, WA (V,Org)
- 2022 Craggy Range 'Te Muna Road' *Sauvignon Blanc*, Martinborough, NZ (S)
- 2022 Christian Salmon *Sauvignon Blanc*, Sancerre, Loire Valley, France (V)
- 2023 Chalmers *Fiano*, Heathcote, VIC (V,S)
- 2023 Jim Barry 'Lodge Hill' *Riesling*, Clare Valley, SA (V,S)
- 2016 Pewsey Vale 'Contours' *Riesling*, Eden Valley, SA (V)
- 2023 Deep Woods *Chardonnay*, Margaret River, WA
- 2022 Domaine Gautheron *Chardonnay*, Chablis, Burgundy, France\*
- 2022 Voyager 'Estate' *Chardonnay*, Margaret River, WA (V,Org)
- 2020 Shaw + Smith 'Lenswood Vineyard' *Chardonnay*, Adelaide Hills, SA (V,S)

### ROSÉ

- 2022 Maison Saint AIX *Grenache / Cinsault / Syrah* Provence, France (V,S)
- 2021 Domaine Ott 'Romassan' *Mourvèdre / Grenache* Bandol, Provence, France (V)

### RED WINE

- 2022 Te Mata *Gamay*, Hawkes Bay, NZ (V)-Served Chilled
- 2023 Soumah *Pinot Noir*, Yarra Valley, VIC (V,S)
- 2020 Dalwhinnie 'Three Valleys' *Pinot Noir*, Tamar Valley, TAS (S)
- 2022 Felton Road 'Bannockburn' *Pinot Noir*, Central Otago, NZ (V,Bio)
- 2019 Babo *Sangiovese*, Chianti, Tuscany, Italy (V)
- 2022 Bleasdale 'Generations' *Malbec*, Langhorne Creek, SA
- 2018 Torbreck 'The Steading' *Grenache / Shiraz / Mataro*, Barossa Valley, SA (V)
- 2022 Bondar 'Violet Hour' *Shiraz*, McLaren Vale, SA (V)
- 2020 Best's 'LSV' *Shiraz*, Great Western, VIC (V,S)
- 2021 Vasse Felix *Cabernet Sauvignon* Margaret River, WA (V,S)
- 2022 Henschke 'Keyneton Euphonium' *Shiraz / Cabernet*, Barossa, SA (V,Bio)\*
- 2019 Rockford 'Basket Press' *Shiraz*, Barossa, SA

## 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%
Peroni Nastro	Lager	5.0%
Great Northern Super Crisp	Lager	3.5%
4 Pines Pacific Ale	Pacific Ale	3.5%

### BOTTLES & CANS

Corona	Lager	5.0%
Peroni 3.5%	Lager	3.5%
Great Northern Original	Lager	4.2%
Hello Sunshine	Cider	5.0%

### LOW ALC & NON ALC

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

### SELTZERS

Hard Fizz Raspberry	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
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
Dos Maderas 5+5	Barbados/Guyana
El Dorado 15yo	Guyana
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 Black Barrel	Barbados
Mount Gay XO	Barbados
Plantation Australia 2007 Vintage	Australia/France
Plantation OFTD	Caribbean
Plantation Pineapple	Caribbean
Ron Zacapa 23yo	Guatemala
Ron Zacapa XO	Guatemala
Sailor Jerry	Caribbean Blend

## APERITIFS + DIGESTIFS

Amaro Montenegro	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
Sullivans Cove Double Cask XO Brandy	Tasmania, Australia
Hennessy VS	Cognac, France
Hennessy VSOP	Cognac, France
Hennessy XO	Cognac, France
Hennessy Paradis	Cognac, France
Remy Martin VSOP	Cognac, France
Remy Martin XO	Cognac, France
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 \$85  
w blini + traditional condiments

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

WILD BLUE SCAMPI  
CAVIAR 25G \$240  
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

Local shellfish served with mignonette and cocktail sauce.  
*Add a glass of Taittinger Champagne for \$26 each.*

1-2 PERSONS \$69

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 \$120

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

### MAC & CHEESE CROQUETTES

w truffle aioli

### CHARCUTERIE BOARD

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

### LOCAL + IMPORTED CHEESES

w freshly baked bread + condiments

## SNACKS

### MARINATED LOCAL OLIVES \$10

### SPICED MIXED BAR NUTS \$10

### SHOESTRING FRIES \$13

w saltbush salt, lemon myrtle aioli

### MAC & CHEESE CROQUETTES \$12

w truffle aioli

### CHICKPEA FRITTERS \$12

w spiced aioli & rosemary

### CHARCUTERIE BOARD \$29

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

### FRESHLY SHUCKED OYSTERS

HALF \$39 | FULL \$72

w finger lime mignonette

*Add a glass of Taittinger Champagne for \$26 each.*

### MORETON BAY BUG \$22

w cocktail sauce

## CHEESE

Our selection of unique, local cheeses served with house-made accompaniments. \$15 per cheese, 50g a serve.

CLOTH WRAPPED BAY OF FIRE,  
TAS

BLACK SAVOURINE,  
YARRA VALLEY, VIC

BERRYS CREEK, RIVERINE BLUE,  
VIC

L'ARTISAN MARCEL, VIC

## LIQUEUR

Baileys

Chambord

Cherry Heering

Cointreau

Disaronno Amaretto

DOM Benedictine

Drambuie

Frangelico

G.E Massenez Cacao

G.E Massenez Creme de Cassis

G.E Massenez Violette

G.E Massenez Pomme Verte

Marie Brizard Elderflower

Marie Brizard Fraise (Strawberry)

Marie Brizard Lychee

Marie Brizard Creme du Mure

Marie Brizard Peche du Verger (Peach)

Marie Brizard Apricot

Alize Bleu Passion

Tempus Fugit Creme de Banane

Luxardo Maraschino

Fireball

Licor 43

MAC by Brookies

Malibu

Midori

St Germain Elderflower

Tia Maria

Ireland

France

Denmark

France

Italy

France

Scotland

Italy

France

France

France

France

France

France

France

France

France

France

France

International

Italy

USA

Spain

Australia

USA

Japan

France

Italy

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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