

## OYSTERS

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

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 & DUCK PÂTÉ <sup>GFO</sup> \$28

Jaboticaba | Brazil nut praline | Brioche

STEAK TARTARE <sup>GF, DFO</sup> \$29

Black truffle mustard | Taro chips | Tête de moine

COCKEREL CHICKEN RAVIOLO \$32

Roasted bone broth minestrone | Pickled walnuts | Currants

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

Sesame | White kimchi | Shiso

CAULIFLOWER A FEW WAYS <sup>V, GF</sup> \$28

Parmesan | Black truffle cream | Toasted hazelnuts

PRESSED BUNDABERG FIGS <sup>GF, V+O</sup> \$28

Fresh burrata | Shaved jamon | Pine nuts | Vincotto

FRASER ISLE SPANNER CRAB <sup>GFO, DFO</sup> \$32

Grilled cornbread | Sweetcorn | Pumpkin seed oil

\*Please note: There is a 1.4% 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> \$34

Red quinoa | Zucchini ribbons | Toasted almonds

COAL ROASTED MARKET FISH <sup>GF</sup> \$48

Seaweed butter | Dill oil | Tosaka salad

PAROO KANGAROO \$46

Roasted loin | Braised tail pie | Crushed root vegetables | Ribberries

INFINITY BLUE BARRAMUNDI <sup>GF, DFO</sup> \$45

Cauliflower | Green beans | Vietnamese mint | Black bean vinaigrette

WOOD GRILLED PORK CUTLET <sup>DF, GF</sup> \$44

Dill pickled zucchini | Caperberries | Fire roasted red pepper | Orange jus

LONGREACH ORGANIC WHITE LAMB <sup>DFO</sup> \$48

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>

YARDSTICK BRITISH BRED \$86

450g Rib Eye MBS 2+, Queensland

WESTHOLME WAGYU \$90

300g Sirloin, MBS 6-7, Queensland

BEEF CITY PLATINUM ANGUS \$52

200g Tenderloin, Queensland

WESTHOLME WAGYU \$80

300g Hanger, Queensland

S. KIDMAN WAGYU CROSS \$195

1kg T-Bone MBS 4-5, Queensland

CLASSIC ANGUS GRASS-FED \$74

350g Scotch fillet, South Australia

BACHELOR BLACK ANGUS \$52

300g Sirloin, Queensland

KING RIVER WAGYU \$66

350g Rump MBS 9, Queensland

KING RIVER WAGYU \$78

300g Bavette MBS 6-7, Queensland

S. KIDMAN WAGYU CROSS \$94

400g Club steak MBS 4-5, 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. <sup>GF, DF</sup>

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 <sup>GF, DFO</sup>

Head Chef's premium selection of steaks. Served to the center of the table, accompanied by Blackbird coleslaw and house-made sauces.

3 - 4 PERSONS \$240

400g S. Kidman Wagyu Cross Club Steak  
350g King River Wagyu Rump  
350g Classic Angus Grass-Fed Scotch Fillet

## TO SHARE

WAGYU TOMAHAWK <sup>GF, DFO</sup> \$30/100G

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> \$110

Warrigal greens | Horseradish | Sorrel sauce

ACHIOTE SPICED BBQ PORK RIBS <sup>GF, DF</sup> \$94

St. Louis style | Grilled pineapple | Chicharrones

## SIDES

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

Hazelnut vinaigrette | Pickled shallot

SHOESTRING FRIES <sup>GF, DF</sup> \$13

Saltbush salt | Lemon myrtle aioli

HERITAGE BABY BEETROOT <sup>GF, V, V+O, DFO</sup> \$15

Sheep's milk labneh | Seven seed brittle

BAKED DUTCH CREAM POTATO <sup>GF, V</sup> \$16

Parmesan butter | Rosemary salt

BAKED QLD BLUE PUMPKIN <sup>GF, V+O, VO</sup> \$15

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

