



# BAR FOOD

## SNACKS

MARINATED LOCAL OLIVES \$11 <sup>VV, GF</sup>

SPICED MIXED BAR NUTS \$11 <sup>VV, GF</sup>

SHOESTRING FRIES \$13 <sup>VV, GF</sup>  
w Saltbush salt, lemon myrtle aioli

MAC & CHEESE CROQUETTES \$12 <sup>V</sup>  
w Truffle aioli

PUMPKIN ARANCINI <sup>GF, VVO</sup> \$12 <sup>VV, GF</sup>  
w Lemon aioli

CHARCUTERIE BOARD \$29 <sup>GFO</sup>  
w Sliced cured meats, pork & pistachio terrine, green tomato chutney

FRESHLY SHUCKED OYSTERS <sup>GF, DF</sup>  
HALF \$39 | FULL \$72  
w Finger lime mignonette

MORETON BAY BUG \$24 <sup>GF, DF</sup>  
w Cocktail sauce

CHICKEN & DUCK PÂTÉ \$21 <sup>GFO</sup>  
w Toasted brioche, green apple chutney



## MEALS

VEGAN BOWL <sup>GF, VV</sup> \$20  
Roasted vegetables, chickpea hommos, light curry dressing. *Add smoked chicken \$6*

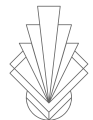
KIDMAN BEEF PIE \$29  
w Mash, garden peas & gravy

BBQ WAGYU & BACON CHEESEBURGER \$26  
w Shoestring fries

BATTERED FISH N' CHIPS <sup>DF</sup> \$29  
w Seaweed tartare & fresh lemon

STEAK FRITES "THE BACHELOR" SIRLOIN <sup>GF, DFO</sup> \$39  
w Shoestring fries, bearnaise + beef fat vinaigrette (served MR)

KING PRAWN LINGUINE <sup>DF</sup> \$27  
w Lemon, garlic, chili, parsley



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.



## SHARED SETS

### ICED SHELLFISH <sup>GF, DF</sup>

*Iced shellfish served with mignonette and cocktail sauce.  
1-2 persons \$69 | 3-4 persons \$120*

Freshly shucked oysters  
Mooloolaba king prawns  
Moreton Bay bugs



Hervey Bay scallops  
Ora King salmon crudo  
Scallop ceviche



### CHEF'S ASSORTMENT

*A selection of assorted Blackbird Bar favourites, perfect for groups of any size.  
4 persons or more | \$38pp*

ICED SHELLFISH  
w Oysters, king prawns, Moreton Bay bugs, scallops



CHARCUTERIE BOARD  
w Sliced cured meats, pork & pistachio terrine, green tomato chutney



LOCAL + IMPORTED CHEESES  
w Freshly baked bread + condiments



MAC & CHEESE CROQUETTES  
w Truffle aioli



## CHEESE & CAVIAR

*w House-made accompaniments, 50g ea <sup>GFO</sup>*

BAY OF FIRE CHEDDAR, TAS \$15

BLACK SAVOURINE, VIC \$15

BERRYS CREEK RIVERINE BLUE, VIC \$15

L'ARTISAN MARCEL, VIC \$15



*w Blini + traditional condiments <sup>GFO, DFO</sup>*

WILD BLUE SCAMPI CAVIAR <sup>25g</sup> \$240

YARRA VALLEY SALMON ROE <sup>50g</sup> \$85

OSCIETRA CAVIAR <sup>30g</sup> \$190