

Wood Grill

INFIERNO 96

Our naturally fuelled, 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 can offer a unique dining experience.

MAIN PLATES

MSC SWORDFISH	\$38
w mussel, clam + fregola risotto, young leeks + sea urchin butter	
BAKED + GLAZED EGGPLANT	\$29
w native tamarind relish + young coconut salad	
SUCKLING PIG ROAST	\$36
w crushed Jerusalem artichokes, pickled green tomatoes + Sikil pak	
GRILLED KANGAROO LOIN	\$37
w tail meat + riberry pie, braised mustard greens	
TWICE COOKED DUCK LEG	\$38
w neck sausage, spiced Davidson plum + bok choy	
MARKET FISH ROASTED OVER COALS	\$36
w seaweed butter + grilled lemon	

BEEF

ALL SERVED WITH A SELECTION OF HOUSE MADE MUSTARD, BLACKBIRD COLESLAW + A SAUCE OF YOUR CHOICE

200G BEEF CITY PLATINUM BLACKANGUS	\$40
Tenderloin, Queensland	
200G 2GR FULL BLOOD WAGYU	\$98
Half cube, Queensland	
250G OAKEY BLACKANGUS	\$38
Hanger, Queensland	
300G BEEF CITY PLATINUM BLACKANGUS	\$38
Sirloin, Queensland	
300G DARLING DOWNS BLACKANGUS	\$39
Scotch fillet, Queensland	
500G NOLAN'S PREMIUM SELECTION	\$49
T-Bone, Queensland	
250G "1000" GUINEA'S AUSTRALIAN SHORTHORN	\$50
Sirloin, New South Wales	
350G RANGERS VALLEY WAGYU CROSS	\$45
Rump, New South Wales	
500G "1000" GUINEA'S AUSTRALIAN SHORTHORN	\$63
Rib Eye, New South Wales	
400G O'CONNOR'S BLACKANGUS	\$52
Club, Victoria	
1.5-2KG MAYURA STATION FULL BLOOD WAGYU	100G/\$18
Tomahawk for (3-4) South Australia	

SAUCES

PLEASE CHOOSE ONE OF THE FOLLOWING

BÉARNAISE | KAMPOT PEPPER
CAMELISED RED ONION

FEASTING

FOR TWO OR MORE TO SHARE

ACHIOTE SPICED BBQ PORK RIBS	\$75
w pineapple salsa + scratchings	
SLOW COOKED BBQ LAMB SHOULDER	\$69
marinated in pinewood smoked tea + gentleman's relish	
OVEN ROASTED WHOLE CHICKEN	\$65
w native thyme aioli, lemon aspen + organic garlic	
GRILLED RED CURRY OF MURRAY COD	\$70
w cucumber relish, fragrant herbs + crispy egg	

CAVIAR

SERVED WITH TRADITIONAL CONDIMENTS. PLEASE ASK THE WAITSTAFF FOR VODKA OR CHAMPAGNE MATCHING

SALMON CAVIAR (Australia)	25G 50G	\$32 \$75
OSCIETRA (Italy)	10G 30G	\$90 \$190
WILD BLUE SCAMPI (Australia)	10G 25G	\$99 \$220

OYSTERS

FRESHLY SHUCKED OYSTERS - SERVED WITH SEASONAL MIGNONETTE

ROCK OYSTERS\$4.5

Hastings River oysters, Port Macquarie NSW

COLD & HOT STARTERS

BUNDABERG FIGS	\$22
w shaved Jamon, fresh Stracciatella, toasted hazelnuts + Vincotto	
YELLOWTAIL KINGFISH SASHIMI	\$23
w fresh wasabi, pickled daikon, black sesame + yuzu	
GOOSE + DUCK PÂTÉ	\$23
w lilly pilly, cocoa nibs + toasted brioche	
KILN SMOKED RAINBOW TROUT	\$22
w kipfler potato mousse, salt + vinegar crisps + watercress	
HOT BUTTERED SCAMPI	\$26
w cauliflower puree, romanesco + black truffle	
RABBIT TORTELLINIS	\$23
w roasted chestnuts, bacon lardons + thyme	
BAKED BUTTERNUT PUMPKIN, RADICCHIO + WATTLESEED	\$20
w pan fried porcini dumplings	

SHELLFISH PLATTERS

SHELLFISH PLATTERS ARE SERVED WITH CONDIMENTS AND DRESSINGS

1-2 PERSONS \$37

ROCK OYSTERS (2)
MOOLOOLABA KING PRAWNS (2)
MORETON BAY BUGS (1)
HERVEY BAY SCALLOPS (2)

3-4 PERSONS \$70

ROCK OYSTERS (4)
MOOLOOLABA KING PRAWNS (4)
MORETON BAY BUGS (2)
HERVEY BAY SCALLOPS (4)

5-6 PERSONS \$110

ROCK OYSTERS (8)
MOOLOOLABA KING PRAWNS (8)
MORETON BAY BUGS (3)
HERVEY BAY SCALLOPS (8)

SIDES, GREENS & GRAINS

STEAMED BROCCOLINI	\$10
w lemon, garlic, olive oil + sourdough crumbs	
ROASTED CARROTS	\$10
glazed in ginger beer + toasted walnuts	
DUTCH CREAM POTATO BAKED IN CLAY	\$10
w parmesan butter + rosemary salt	
GRIDDLED SWEETCORN CAKE	\$10
w green tomato relish + salted ricotta	
SHOESTRING FRIES	\$9
w lemon myrtle aioli + saltbush	
HEIRLOOM BEETROOT	\$10
w seven seed brittle + handmade buffalo curd	
MIXED ORGANIC LEAF SALAD	\$10
w house vinaigrette	