



Functions at Blackbird

Settle in amongst the twigs and twine with friends & loved ones.
Tell tales of outrageous adventures!

We offer a range of packages that can be specifically tailored to
suit dietary requirements and the event you have in mind.

No room hire necessary

See our sample menus below.



Exclusive use

Friday and Saturday night (entire venue)	\$5,000
Friday and Saturday night (internal dining room)	\$3,000
Friday and Saturday night (alfresco)	\$2,000
Weeknight and Sunday night (entire venue)	\$3,000
Weeknight and Sunday night (internal dining room)	\$2,500
Weeknight and Sunday night (alfresco)	\$1,500

Available to open upon request for functions
above 20 guests

All menus can be customised to suit any style of function

Beverage Packages

Customisable beverage packages to suit your special occasion

\$35pp for 3 hours

Soft drinks, juices

Beer: Peroni leggera midstrength
Veras 1866 french lager

White: Pierre et papa dry white, south of france

Red: Pierre et papa red, south of france

\$45pp for 3 hours

Soft drinks, juices

Beer: Peroni leggera midstrength,
Veras 1866 french lager
James squire golden ale

Bubbles: Andre delorme nv, france

White: Pierre et papa dry white, south of france

Red: Pierre et papa red, south of france

Additional

Extra hour is \$15pp

Set cocktail on arrival \$10pp

Set Menu A

\$65pp

Shared entrées

Prosciutto, summer plums, ricotta, croutes

Salad of beetroot, feta, fennel, mint & citrus dressing

Grilled octopus, chorizo, pineapple, chilli, paprika, eggplant et cumin

Corn et cheddar croquette, pickled onion, cilantro

Main course choice of

Roasted chicken, israeli couscous, carrot cream, almond, bigarade

Market fish of the day, pomme purée, asparagus & pork hock, gribiche

Rocket and parmesan ravioli, spinach, tomato sugo, blue cheese cream

Beef cheek bourguignon, broccoli cream, baby courgette
king oyster mushroom et pommes dauphine (\$5.00)

Sweets choice of

Chocolate cake, frangelico chocolate mousse, semifreddo ice cream

Delice cremiers soft cheese, baguette, dates, jam

Set Menu B

\$75pp

On Arrival

Baguette evoo, prosciutto, summer plums, ricotta, croutes

Entrées choice of

Twice baked cheese soufflé, apple, celery, hazelnuts, honey & leaves

Grilled octopus, chorizo, pineapple, chilli, paprika, eggplant et cumin

pork belly, soft shell crab, roasted yellow peach, vanilla potato

Main course choice of

Roasted chicken, israeli couscous, carrot cream, almond, bigarade

Market fish of the day, pomme purée, asparagus & pork hock, gribiche

Rocket and parmesan ravioli, spinach, tomato sugo, blue cheese cream

Beef cheek bourguignon, broccoli cream, baby courgette

king oyster mushroom et pommes dauphine

Cheese course

Delice cremiers soft cheese, Gorgonzola dolce, baguette, dates, jam & accompaniments

Sweets course

Chocolate cake, frangelico chocolate mousse, semifreddo ice cream

Shared Menu A

\$60pp

Baguette, evoo

Prosciutto, summer plums, ricotta, croutes

Salad of beetroot, feta, fennel, mint & citrus dressing

Grilled octopus, chorizo, pineapple, chilli, paprika, eggplant et cumin

Crisp fried Barramundi, cornichon remoulade

Rocket & parmesan raviolis, tomato sugo, blue cheese cream, spinach

Roasted chicken, israeli couscous, carrot cream, almond, bigarade

Chocolate cake, frangelico chocolate mousse, semifreddo ice cream

Let the food flow! Guests are spoilt with dish after dish as the kitchen puts on a show. Be surprised with each new course to come.

Shared Menu B

\$70pp

Baguette, evoo

Prosciutto, summer plums, ricotta, croutes

Salad of beetroot, feta, fennel, mint & citrus dressing

Grilled octopus, chorizo, pineapple, chilli, paprika, eggplant et cumin

Crisp fried Barramundi, cornichon remoulade

Rocket & parmesan raviolis, tomato sugo, blue cheese cream, spinach

Beef cheek bourguignon, broccoli cream, baby courgette
king oyster mushroom et pommes dauphine

Delice cremiers triple cream brie, gorgonzola dolce, grapes &
accompaniments

Chocolate cake, frangelico chocolate mousse, semifreddo ice cream

Finger Food

(Stand up cocktail style events)

Cold Canapés

Marinated octopus, potato foam, smoked paprika, jalapeno (GF)	\$4
Smoked salmon tartare, buckwheat blinis, salmon	\$4
Freshly shucked oyster, plum wine granita, pink peppercorn (GF)	\$4
Octopus, chorizo, pineapple, chilli, paprika, eggplant et cumin (GFO)	\$4
Egg roll, seaweed, tuna, kewpie mayonnaise (GF)	\$4
Balsamic glazed beetroot, walnut, kale (GF/ V)	\$3.5
Blue cheese beignets, apple purée (V)	\$3.5
Spanish tortilla, red paprika, potato (V)	\$3.5
Crunchy courgette roulade, vegetable fondue (V)	\$3.5
Semi-dried tomato, onion marmalade en croute (V)	\$4
Homemade pork terrine, tomato coulis en croute	\$4
Beef tartare, wasabi mayonnaise, capers, rice crisps (GF)	\$4
Chicken waldorf salad, nachos	\$4
Duck liver pâté, mille-feuille, masala jelly, mandarin (GFO)	\$4
Prosciutto, plum, ricotta (GFO)	\$4

Hot Canapés

Seared scallop, cauliflower cream, pangrattato (GFO)	\$4
Prawn tartines, mango and chilli salsa	\$4
Crunchy waitbait, smoked aioli	\$4
Spiced crispy calamari, remoulade, olive	\$4
Oysters kilpatrick - bacon, worcestershire sauce (GF)	\$4
Potato, sage, leek croquette (V)	\$3.5
Pumpkin and thyme tarte tatins (V)	\$3.5
Mushroom, creamy polenta, truffle oil (GF/ V)	\$3.5
Israeli couscous, orange, raisin, mint (V)	\$3.5
Crumbled brie, sweet chilli sauce (V)	\$3.5
Chicken roulade, carrot purée, spinach (GF)	\$4
Toulouse sausage and blue cheese arancini	\$4
Duck wraps, cucumber, orange sauce	\$4
Pedro Ximenez glazed chorizo, croute (GFO)	\$4
Escargots tartlets, paris butter	\$4

More Substantial

Local seafood chowder, garlic croute (GFO)	\$8
Chicken a la king, Arborio rice (GF)	\$7
Spaghetti aglio e olio, chopped egg	\$6
Beef cheek ragu, soft polenta, grana padano (GF)	\$8
Hand made gnocchi, gorgonzola, semi dried tomato (V)	\$7
Roasted pork belly, olive oil pommes purée, pickled radish (GF)	\$8

Dessert

Pineapple, coconut cake, yoghurt cream	\$4
Churros with dulce de leche	\$4
Creamy mango pudding, black sesame tuile	\$4
Honey glazed, sponge cheesecake	\$4
Strawberry tart, crème pâtissière	\$4
Warm chocolate tart, hazelnut	\$4
Chocolate mousse, mixed berries	\$4
Mini waffle, caramelised banana, whipped cream	\$4