



## *festive season at blackbird*

with summer cocktails and fine frocks, or an intimate dinner soiree surrounded by fine wine, candlelight and music, we can customise a package to suit.

nestled quietly beside claisebrook lake,  
our cute little restaurant offers a warm and intimate setting.

spend an evening with us as we serve up rustic european dishes with a focus on quality produce and technique.

find a wine list with local, national & french labels,  
and an eye for boutique names.

functions are all customisable to suit any occasion, we are available  
to open 7 days of the week upon request.



want a space to yourselves?  
see you pricing below

**exclusive use** (minimum spend)

friday and saturday night ( <b>entire venue</b> )	\$5,000
friday and saturday night ( <b>internal dining room</b> )	\$3,000
friday and saturday night ( <b>alfresco</b> )	\$2,000
weeknight and sunday night ( <b>entire venue</b> )	\$3,000
weeknight and sunday night ( <b>internal dining room</b> )	\$2,500
weeknight and sunday night ( <b>alfresco</b> )	\$1,500

we will be open for lunch every Friday and Sunday through December.  
we are available to open upon request for functions mid week.

all menus can be customised to suit any style of function





## *set drinks package a*

*(\$35pp for 3 hours)*

soft drinks, juices

### **beer**

peroni leggera midstrength | veras 1866 french lager

### **wine**

blackbird 'vin blanc' sauvignon blanc semillon, 2016, margaret river, wa  
blackbird 'vin rouge' shiraz, 2015, margaret river, wa

## *set drinks package b*

*(\$45pp for 3 hours)*

soft drinks, juices

### **beer**

peroni leggera midstrength | veras 1866 french lager | james squire golden ale

### **wine**

blackbird 'alouette' pinot, chardonnay sparkling, nv, adelaide hills, sa  
blackbird 'vin blanc' sauvignon blanc semillon, 2016, margaret river, wa  
blackbird 'vin rouge' shiraz, 2015, margaret river, wa





# *customisable drinks package*

*(duration of 3 hours)*

**base (\$15pp)**

soft drinks, juices, mocktails

**welcome drink on arrival (\$10pp)**

**beer (add \$15pp for 3 hours)**

peroni leggera midstrength | veras 1866 french lager | james squire golden ale

**blackbird wine (add \$15pp for 3 hours)**

blackbird 'alouette' pinot, chardonnay sparkling, nv, adelaide hills, sa  
blackbird 'vin blanc' sauvignon blanc semillon, 2016, margaret river, wa  
blackbird 'vin rouge' shiraz, 2015, margaret river, wa

**french wine selection (add \$35pp for 3 hours)**

andré delorme, blanc de blancs, brut, nv, fra  
andré kientzler ribeuvillé pinot blanc, 2012, alsace, fra  
delas st esprit gsm, 2014, rhône, fra

**australian wine selection (add \$35pp for 3 hours)**

petaluma croser, nv, sparkling, adelaide hills, sa  
picardy, semillon, sauvignon blanc, 2017, pemberton, wa  
picardy shiraz, 2013, pemberton, wa

**extra hour (add \$12pp)**



## *set menu a*

*(sample)*

*for tables up to 14 guests (\$65pp)*

### **shared entrées**

baguette with evoo, balsamic

chicken liver parfait, orange marmalade, capers

prosciutto, pear, goats cheese et croutes

crispy fried barramundi, olive et remoulade

fennel, grapefruit & citrus salad

### **main course choice of**

parmesan ravioli, spinach, tomato sugo, blue cheese cream

risotto, king prawns, citrus, fennel et prawn bisque

slow roasted pork belly, cider glaze, apple & cabbage slaw, skordalia

beef cheek bourguignon, parsnip cream, green peas, onion rings

### **sweets choice of**

mini french silk tart, italian meringue et berries

royal faucon camembert, baguette, dates et conserve



## *set menu b*

*(sample)*

*for tables up to 14 guests (\$85pp)*

baguette evoo

oysters, shallot mignonette

### **entrées choice of**

twice baked cheese soufflé, walnut & celery salad

prosciutto , pear, goats cheese et croutes

smoked salmon tartare, blinis, cornichons

### **main course choice of**

parmesan ravioli, spinach, tomato sugo, blue cheese cream

market fish of the day, bouillabaisse sauce, potato, courgettes, mussels et squid

slow roasted pork belly, cider glaze, apple & cabbage slaw, skordalia

beef cheek bourguignon, parsnip cream, green peas, onion rings

### **cheese course**

cheese boards, baguette, fruits, dates et conserve

### **sweets course**

mini french silk tart, talian meringue et berries



## *shared menu a*

*(sample)*

*please allow for 3hrs (\$60pp)*

baguette, evoo, balsamic

prosciutto, pear, goats cheese et croutes  
chicken liver parfait, orange marmalade, capers

crispy fried barramundi, olive et remoulade  
fennel, grapefruit & citrus salad

roasted chicken, israeli couscous, chorizo, charred corn, spinach  
et rosemary jus  
glazed baby carrots, feta, balsamic

mini french silk tart, italian meringue, berries





## *shared menu b*

*(sample)*

*please allow for 3 ½ hrs (\$80pp)*

baguette evoo

oysters, shallot mignonette

chicken liver parfait, orange marmalade, capers

prosciutto, pear, goats cheese et croutes

fennel, grapefruit & citrus salad

crispy fried barramundi, olive et remoulade

beef cheek bourguignon, parsnip cream, green peas, onion rings, sauce vierge

cauliflower au gratin, truffle oil et dill

mini french silk tart, Italian meringue, berries

cheese boards, fruit, dates, crackers







## *finger food*

*(stand up cocktail style events)*

### **cold canapés**

prosciutto and goat cheese en croute	\$4
truffle, parmesan & chilli popcorn cups	\$3
smoked salmon tartare, blinis, salmon pearls	\$4
freshly shucked oyster, granita, pink peppercorn (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
pissaladiere	\$4
pork terrine, tomato coulis en croute	\$4
beef tartare, wasabi mayonnaise, capers, rice crisps (gf)	\$4
chicken waldorf salad, nachos	\$4
chicken liver pâté, masala jelly, mandarin (gfo)	\$4





### hot canapés

prawn tartines, mango and chilli salsa	\$4
crunchy white bait, 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	\$3.5
mushroom, creamy polenta, truffle oil (gf/v)	\$3.5
israeli couscous, orange, raisin, mint (v)	\$3.5
crumbed brie, sweet chilli sauce (v)	\$3.5
chicken roulade, spinach (gf)	\$4
toulouse sausage, marsala cream	\$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)	\$8
beef cheek ragu, soft polenta, grana padano (gf)	\$8
hand made gnocchi, gorgonzola, tomato sugo (v)	\$8
pork belly, olive oil pommes purée, pickled radish (gf)	\$8

**dessert**

pprofiteroles, coffee cream, choc glaze	\$4
churros with dulce de leche	\$4
creamy mango icecream cone	\$4
macaron, assorted flavours	\$4
strawberry tart, crème pâtissière	\$4
warm chocolate tart, hazelnut	\$4
chocolate mousse, mixed berries	\$4
mini waffle, caramelised banana, whipped cream	\$4

