



functions at blackbird

whether you're after a function by the water to soak in the sun 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 (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

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)

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

blackbird wine (add \$15pp for 3)

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 \$30pp for 3)

andré delorme, blanc de blancs, brut, nv, fra
andre kientzler ribeuvillé pinot blanc, 2012, alsace, fra
delas les launes crozes-hermitage syrah, 2014, northern rhône, fra

australian wine selection (add \$30pp for 3)

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

extra hour (add \$12pp)

set menu a

(sample)
for tables up to 14 guests

\$60pp

shared entrées

baguette with evoo, balsamic

chicken liver parfait, orange marmalade, capers

prosciutto, pear, goats cheese, croutes, lemon oil

crispy fried calamari, celeriac remoulade, lemon et parsley

fennel, grapefruit et citrus salad

main course choice of

ricotta gnocchi, spinach, tomato sugo, blue cheese cream

seafood risotto, clams, prawns, fish, prawn bisque et fennel

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

beef cheek bourguignon, potatoes, green beans, carrot, onion rings

sweets choice of

chocolate cake, frangelico chocolate mousse, semifreddo ice cream

royal faucon camembert, baguette, dates et conserve

set menu 6

(sample)
for tables up to 14 guests

\$85pp

baguette evoo, oysters, shallot mignonette

entrées choice of

twice baked cheese soufflé, raisin, celery, honey et leaves

prosciutto, pear, goats cheese, croutes, lemon oil

crispy fried calamari, celeriac remoulade, lemon et parsley

main course choice of

ricotta gnocchi, spinach, tomato sugo, blue cheese cream

market fish of the day

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

beef cheek bourguignon, potatoes, green beans, carrot, onion rings

cheese course

royal faucon camembert, baguette, dates et conserve

sweets course

chocolate cake, frangelico chocolate mousse, semifreddo ice cream

shared menu a

(sample)
please allow for 3hrs

\$60pp

baguette, evoo, balsamic

prosciutto, pear, goats cheese, croutes, lemon oil

chicken liver parfait, orange marmalade, capers

crisp calamari, celeriac remoulade, lemon et parsley

fennel, grapefruit et citrus salad

roasted chicken thigh, israeli cous cous, chorizo, capsicum, corn,
spinach et orange jus

glazed baby carrots, feta, balsamic

chocolate cake, frangelico chocolate mousse, semifreddo ice cream

shared menu b

(sample)
please allow for 3 ½ hrs

\$80pp

baguette evoo, oysters, shallot mignonette

prosciutto, pear, goats cheese, croustis, lemon oil

chicken liver parfait, orange marmalade, capers

crisp calamari, celeriac remoulade, lemon et parsley

fennel, grapefruit et citrus salad

beef cheek bourguignon, potatoes, green beans, carrot et onion rings

seasonal vegetables

royal faucon camembert, baguette, dates et conserve

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 (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 crouete (v)	\$4
homemade pork terrine, tomato coulis en crouete	\$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
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