



## *Blackbird festive season 2017*

*Whether 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.*



*Drinks Package A \$35pp for 3 hours*

Soft drinks, juices

Peroni leggera midstrength | Veras 1866 french lager

Wine

Blackbird 'vin blanc' sav/ sem, 2016, Margaret river, wa

Blackbird 'vin rouge' shiraz, 2015, Margaret river, wa

*Drinks pack B \$50pp for 3 hours*

Soft drinks, juices

Rosé Sangria cocktail

Peroni leggera midstrength | Veras 1866 french lager |

James squire golden ale

Wine

Andre Delorme blanc de blanc NV

Picardy sem/ sav 2017, Pemberton, wa

Picardy shiraz, 2013, Pemberton, wa



*Shared menu A \$55pp*

Baguette with evoo, balsamic.

Chicken liver parfait, orange marmalade

Prosciutto, pear, goat's cheese en croute

Crisp calamari, celeriac remoulade, lemon, parsley

Fennel, grapefruit and citrus salad, gin dressing

Roasted chicken, Israeli couscous, chorizo, corn, orange jus

Glazed baby carrots, feta, balsamic

Mini French silk tart, Italian meringue, berries



*Shared menu B \$80pp*

Baguette with evoo, balsamic.

Oysters, shallot mignonette

Chicken liver parfait, orange marmalade

Prosciutto, pear, goat's cheese en croute

Crisp calamari, celeriac remoulade, lemon, parsley

Fennel, grapefruit and citrus salad, gin dressing

Beef cheek bourguignon, potatoes, green beans, onion rings

Cauliflower au gratin, truffle oil

Mini French silk tart, Italian meringue, berries

Cheese boards, fruit, baguette, conserve



*Set menu A \$65pp*

For tables up to 14 guests

**Shared entrees**

Baguette with evoo, balsamic.

Chicken liver parfait, orange marmalade, capers

Prosciutto, pear, goat's cheese en crouete

Crisp calamari, celeriac remoulade, lemon, parsley

Fennel, grapefruit and citrus salad, gin dressing

**Main course choice of**

Parmesan and rocket ravioli, tomato sugo, blue cheese cream

Ricotta gnocchi, Shark Bay blue swimmer crab, crustacean bisque, tomato

Slow roasted pork belly, skordalia, honey glaze apple & cabbage slaw

Beef cheek bourguignon, baby carrots, beans, onion rings

**Sweets choice of**

Mini French silk tart, Italian meringue, berries

Choice of cheese, crackers, dates, conserve and fruit





*Set menu B \$85pp*

For tables up to 14 guests

Baguette with evoo, balsamic.

Oysters, shallot mignonette

**Entrees choice of**

Prosciutto, pear, goat's cheese en crouete

Smoked salmon tartare, blinis, cornichons

Twice baked cheese soufflé, blue cheese bechamel

**Main course choice of**

Parmesan and rocket ravioli, tomato sugo, blue cheese cream

Market fish of the day

Slow roasted pork belly, skordalia, honey glaze, apple & cabbage slaw

Beef cheek bourguignon, baby carrots, beans, onion rings

**Cheese course**

Cheese boards, baguette, dates, conserve and fruit

**Sweets course**

Mini French silk tart, Italian meringue, berries