

blackbird

RESTAURANT

Summer share plates

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|---|--|---|
| baguette.....2.5pp
evoo, balsamic | three cheese croquettes.....18
chives, dijonnaise (V) | baby calamari.....19
risoni, tomato, courgette, lemon
(GFO) |
| steak tartare.....19
raw beef, cornichon, capers, yolk (GFO) | spiced eggplant.....18
dates, chickpeas, yoghurt, mint,
broadbean fritters (V, GF) | moules frites.....20
mussels, white wine, parsley, fries (GF) |
| grazing board.....28
cured meats, olives, gardiniere, chorizo,
cantal petit, baguette (GFO, VO) | regional french salad.....17
ask a birdie (VO, GFO) | |

Main & side dishes

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| wagyu beef cheeseburger.....25
swiss cheese, pickles, tomato relish,
dijonnaise, fries, rocket | steak frites.....39
cape grim sirloin, fries, leaves,
café de paris butter (GF) |
| handmade ricotta gnocchi.....28
cauliflower cream, roasted cauliflower
broadbean, sage butter(V) | roasted quail.....33
pickled melon, baby beetroot,
goats curd, balsamic (GF) |
| swimmer crab angel hair pasta...33
prawn saffron bisque, cherry tomato,
chilli | shoe string frites.....10
thyme, parmesan (GF,V) |
| market fish of the day.....mp
(GFO) | broccolini.....12
chilli, garlic, shallot (GF,V) |
- VEGAN/ VEGETARIAN MENU
AVAILABLE ON REQUEST

chef's selection menu55pp

six course shared menu.....

ask a birdie.....



Sweets et fromage

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|---|--|
| white chocolate sorbet.....15
lemon curd, passionfruit gel, meringue
pastry crumb | choice of fromage with honeycomb, candied
walnuts, crackers (\$12 per cheese or \$29 for 3) |
| toasted almond pannacotta.....15
peach, lemon cream, (GF) | royal faucon camembert
cow's milk, creamy with a soft, sweet, buttery |
| chocolate truffles.....6
(GF) | castel regio gorgonzola dolce, blue
cow's milk, soft creamy blue, yeasty, piquant |
| | cantal petit, semi hard aoc
cow's milk, 1-6 mths, wash rind semi-hard,
strong buttery finish |
- (GFO)

hot beverage

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| french press coffee.....4
with hot steamed milk |
| hot chocolate.....4 |
| loose leaf tea.....4
green, mint,
chamomile, earl grey,
english breakfast |



GF/V = GLUTEN FREE/VEGETARIAN GFO/VO DISH CAN BE ADJUSTED TO SUIT

Digestif

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|------------------------------------|--------------------------------------|-----------------------------------|
| amaretto, averna amaro.....10 | hennessy vs.....13 | alvear pedro ximenez 192714 |
| frangelico, cointreau, baileys | cookoothama botrytis semillon.....11 | morris classic tawny port10 |
| canadian club, stolen rum.....10 | | |
| maker's mark, johnnie walker black | | |