

BLACKBIRD RESTAURANT

ENTREE

SHARK BAY SCALLOPS \$18

Grilled scallops with apple celery salad and butternut squash sauce

RAW BEEF CARPACCIO \$19

Skilfully cut lightly salt cured sirloin with EEVO, greens, cappers parmesan and lemon (GF)

CHORIZO CROQUETTES \$17

Chorizo blended with potato and two different cheeses served with chipotle aioli

GRILLED HOLLOUMI SALAD \$17

Cherry tomato, red onion, avocado, pickle olives, mix lettuce, roasted nuts with itailain balsamic dressing

BAKE WARM BRIE \$18

Bake brie with Turkish bread and caramelise onion

MOMO \$16

Authentic chicken dumplings serve with tomato achar

ANTIPASTO \$30

Brie cheese, baked ricotta, 2 different dips, crackers, pickle olives, toasted bread, grilled prawns, gherkin, chorizo, celery stick

MAINS

POTATO GNOCCHI \$24

Lightly panfried homemade gnocchi with sun-dried tomato, wild mushroom and creamy pesto sauce

PENNE ALL VODKA \$27

Tender chicken, fresh spinach, and cherry tomatoes in a creamy rose sauce with a splash of vodka

SEA FOOD MARINARA \$28

Delectable medley of fresh shrimp, mussels, and calamari cooked to perfection in our zesty marinara sauce

BLACKBIRD SIGNATURE BOARD (300g) \$45

Cape grim scotch fillet, grilled prawn, sautéed mushroom, house salad, crispy fries with choice of sauce

STEAK ON FIRE (260g) \$37

Cape grim sirloin steak, garlic butter bake potato, seasonal veggies and choice of sauce

DUCK DELIGHT \$36

Roasted Duck breast with Paris mash, paired with green and red wine jus

CHICKEN CORDON BLEU \$32

Well season juicy chicken cutlet stuffed with ham and swiss cheese served with creamy mash, fresh greens, and a decadent mushroom sauce

CHICKEN RISSOTTO \$28

creamy Arborio rice with tender chicken, earthy Mushrooms, and finished with Parmesan cheese

MEAT OF THE WEEK MP

FISH OF THE WEEK MP

DESSERTS

Dark chocolate brownie \$17

Supreme gateau \$16

Sticky date pudding \$16

SIDES & SAUCE

Fries \$8

Wedges \$10

Broccolini \$10

Nuggets and fries \$8

Mushroom \$8

Mash \$8

Grilled Chicken \$12

Grilled Prawn \$12

Red wine jus \$2

Mushroom Sauce \$2

Peppercorn Sauce \$2

Chimichurri sauce \$2

DIGESTIVE

Amaretto, Averna amaro \$18

Grand marnier, Petron XO \$16

Alvear pedro ximenez \$18

Frangelico, Lemoncello \$15

Mc William 10yrs tawny port \$17

HOT BEVERAGE

Cappuccino \$5

Flat white \$5

Latte \$5

Hot Chocolate \$5

Loose Leaf Tea \$4

Green, meant,
chamomile, earl grey,
english breakfast

TASTING MENU \$75

Five course menu.....

Ask a birdie.....