

ENTREE

Shark Bay Scallops.....\$18

Grilled scallops with apple celery salad and butternut squash sauce

Raw Beef Carpaccio...\$19

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

Cheese Croquettes....\$18

Three different cheese blended with potato served with harissa aioli(V)

Bruschetta

Pomodoro...\$15.50

Crusty sourdough topped with dice tomato, celery, oregano, red onion & basil (V)

PASTA

Penne All Vodka.....\$26.50

Penne pasta served with chicken pieces, spinach, creamy tomato and decrease with vodka

Penne Bolognese.....\$25.50

Penne pasta served with slow cooked beef mince in a homemade tomato sauce

Spaghetti Bolognese.....\$26.50

Spaghetti pasta served with slow cooked beef mince in a homemade tomato sauce

Spaghetti Marinara.....\$25

Pasta with mixed sea foods, garlic, fresh herbs with authentic home made italian tomato sauce

MoMo.....\$15

Authentic chicken dumplings served with tomato achar

Toasted Tartine....\$16

Breads topped with mozzarella cheese, bacon and roasted capcium

Baked warm brie\$18

Bake brie with turkish breads craramelized onion

Greek salad.....\$16

Cucumber, tomatoes, onion, kalamata olives, green bell papper, feta cheese
Add grilled chicken: \$5

MAINS

Homemade ricotta

gnocchi..... \$24

Cauliflower cream, roasted cauliflower, broadbeans, . sage butter(V)

Fish of the week..Mp

22 hour Braised beef

ribs.... \$33

Red wine braised beef rib served with greens veegies & Mash

Wild Mushroom

Rissotto(v).....\$29

Parmesan cheese, brocco, mushroom, vegetable stock infused with tufle oil

Homemade pollo

parmi.... \$27

Seasonal crumbed chicken breast topped with homemade nepolitana sauce, cheese served with chips & salad

Blackbird Steakboard

(300g)...\$42

Cape grim Scotch fillet, fries, leaves, cafe de butter(GF)

Steak on Fire (260g)...\$35

Cape grim sirloin steak, roasted garlic potato with red wine jus(GF)

Canard a L' orange...\$34

Duck breast, sweet onions, goat chevre, smoked bacon & Peas(GF)

Steak Sandwich..... \$28

180g Scotch fillet, caramelised onion, slice tomato, mix lettuce, with melted slice cheese served with basket of chips and garden salad

Beef cheek calzone..... \$39

Beef cheeks, potato, caramalised onions, mustard jus, brie cheese
Normally takes 30mins to 40 mins to cook it.

SIDES & ADD ON

Fries.....\$8

Mushroom..\$8

wedges.....\$8

Grilled chicken ..\$12

Nuggets & fries..\$10

Broco.....\$10

Mash Potato.....\$6

BLACKBIRD RESTAURANT

“INDULGE IN A WORLD OF FLAVOR AT OUR RESTAURANT. HERE EVERY DISH TELLS A STORY; WHAT WILL YOURS BE?”

TASTING MENU.....\$69PP

Five course tasting menu.....

Ask a birdie.....

HOT BEVERAGE

CAPPUCCINO.....\$5

FLAT WHITE.....\$5

LATTE.....\$5

HOT CHOCOLATE.....\$5

LOOSE LEAF TEA.....\$5

grean, mint, chamomile, earl grey,
english breakfast

DESSERTS

Saffron Panna Cotta(GF).....\$15

Dark Chocolate Mousse(GF).....\$16

Dark Chocolate Brownie.....\$17

FORMAGE

Choice of fromage with honey, candied walnuts,
cracker (\$12 per cheese or \$30 for 3)

Margaret river cheese co brie

Cow's milk, creamy, soft, sweet, buttery

Gorgonzola dolce, blue

Cow's milk, softcreamy blue, yeasty, piquant

Montasio, Semi hard

Cow's milk, 1-6mths , semi-hard, mild, buttery
finish(GOF)

DIGESTIVE

Amaretto, averna amaro...\$18

Grand marnier, Patron XO...\$16

Alvear pedro ximenez.....\$18

Frangelico, Lemoncello.....\$18

Mc William 10yrs tawny port.....\$18

GF: GLUTEN FREE

V:VEGETERIAN