

# NIGHT

## PLATES

PRAWN SCOTCH EGGS, BETEL LEAVES  
AND COCONUT CHILI SAMBAL  
280

SALT AND PEPPER SQUID AND SHRIMPS  
WITH SWEET SOY AND GINGER  
460

SMOKED MACKEREL AND HORSERADISH  
MOUSSE WITH PORK CRACKLING  
320

HOMEMADE BREAD, GRISSINI AND LAVOCHE  
WITH ECHIRÉ BUTTER AND RED PESTO  
240

MUSHROOM, PECORINO AND TRUFFLE  
ARANCINI (V)  
380

ANTIPASTI OF ITALIAN COLD MEATS WITH  
PIZZA BIANCA, ARTICHOKE, OLIVES,  
BOCCONINI AND BASIL  
1690

LAMB SCRUMPETS  
WITH SWEET MINT VINEGAR  
420

TWICE COOKED BEEF SHORT RIB,  
SWEET FISH SAUCE,  
HOT AND SOUR SALAD  
680

TEMPURA EGGPLANT AND PRAWN FRITTERS  
WITH NUOC CHAM  
290

## SOUPS AND STARTERS

GREEN PEA AND MINT SOUP,  
AND CRÈME FRAÎCHE (V) 390

MUSHROOM CAPPUCINO,  
TARTUFATA PANINI (V) 390

SEAFOOD BISQUE, FENNEL AND PRAWN 390

TWICE BAKED COMTÉ, CHEDDAR  
AND LEEK SOUFFLÉ,  
PEAR AND MUSTARD SALAD (V) 460

TUNA POKÉ,  
CRISPY RICE AND LIME CUSTARD 560

CRABCAKE SALAD, GREEN APPLE, RADDISH,  
MUSTARD SLAW AND TARRAGON  
ANCHOVY AIOLI 580

FATTORIE GAROFALO BUFFALO MOZZARELLA,  
PEPERONATA, BASIL, ROCKET  
AND SAN DANIELE PROSCIUTTO\* 680

CRISPY SOFT SHELL CRAB, MINT,  
CAULIFLOWER PURÉE AND APRICOT CHUTNEY  
460

BANG BANG CHICKEN, GREEN TEA NOODLES,  
PICKLES, SESAME AND PEANUT SAUCE\* 420

PROSCIUTTO AND MELON, ORANGE, BURRATA,  
ALMONDS AND ROCKET\* 560

TARTARE OF MULWARRA TENDERLOIN,  
ASIAN PEAR AND MISO WITH NORI CRISP  
580

ROAST ASPARAGUS, CRISPY SOFT EGG,  
PROSCIUTTO AND PARMESAN DRESSING  
480

## MAINS

ROAST SALMON, CAULIFLOWER PUREE,  
GUANCIALE AND CRISPY LENTILS  
980

BRANZINO FILLET, ROAST FENNEL, TOMATO,  
POTATOES, LEMON AND ROCKET  
980

BLACKBIRD FISH PIE  
SALMON, SMOKED TROUT, SWEET SHRIMPS,  
CREAMY LEEKS AND POTATO CRUST  
980

KERALA FISH CURRY, BASMATI RICE,  
PINEAPPLE CHUTNEY AND PAPADUM  
720

LAMB RENDANG, FRIED EGG,  
PICKLES AND RICE  
760

MUSSAMAN LAMB SHANK, PINEAPPLE  
CUCUMBER RELISH AND THAI JASMINE RICE  
860

## SIDES

SIMPLE LEAF SALAD SIDE 160 LARGE 220  
WITH MUSTARD VINAIGRETTE OR PARMESAN DRESSING

TWICE COOKED CHIPS 180

BUTTERED FRENCH BEANS 180

## GRILL

DRY RUBBED WAGYU HANGER STEAK,  
MUSTARD BUTTER AND TWICE COOKED CHIPS  
980

GRILLED SHORTRIB, GREEN ONION  
AND GINGER, KIMCHI, HOT BEAN PASTE,  
LETTUCE AND RICE  
980

GRILLED IBERICO PORK, HERB NOODLE SALAD  
SPRING ROLLS, NUOC CHAM AND CHILI PASTE  
820

LAMB CUTLETS, ROSEMARY AND PEPPER DRY  
RUB, POTATO GRATIN,  
FINE BEANS AND CHORIZO PIPERADE  
1280

THE BLACKBIRD BURGER  
MAYURA STATION WAGYU, SCAMORZA, PICKLES,  
TOMATO, CHILI JAM AND TWICE COOKED CHIPS  
680

SRF WAGYU FLATIRON, SMOKED POTATO  
PUREE, SHIMEJI, BACON AND RED WINE JUS  
1200

GRILLED TIGER PRAWNS, NORI AND WASABI  
BUTTER, AND SPRING ONION ROTI  
980

SPICED GRILLED CHICKEN, YELLOW DAHL,  
BRINJAL, BASMATI, MANGO CHUTNEY, PAPADUM\*  
780

JACK'S CREEK MB5 WAGYU STRIPLAIN  
WITH TWICE COOKED CHIPS AND  
MUSHROOM PEPPERCORN SAUCE  
(MINIMUM 350 GRAMS )  
1120 PER 100 GRAMS

## PASTA

LOBSTER SPAGHETTI, FENNEL, TOMATOES,  
AND SAFFRON  
780

CAPELLINI, CRAB, ANCHOVY, CAPERS,  
LEMON, CHILI AND WATERCRESS  
620

ROAST PUMPKIN AND MASCARPONE  
AGNOLOTTI, SWEET ONION  
AND SAGE SOUBISSE (V)  
490

PORTOBELLO MUSHROOM, ASPARAGUS,  
FONTINA, TRUFFLE OIL LASAGNA (V)  
580

## PIZZA

BUFFALO MOZZARELLA, TOMATO AND  
OREGANO (V) 480  
ADD SHAVED PROSCIUTTO 140

MUSHROOMS, GUANCIALE, FONTINA, THYME,  
TRUFFLE OIL\* 540

POTATO, ROSEMARY, GUANCIALE,  
CHILI AND BURATTA\* 520

ITALIAN SAUSAGE, FENNEL, TOMATOES,  
MOZZARELLA AND CHILI 540

COURGETTE, GOATS CHEESE, SPINACH  
CHILI AND GARLIC (V) 480

PLUS 10% SERVICE CHARGE

THE DISHES MARKED WITH " V " ARE SUITABLE FOR OVO-LACTO VEGETARIANS.

DISHES MARKED \* CAN BE ADJUSTED TO BE SUITABLE FOR OVO-LACTO VEGETARIANS .

SOME OTHER DISHES ON OUR MENU CAN BE SERVED WITHOUT DAIRY PRODUCTS AND OTHER INGREDIENTS NOT SUITABLE FOR VEGANS. PLEASE ASK YOUR SERVER FOR DETAILS.

ALLERGENS: PLEASE INFORM YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING INTOLERANCES AND ALLERGIES. OUR TRAINED STAFF WILL ADVISE YOU ON ALTERNATIVE DISHES. HOWEVER, WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS CONTAMINATION IN THE RESTAURANT, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS AND THEREFORE ADVISE GUESTS TO ASSESS THEIR OWN LEVEL OF RISK BEFORE CONSUMING THEIR CHOICE OF DISH. THANK YOU.

FEBRUARY 2018