



## POOLSIDE DINNERS AT BLACKBIRD

With expansive views across the Byron coastline & Pacific Ocean, there is no better setting for an intimate dining experience at our communal table.

Although we don't have a restaurant onsite, our private chefs are available to provide poolside dinner service for our guests.

Our menu changes seasonally & our chefs use local produce, with the freshest ingredients that are available from the local markets. We provide a set menu each evening & due to the nature of service, our location & travel for our chefs, we are unable to cater for dietaries on the Saturday, Sunday and Monday menu.

If you would like to join us, **please book 7 minimum days in advance** to enable our chefs to prepare your bespoke experience.

Late Summer 2021.

\*please note we are unable to accommodate BYO during dinner service.

### **Tuesday, Wednesday, Thursday & Friday**

Chef Martyn Ridings  
Poolside drinks from 6pm & dinner service at 6.45pm

Martyn has worked in some of the most impressive fine dining Restaurants in Australia, recently hailing from The Wolfe in Brisbane.  
Instagram @projectchef\_

### **Saturday, Sunday & Monday**

(please note that most restaurants in the region are closed on Monday evening)

Chef Dai Shibata  
Poolside drinks from 6pm & dinner service at 6.45pm

With an impressive resume in fine dining restaurants, Dai creates a bespoke degustation style dinner Saturday & Sunday evening, and something more casual and designed to be shared on Monday.

The menu may vary, due to availability from our local growers and suppliers, however, the experience & courses are designed to showcase the very best of what the region has to offer.



POOLSIDE WITH CHEF MARTYN RIDINGS

DINNER

T U E S D A Y

(SET MENU)

**3 COURSE SHARED MENU (1 between 2)**

Hiramasa Kingfish Ceviche-Tomato and Watermelon Sala-Red Nahm Jim

Bangalow Pork Belly-Celeriac-Roasted Pear-Pencil Leek  
Duck Fat Potatoes-Roast Garlic  
Shredded Iceberg-Chardonnay verjuice

Nimbin Valley Fromage-Quince

\$105 per person Drinks priced individually. BYO unavailable



POOLSIDE WITH CHEF MARTYN RIDINGS

DINNER

W E D N E S D A Y

(SET MENU)

**3 COURSE SHARED MENU (1 between 2)**

Cured Salmon Belly-Green Curry-Buttermilk-Toasted Barley

Slow Roasted Lamb Shoulder-Red Pepper-Almond  
Duck Fat Potatoes-Roast Garlic  
Shredded iceberg-Chardonnay Verjuice

Chocolate Marquise-Cherry

\$105 per person Drinks priced individually. BYO unavailable



**POOLSIDE WITH CHEF MARTYN RIDINGS**

**DINNER**

**T H U R S D A Y  
(SET MENU)**

**5 COURSE DEGUSTATION**

Scallop Ceviche – Golden Roe – Smoked Pork Consomme

Fried Eggplant – Harissa – Ashed Labna

Japanese Pumpkin Risotto – Gorgonzola – Chive Flower

Bangalow Pork Belly – White Peach – Pak Choy

Burnt Mango – Coconut Sorbet - Rivermint

\$135 per person. Drinks Service available & priced individually. BYO unavailable..



POOLSIDE WITH CHEF MARTYN RIDINGS

DINNER

FRIDAY  
(SET MENU)

5 COURSE DEGUSTATION

Hiramasa Kingfish Sashimi – BBQ'd Tomato – Red Shiso

Salt Baked Beetroot – Whipped Goats Curd – Aged Balsamic

'Beef & Mushroom Pie'  
7+ Score Wagyu – Grilled Porcini – Red wine Jus

Duck Leg Confit Presse – Green Peppercorn – Black Cherry

Cheesecake – Caramelised White Chocolate – Passionfruit

\$135 per person. Drinks Service available & priced individually. BYO unavailable.



**POOLSIDE WITH CHEF DAI**

**DINNER**

**S A T U R D A Y  
(SET MENU)**

**5 COURSE DEGUSTATION**

Eggplant, Cooper shoot tomato, Mizuna, Sesame sauce

Yellow fin tuna, Cucumber, Goat's cheese, Tomato dashi

Snapper, Cabbage, wattle seed, Nori vinegar

House made udon noodle, Spring onion, Yuzu pepper, Tempura crumble

Green tea panna cotta, Berries

( Pescatarian friendly menu )

\$110 per person. Drinks Service available & priced individually. BYO unavailable.



POOLSIDE WITH CHEF DAI

DINNER

SUNDAY  
(SET MENU)

5 COURSE DEGUSTATION

Summer vegetables, Sesame and pecan nuts miso

Kingfish, Eggplant, Plum, water cress

House made udon noodle Carbonara

Burringbar Beef, Trio of mushrooms, Chickpea miso puree, Jus

Mocha parfait, Berries compote, Hazelnut

\$110 per person. Drinks Service available & priced individually. BYO unavailable.



## POOLSIDE WITH CHEF DAI

### DINNER

### MONDAY (SET MENU)

Pickled mackie sushi, Sashimi, Scallops and cucumber in lime cup

Steamed egg custard, Spanner crab, Shitake, Spinach

House made udon noodle, Prawn and mix vegetables tempura,  
Ginger, Spring onion, Bonito

Local summer fruits

Take away sushi roll for each guest

( Pescatarian friendly menu )

\$85 per person. Drinks Service available & priced individually. BYO unavailable.



