



POOL SIDE 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.

Autumn 2021.

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

Tuesday, Wednesday, Thursday & Friday

Chef Martyn Ridings

Poolside drinks from 5:30pm & dinner service at 6.30pm

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 5:30pm & dinner service at 6.30pm

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.



POOL SIDE 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 Salsa

Bangalow Pork Belly – Pumpkin – Gala Apple – Date Jus
Kipfler Potatoes – Roast Garlic – Thyme
Butteroak Leaves – Balsamic

Cheese

White Chocolate Cheesecake – Passionfruit

\$105 per person. Drinks priced individually. BYO unavailable.



POOL SIDE WITH CHEF MARTYN RIDINGS

DINNER

W E D N E S D A Y

(SET MENU)

3 COURSE SHARED MENU (1 between 2)

Salmon Ceviche – Cucumber – Buttermilk – Avocado

Slow Roasted Lamb Shoulder – Red Pepper – Almond – Greek Yoghurt
Kipfler Potatoes – Roast Garlic – Thyme
Butter oak Leaves – Balsamic

Cheese

Chocolate Cremeux – Raspberry

\$105 per person. Drinks priced individually. BYO unavailable.



POOL SIDE WITH CHEF MARTYN RIDINGS

DINNER

THURSDAY

(SET MENU)

5 COURSE DEGUSTATION

Kingfish Ceviche – Tomato and Watermelon Salsa – Red Nahm
Jim - Buttermilk

Byron Bay Mozzarella - Chargrilled Asparagus - Salsa Macha -
Almond

Seared Scallops – Caramalised Cauliflower – Grape - Caper

Byron Grass Fed Beef – Burnt Onion – Puffed Barley - Muscatel Jus

Chocolate Cremeux – Chocolate Mousse - Raspberry

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



POOL SIDE WITH CHEF MARTYN RIDINGS

DINNER

FRIDAY
(SET MENU)

5 COURSE DEGUSTATION

Beef Tarate – Oat – smoked Yolk GF

Fried Cauliflower – Smoked Labna – Harissa

Saffron and Champagne Risotto - Golden Beetroot

Cone Bay Barramundi – Celeriac – Kale - XO Sauce

Cheesecake – Caramelised White Chocolate – Passionfruit

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



POOL SIDE WITH CHEF DAI

DINNER

SATURDAY

(SET MENU)

5 COURSE DEGUSTATION

Local Grown Vegetables with Dashi

Scallops – Pickled Fennel – Pancetta – Mushrooms - Watercress

Shiokoji Salmon – Leek – Pumpkin and Sesame Seed

House Made Udon Noodle – Prawn – Silverbeet – Chilli Oil – Sesame
Broth

Poached Pear – Yuzu Cord – Shiso Kombucha Granita

(Pescatarian friendly menu)

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



P O O L S I D E W I T H C H E F D A I

D I N N E R

S U N D A Y
(S E T M E N U)

5 C O U R S E D E G U S T A T I O N

Charcoal Grilled Vegetables – Pecan Nuts – Black Sesame Miso

Kingfish – Eggplant – Shallot – Ginger – Yuzu Soy

Snapper – Seaweed Vinegar – Wattle Seed Cracker

Burringbar Beef – Jerusalem Artichoke Puree – Jus

Mocha Parfait – Caramelised Banana – Macadamia Nuts

(Gluten Free Menu)

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



POOL SIDE WITH CHEF DAI

DINNER

MONDAY

(SET MENU)

Pickled Mackerel Sushi

Sashimi

Steamed Egg Custard - Spanner Crab - Shiitake - Spinach

House Made Udon Noodle – Prawn and Mix Vegetables
Tempura – Ginger – Spring Onion – Bontio

Local Summer Fruits

Take Away Sushi Roll For Each Guest

(Pescatarian Friendly Menu)

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

