



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.

Winter 2021.

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

Tuesday, Wednesday, Thursday & Friday

Chef Martyn Ridings

Poolside drinks from 5:00pm & 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 5:00pm & 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

TUESDAY
(SET MENU)

3 COURSE SHARED MENU (1 between 2)

Hiramasa Kingfish Ceviche – Tomato and Watermelon Salsa

Bangalow Pork Belly – Pencil Leek – Roast Baby Carrot –
Date Jus
w / Kipfler Potatoes – Roast Garlic – Thyme
Zucchini – Almond – Goats Curd

Chocolate Cremeux – Chocolate Mousse – Raspberry

\$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)

Ocean Trout Ceviche – Green Jalapeno – Cucumber – Buttermilk

Slow Roasted Lamb Shoulder – Red Pepper – Walnut – Greek Yoghurt
w / Kipfler Potatoes – Roast Garlic – Thyme
Zucchini – Almond – Goats Curd

Cheesecake – Caramelised White Chocolate – Passionfruit

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



POOL SIDE WITH CHEF MARTYN RIDINGS

DINNER

THURSDAY
(SET MENU)

5 COURSE DEGUSTATION

Swordfish Aburi – Dessert Lime – Cucumber

Beetroot and Macadamia Parcel - Baby Candied Beetroot -
Horseradish

Spiced Harvey Bay Scallops – Pickled Ribberries – Salted Raisins

Bangalow Sweet Pork – Carrot Miso – Gala Apple Caramel

Citrus and Passionfruit Curd – Macerated Strawberry

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



POOL SIDE 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

Japanese Pumpkin Risotto – Gorgonzola – Chive Flower

Sovereign Lamb – Roasted Red Pepper – Almond

Chocolate Cremeux – Chocolate Mousse – Raspberry

\$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 White Miso

Scallops – Pickled Fennel – Pancetta – Mushrooms -
Jerusalem Artichoke

Shiokoji Ocean Trout – Zucchini – Pumpkin and Sesame Seed

House Made Udon Noodle – Prawn – Pak Choy – Mushroom –
Chilli Oil – Sesame Broth

Grapefruits – Yuzu Cord – Earl Grey Granita

(Without Pancetta 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 – Almond Puree – Bottarga

Kingfish – Eggplant – Shallot – Ginger – Yuzu Soy

Blue Eye Cod – Prawn Butter Sauce – Lemon Myrtle

Wagyu Beef – Ferment Mushrooms – Caramelised Celeriac
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

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

Local Fruits

Take Away Sushi Roll For Each Guest

(Pescatarian Friendly Menu)

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

