



## 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.

Spring 2021.

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

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

Chef Martyn Ridings

Poolside drinks from 6:30pm & dinner service at 7.30pm

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 6:30pm & dinner service at 7.30pm

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 / Kipler 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

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

Byron Bay Mozzarella – Chargrilled Asparagus – Salsa  
Macha – Almond

Seared Scallops – Caramelised Cauliflower – Grape – Caper

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

Chocolate Crèmeux – 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 Tataki – Pepperonata – French Radish

Fried Cauliflower – Smoked Labna – Almond

Japanese Pumpkin Risotto – Gorgonzola – Chive Flower

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

Scallops – Pea – Asparagus – Cherry tomato – Watercress –  
Yuzu Jerry

Eggplant – Macadamia Nuts – Sesame Broth

Shiokoji – Salmon – Ferment Vegetables – Nasturtium

House-made Udon Noodle – Prawn – Shitake – Egg – Dashi  
Broth

Lemon Myrtle and Buttermilk Panna Cotta – Poached Pear –  
Candy Almond – Orange Honey

( 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

Spring Vegetables – Olives – Almond Puree

Yellow Fin Tuna – Eggplant – Pickle Cucumber – Egg Yolk Soy

Grilled Snapper – Kale – Prawn Butter Sauce

Beef Eye Fillet – Beetroot – Potato Puree – Jus

Goats Cheese Parfait – Blueberries

( 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 – Bonito

Local Fruits

Take Away Sushi Roll For Each Guest

( Pescatarian Friendly Menu )

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

