



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.

Summer 2021/22.

*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 7.00pm

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 7.00pm

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 – Gala Apples – Roast Baby Carrot –
Caramelised Onion Jus
w / Kipler Potatoes – Roast Garlic – Thyme
Zucchini – Almond – Goats Curd

Chocolate Cremeux – Chocolate Mousse – Raspberry

\$120 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

\$120 per person. Drinks priced individually. BYO unavailable.



POOL SIDE WITH CHEF MARTYN RIDINGS

DINNER

THURSDAY
(SET MENU)

5 COURSE DEGUSTATION

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

Byron Bay Mozzarella – Chargrilled Eggplant – Basil Pesto

Seared Scallops – Celeriac – Grape – Caper

Pan Roasted Chicken – Mushroom Ragout – Pumpkin Miso

Chocolate Crèmeux – Wattleseed – Raspberry

\$150 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

Roast Cauliflower – Smoked Yoghurt – Almond

Japanese Pumpkin Risotto – Gorgonzola – Chive Flower

Cone Bay Barramundi – Celeriac – Kale – Smoked Butter

Cheesecake – Caramelised White Chocolate – Passion Fruit

\$150 per person. Drinks Service available & priced individually. BYO unavailable.



POOL SIDE WITH CHEF DAI

DINNER

SATURDAY
(SET MENU)

5 COURSE DEGUSTATION

Scallops – Cucumber – Turnip – Yuzu Jerry

Eggplant – Macadamia Nuts – Sesame Broth

Teriyaki Salmon – Pumpkin – Kale

House-made Udon Noodle – Tempura Crumble – Shallots –
Cold Seafood Broth

Mango – Coconut Cream – Chocolate Crumble

(Pescatarian Friendly Menu)

\$135 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

Prawn Croquette

Cooper Shoot Tomato – Ricotta Cheese – Gazpacho –
Herbs

Lamb – Ratatouille – Rosemary Oil – Jus

Short Udon Noodle – Creamy Mushrooms – Grana Padano

Chocolate Gateau – Raspberry Comport – Chantilly
Cream – Chocolate Sauce

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



POOL SIDE WITH CHEF DAI

DINNER

MONDAY
(SET MENU)

5 COURSE DEGUSTATION

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)

\$105 per person. Drinks Service available & priced individually. BYO unavailable.

