



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 and our chefs use local produce, with the freshest ingredients that are available from the local markets.

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

Autumn 2022.

*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 and 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 and 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
– Nahm Jim

Bangalow Pork Belly – Gala Apples – Roast Baby Carrot –
Red Wine Jus
w / Kipfler 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)

Ora King Salmon Ceviche – Green Jalapeno – Cucumber – Buttermilk

Slow Roasted Lamb Shoulder – Red Pepper – Harissa – 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

Harvey bay Scallop – Pumpkin – Apple

Fried Cauliflower – Smoked Yoghurt – Roast Almond

Japanese Pumpkin Risotto – Taleggio – Chive Flower

Bangalow Pork Belly – White Peach – Pak Choy

Burnt Mango – Hazelnut Gelato

\$150 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

Cone Bay Barramundi – Smoked Butter – Pumpkin

Slow Cooked Lamb Shoulder – Red Pepper – White Miso

Cheesecake – Caramelised White Chocolate – Passionfruit

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



POOL SIDE WITH CHEF DAI

DINNER

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

5 COURSE DEGUSTATION

Prawn – Eggplant – Fermented Beetroot – Sesame Broth

Raw Fish – Peach – Radish – Ponzu and Leek Dressing

Shio Koji Salmon – Avocado – Lemon and Garlic Puree

House-made Udon Noodle – Smoked Pork Belly –
Poached egg – Shallots – Dashi

Panna Cotta – Rhubarb – Macadamia Nuts

\$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

Scallops – Pickled Fennel – Mushroom – Watercress

Ratatouille – Olives – Dill Oil – Saffron Rice Cracker

Soy Braised Beef Short Rib – Pear and Celery Slaw

Short Udon Noodle – Spanner Crab – Prawn –
Pangrattato – Herbs

Chocolate Espresso Parfait – Berry Compote

\$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

(Pescatarian Friendly Menu)

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

