



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.

Winter 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

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

\$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

Fried Cauliflower – Smoked Yoghurt – Almond

Japanese Pumpkin Risotto – Gorgonzola – Chive Flower

Cone Bay Barramundi – Celeriac – Kale – XO Sauce

Cheesecake – Caramelised White Chocolate – Passionfruit

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



POOL SIDE WITH CHEF DAI

DINNER

SATURDAY
(SET MENU)

5 COURSE DEGUSTATION

Prawn – Eggplant – Sesame Broth

Raw Fish – Turnip – Ponzu and Leek Dressing

Shio Koji Salmon – Chokos – Lemon and Garlic Puree

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

Panna Cotta – Rhubarb – Macadamia Nuts

\$140 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

Local Vegetables – Olives – Miso Almond Puree

Grilled Scallops – Corn – Hazelnuts – Herb Puree

Roast Duck Breast – Leek – Sweet Soy

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

Chocolate Marquise – Poached Pear – Candy
Almond

\$140 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

**M O 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

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)

\$120 per person. Drinks Service available & priced individually. BYO unavailable.

