



P O O L S I D E D I N N E R S A T B L A C K B I R D

With expansive views across the Byron coastline and 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 (Tuesday - Friday). Our in house team serve a more casual, home style dinner service Saturday - Monday.

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 2024

Dinner service at 6.30pm

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

Tuesday, Wednesday, Thursday & Friday

Chef Martyn Ridings

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)

3 course seasonal menus

Saturday - Monday we deliver a more casual dinner offering by our in house Blackbird team; like eating at home with your family, good food cooked with love to be enjoyed with wine.

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. The menu can be adapted for GF, vegan, vegetarian or pregnancy.



POOLSIDE 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
– 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.



POOLSIDE 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 – Avocado – Cucumber –
Spanish Onion

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.



POOLSIDE 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

Byron Bay Grass Fed Beef – Red Pepper – White Miso

Chocolate Crèmeux – Raspberry

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



POOLSIDE WITH CHEF MARTYN RIDINGS

DINNER

FRIDAY
(SET MENU)

5 COURSE DEGUSTATION

Hiramasa Kingfish Sashimi – BBQ'd Tomato – Watermelon

Salt Baked Beetroot – Whipped Goats Curd – Aged
Balsamic

Cone Bay Barramundi – Smoked Butter - Pumpkin

Bangalow Pork Belly – Pak Choy – White Miso

Cheesecake – Caramelised White Chocolate – Passionfruit

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



P O O L S I D E W I T H B L A C K B I R D

D I N N E R

S A T U R D A Y (S E T M E N U)

3 C O U R S E D I N N E R

Saturday evenings our in house team showcase the best produce the region has to offer with a personal selection of dishes designed to honor our local growers, fishermen, farms and providores. The service reflects our teams heritage, passions and experiences from around the globe.

\$120 per person. Bottle of house red or white wine or bubbles included. BYO unavailable.



P O O L S I D E W I T H B L A C K B I R D

D I N N E R

**S U N D A Y
(S E T M E N U)**

3 C O U R S E D I N N E R

Sunday evenings our in house team showcase the best produce the region has to offer with a personal selection of dishes designed to honor our local growers, fishermen, farms and providores. The service reflects our teams heritage, passions and experiences from around the globe.

\$120 per person. Bottle of house red or white wine or bubbles included. BYO unavailable.



P O O L S I D E W I T H B L A C K B I R D

D I N N E R

**M O N D A Y
(S E T M E N U)**

3 C O U R S E D I N N E R

Monday evenings our in house team showcase the best produce the region has to offer with a personal selection of dishes designed to honor our local growers, fishermen, farms and providores. The service reflects our teams heritage, passions and experiences from around the globe.

\$120 per person. Bottle of house red or white wine or bubbles included. BYO unavailable.

