



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 - Saturday). Our in house team serve a more casual, home style dinner service Sunday and 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 2025

Dinner service at 6.30pm

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

Tuesday, Wednesday & Thursday

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_

Friday & Saturday

Chef Dai Shibata

With an impressive resume in fine dining, Dai creates a bespoke degustation style dinner Friday and Saturday evening

Sunday & Monday

(please note that most restaurants in the region are closed on Monday evening)

3 course seasonal menus

Sunday and 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 – Watermelon Salsa – Nahm Jim

Bangalow Pork Belly – Pumpkin Miso – Roast Gala Apple
w / Roast Potato – Confit Garlic – Lemon Thyme

White Chocolate Cheesecake – Roast Pineapple

\$140 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)

Beetroot and Goats Cheese Tart – Arugula – Aged Balsamic

Ora King Salmon – Cauliflower – Apple – Salsa Verde
w / Roast Potato – Confit Garlic – Lemon Thyme

Valrhona Dark Chocolate Tart – Hazlenut

\$140 per person. Drinks priced individually. BYO unavailable.



POOLSIDE WITH CHEF MARTYN RIDINGS

DINNER

THURSDAY
(SET MENU)

5 COURSE DEGUSTATION

Japanese Scallop – Pumpkin Miso – Cucumber

Salted Beetroot – Goats Cheese – Egyptian Spices

Heirloom Tomato Risotto – Parmigiano Reggiano

Goldban Snapper – Zucchini – Saffron Emulsion

White Chocolate Cheesecake – Roast Pineapple

\$165 per person. Drinks Service available & priced individually. BYO unavailable.



POOLSIDE WITH CHEF DAI SHIBATA

DINNER

FRIDAY
(SET MENU)

5 COURSE DEGUSTATION

Squid – Spinach – Pickle Ginger

Confit Salmon – Finger Lime – Gribiche Sauce

Lamb – Harissa – Labneh

Handmade Udon Carbonara – Shimeji

Meyer Lemon Parfait – Meringue

\$160 per person. Drinks Service available & priced individually. BYO unavailable.



POOLSIDE WITH CHEF DAI SHIBATA

DINNER

SATURDAY
(SET MENU)

5 COURSE DEGUSTATION

Scallops – Fennel – Tarragon – Fenugreek

King Prawn – Prawn Sauce

Sirloin – Kale – Cafe De Paris

Handmade Udon – Vegetable Kakiage – Dashi

Crème Caramel – Pecan – Chocolate Soil

\$160 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 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.

