



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.

Spring 2025

Dinner service at 7.00pm

*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)

5 COURSE DEGUSTATION

Swordfish – Watermelon – Red Nahm Jim

Byron Bay Mozzarella – Salsa Verde

Barramundi – Pumpkin Miso – Smoked Butter

Cape Grim Sirloin – Burnt Carrot – Muscatel Jus

Chocolate Cremeux – Malted Milk

\$165 per person. Drinks priced individually. BYO unavailable.



POOLSIDE WITH CHEF MARTYN RIDINGS

DINNER

WEDNESDAY
(SET MENU)

5 COURSE DEGUSTATION

Scallop – Buttermilk – Chive Oil

Salt Baked Beetroot – Goats Curd – Aged Balsamic

Japanese Pumpkin – Smoked Apple Molé

Bangalow Pork Belly – Pak Choy – Red Miso

Cheesecake – Caramelised White Chocolate – Pear

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



POOLSIDE WITH CHEF MARTYN RIDINGS

DINNER

THURSDAY
(SET MENU)

5 COURSE DEGUSTATION

Snapper Ceviche – Red Paw Paw – Desert Lime

Tumeric Cauliflower – Almond Veloute – Muscatel

Barramundi – Cauliflower Caramel – Parsley Oil

Cape Grim Sirloin – Potato Pave – Red Wine Jus

Dark Chocolate Marquise – Hazelnut

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



POOLSIDE WITH CHEF DAI SHIBATA

DINNER

FRIDAY
(SET MENU)

5 COURSE DEGUSTATION

Spring Vegetables Crudités – Almond Puree

Handmade Noodle – Pipi – Garden Pea

Grilled Market Fish – Capers – Tarragon – Vin Blanc Sauce

Lamb Loin – Local Mushrooms – Cauliflower Puree

Sweet Potato Mont Blanc – Macadamia Nuts

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



POOLSIDE WITH CHEF DAI SHIBATA

DINNER

**SATURDAY
(SET MENU)**

5 COURSE DEGUSTATION

Fish Rillettes – Spring Vegetables – Parsley Oil

Raw Yellow Fin Tuna – Citrus Chilli Salsa

Beef Rump Cap – Japanese BBQ Sauce

Handmade Udon – Dashi – Tempura Sweet Corn

Tiramisu – Blueberry

\$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

DINNER

SUNDAY (SET MENU)

3 COURSE DINNER

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

DINNER

MONDAY (SET MENU)

3 COURSE DINNER

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.

