



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.

Summer 2026

Dinner service at 7.00pm

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

Sunday - Thursday

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

Shared platter

A relaxed and generous shared platter designed to be enjoyed poolside and served by our in house team. Think local cheeses, cured meats, house-made breads, seasonal vegetables, pickles, olives and condiments, accompanied by your choice of either perfectly cooked steak or fresh market fish.

Served family-style to the table with a bottle of house red, white or bubbles included.

Friday & Saturday

Chef Dai Shibata

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

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.



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)

S H A R E D P L A T T E R

A relaxed and generous shared platter designed to be enjoyed poolside and served by our in house team. Think local cheeses, cured meats, house-made breads, seasonal vegetables, pickles, olives and condiments, accompanied by your choice of either perfectly cooked steak or fresh market fish.

Served family-style to the table with a bottle of house red, white or bubbles included.

\$88 per person. BYO unavailable.

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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)

S H A R E D P L A T T E R

A relaxed and generous shared platter designed to be enjoyed poolside and served by our in house team. Think local cheeses, cured meats, house-made breads, seasonal vegetables, pickles, olives and condiments, accompanied by your choice of either perfectly cooked steak or fresh market fish.

Served family-style to the table with a bottle of house red, white or bubbles included.

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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

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

S H A R E D P L A T T E R

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Served family-style to the table with a bottle of house red, white or bubbles included.

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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

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

S H A R E D P L A T T E R

A relaxed and generous shared platter designed to be enjoyed poolside and served by our in house team. Think local cheeses, cured meats, house-made breads, seasonal vegetables, pickles, olives and condiments, accompanied by your choice of either perfectly cooked steak or fresh market fish.

Served family-style to the table with a bottle of house red, white or bubbles included.

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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

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

S H A R E D P L A T T E R

A relaxed and generous shared platter designed to be enjoyed poolside and served by our in house team. Think local cheeses, cured meats, house-made breads, seasonal vegetables, pickles, olives and condiments, accompanied by your choice of either perfectly cooked steak or fresh market fish.

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POOLSIDE WITH CHEF DAI SHIBATA

D I N N E R

F R I D A Y
(SET MENU)

5 COURSE DEGUSTATION

Summer Vegetables Crudités – Almond Puree – Rice Cracker

Handmade Noodle – Mussels – Macadamia Pangrattato

Grilled Market Fish – Beans – Sauce Vierge

Lamb Loin – Local Mushrooms – Za'atar – Harissa

Sweet Potato Mont Blanc

\$160 per person. Drink service available and priced individually. BYO unavailable.



POOLSIDE WITH CHEF DAI SHIBATA

DINNER

SATURDAY
(SET MENU)

5 COURSE DEGUSTATION

Miso Fish Rillette – Pickles – Parsley Oil – Rice Cracker

Raw Yellow Fin Tuna – Broccolini – Orange Ponzu

Dry Aged Beef – Water Spinach – Japanese BBQ Sauce

Handmade Udon – Tempura Sweet Corn – Dashi

Tiramisu – Davidson Plum Sauce

\$160 per person. Drink service available and priced individually. BYO unavailable.

