POOLSIDE DINNERS AT BLACKBIRD

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 chef provides poolside dinner for you on Friday and Saturday. From Sunday to Thursday, our team can organise a bento box from our local Japanese caterer.

Our menu changes seasonally, using local produce and 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 2026

Dinner service at 7pm

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

Sunday to Thursday

Our team will set the dining table for you & a nourishing bento box from our local Japanese caterer will be waiting in the Reception Pavilion fridge (or your pavilion fridge, up to you), ready to enjoy when you are.

Bento box options inc grass fed beef, teriyaki chicken, free range karaage chicken or seared salmon aburi with wakame, avocado and salad, over rice with fresh greens. Hands off and easy, so you can enjoy the meal at the communal table to yourselves for the evening. Made with free range chicken, grass fed beef and sustainably sourced salmon.

Friday and Saturday

Chef Dai Shibata

Dai's impressive resume shows in a bespoke degustation dinner each Friday and Saturday evening, served poolside at our communal table.

The menu may vary with what's available from our local growers and producers, but the 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 DAI SHIBATA

DINNER

FRIDAY
(SET MENU)

5 COURSE DEGUSTATION

Summer Vegetables Crudités – Almond Purée – Rice Cracker

Handmade Noodle – Shellfish – Herbs – Pangrattato

Market Fish – Greens – Beurre Blanc

Dry Aged Beef Sirloin – Local Mushrooms – Red Wine Jus

Vanilla CreamCaramel – Blueberry

$160 per person. Drinks are priced individually. BYO isn't available.

POOLSIDE WITH CHEF DAI SHIBATA

DINNER

SATURDAY
(SET MENU)

5 COURSE DEGUSTATION

King Prawn – Brown Butter – XO Sauce

Sashimi – Eggplant – Ponzu – Shallot Oil

Duck – Cucumber – Housemade Miso Sauce

Handmade Udon – Shallot – Tenkasu – Dashi Broth

Matcha Tiramisu – Azuki Beans

$160 per person. Drinks are priced individually. BYO isn't available.