



TWENTY TWENTY-ONE
Midweek Special
\$125^{PP}

- Selection of 3 canapés on arrival
- 2 Course Blackbird signature feasting menu
- Your wedding cake served shared style to the centre of guest tables
- 4 Hour Blackbird beverage package
- 5 Hours venue hire
- Leather dining chairs and hardwood tables
- Tea light votives for all tables
- Dedicated wedding coordinator in the lead up to your day
- \$9 Validated undercover car parking after 5pm on weekdays and all day on weekends

OUR GIFT TO YOU!

- Private bridal suite for you and your bridal party to enjoy with complimentary cheese board & bottle of Moët
- Menu tasting event for two hosted at Blackbird Bar and Grill

Available Monday - Thursday. Minimum 50 guests applies.
Enquire via events@blackbirdbrিসbane.com.au or 07 3229 1200.



f @BLACKBIRD_EVENTS

ALTERNATE DROP

ENTRÉE

- Freshly shucked oysters w native fingerlime mignonette (half dozen)
- Heirloom beetroot salad w globe artichokes, broad beans, caper + raisin vinaigrette ^(V, GF, DF)
- Hand pulled burrata w grilled squash, white grapes + fried chickpeas ^(GF, V)
- Smoked Ora King salmon w dill mayonnaise, pickled red onion + caper berries ^(GF, DF)
- Hiramasa Kingfish w pickled big heart bamboo salad + green chilli dressing ^(GF, DF)
- Moreton Bay Bug + avocado prawn cocktail w heirloom tomatoes + avruga ^(GF, DF)
- Beef carpaccio w exotic mushrooms, parmesan + black garlic puree ^(GF)
- Crispy duck + glass noodle salad w Asian herbs + spiced peanuts ^(GF, DF)

MAINS

- Hand rolled potato gnocchi w butternut squash, wild garlic + aged pecorino ^(VG)
- MSC swordfish grilled over coals w seaweed butter + grilled lemon ^(GF)
- Roasted barramundi w desert lime, curry leaves + green peppercorns ^(GF)
- Free range pork w crushed kohlrabi, toasted sunflower seed emulsion + salsa verde ^(GF, DF)
- Free range roast chicken w tarragon, sweetcorn, and Kyogle garlic scapes ^(GF, DF)
- Roasted lamb rump w sweet potato mash + caramelised onion + red pepper jam ^{(GF) MR only}
- Wood grilled beef tenderloin w Kampot pepper + confit onion ^{(GF) MR or MW only}
- Sticky braised beef short rib w grain mustard mash + creamed leek ^(GF)

FEASTING MENU

ENTRÉE

- Hand pulled burrata w grilled squash, white grapes + fried chickpeas ^(GF, V)
- Hiramasa Kingfish w pickled big heart bamboo salad + green chilli dressing ^(GF, DF)
- Buttermilk fried quail w celeriac remoulade + mustard fruit caramel ^(DF)

MAIN

- Slow Cooked Lamb Shoulder with leatherwood honey glaze, green onion relish + yoghurt
- Free range roast chicken w tarragon, sweetcorn, and Kyogle garlic scapes ^(GF, DF)
- Cone Bay Barramundi fillet w desert limes, curry leaves + green peppercorns ^(DF)

Chef's selection of sides

BLACKBIRD BEVERAGE PACKAGE

Sparkling

- Dal Zotto Prosecco (VIC)

White Wine

- Dal Zotto Pinot Grigio (VIC)

Rosé

- Dal Zotto Rosato (VIC)

Red Wine

- Dal Zotto Sangiovese/Cabernet (VIC)

Beer + cider

- Peroni
- Peroni Leggera
- James Squire 150 lashes
- Treehouse Apple Cider

Soft Drinks and Juices

*SAMPLE MENUS ONLY

