

BLACK COCKATOO

DINING — LOUNGE — BAR

STARTERS

- Pacific Oysters, Pepperberry Mignonette, Lemon 39 / 65 DF, GF, NF, A
- Rosemary Focaccia, Murray River Salt, Mt Zero Smoked Olive Oil 16 NF, VG
- Arrowhead Squid Skewers, Chilli, Makrut Lime, Squid Ink 28 DF, NF, GF, A
- Goldband Snapper Ceviche, Ponzu, Finger Lime, Bloody Shiraz Gin Caviar 28 DF, NF, GF, A
- Lamb Skewers, Green Nam Jim, Smoked Labneh, Saltbush 24 DF, NF, GF
- Wallaby Tartare, Egg Yolk, Lemongrass, Chilli, Ginger, Tapioca Crisp 28 DF, GF, NF
- Turnip Cake, Enoki & Shiitake Mushroom Daikon, Green Nahm Jim, Asian Herbs 22 GF, NF, VG

MAINS

- Black Opal Striploin MB 6-7 70 GF, NF, DFO
choice of black garlic chimichurri | red wine jus | café de paris
- Braised Cabbage, Fried Shallots, Thai Sauce 34 GF, NF, VG
- Duck Breast, Cauliflower Purée, Roasted Beetroot 56 GF, NF
- Market Fish MP

SHARED

- 1.2kg Black Opal Ribeye MB 6-7 195 GF, NF, DFO
choice of black garlic chimichurri | red wine jus | café de paris
- Harissa Roasted Chicken, Smoked Labneh, Charred Lime 48 GF, NF
- Venison Shoulder, Red Wine Jus, Black Garlic Chimichurri 95 GF, NF, DF

SIDES

- Pan Seared Greens, Broccolini, Bok Choy, Sugar Snaps, Sesame 18 GF, NF, VEG
- Dutch Carrots, Whipped Feta, Beechworth Honey, Harissa, Chickpea Pepitas 24 GF, NF, VEG
- Crispy Kipfler Potatoes, Black Garlic Butter, Lemon, Rosemary 18 GF, NF, VEG
- Mixed Leaf Salad, Radish, Pickled Fennel, Citrus, Kumquat Vinaigrette 18 GF, NF, VG