

BLACK COCKATOO DINING _ LOUNGE _ BAR

Welcome to Black Cockatoo, a raw mixture of copper, leather, steel and charcoal with amazing views of Mount Stirling.

Our menu has been designed around fluidity and functionality. It consists of 2 courses at \$75 per person with a variety of dishes for our guests to choose from with the option of adding sides and desserts if desired.

For bookings of 6 guests or more you will be placed on the Chef's Selection which provides the table with a variety of our best menu items and a very generous serving.

Chef's Selection

For bookings of 6 or more

Per person | 110

Freshly Shucked Oysters

Scallop Tartare

Slow Roasted Artichokes

BBQ Lamb Ribs

Green Curry Mussels

Bone In Rib-Eye with Sides

Crepe Brulee or Cheese

Dietaries on the Chef's Selection can be altered for the table with prior notice to your booking!

Tapas

Freshly Shucked Oysters	6ea.
Toasted Bread with Butter	6
Sliced Prosciutto 30gm.	18
Fresh Mortadella 30gm.	12

Entrées

Scallop Tartare

Hikado scallops, lightly pickled cucumber, coriander, coconut, lime, coriander

BBQ Lamb Ribs

Crispy brussel sprouts, spring onion emulsion

Grilled Octopus

Cos lettuce heart, native mole, finger lime

Slow Roasted Artichokes

Artichoke chips, puree

Pea and Duck Ham

House cured duck breast, sugar snap peas, duck dashi

Mains

Green Curry Mussels

Grilled pineapple, cherry tomatoes, young ginger with roti

Pan Roasted Gnocchi

Asparagus, broad beans, courgettes, parmesan cream

Chicken Two Ways

Grilled thigh, poached breast, fire roasted leek, corn macadamia salsa

Roasted Blue Eyed Cod

Miso glaze, pumpkin, furikake, edamame

Fire Roasted Eye Fillet

Grilled king brown, enoki, shimeji mushrooms, jus

Wagyu Porterhouse

+ 25

Grain fed Wagyu porterhouse, grilled king brown, enoki, shimeji mushrooms, jus

Steak Set for Two Bone in Rib-Eye

+ 50

Grass fed 600gm rib-eye, grilled lettuce, side frites, jus

Sides

Shoestring Frites with Truffle Aioli	15
<i>Our house seasoning on shoestring fries with a truffle infused aioli</i>	
Grilled Cos Lettuce, Buttermilk Dressing	15
<i>Flame grilled, chopped cos lettuce with a creamy buttermilk dressing</i>	
Radicchio Salad, Pecorino, Balsamic	15
<i>Fresh radicchio, tossed with shaved pecorino and a balsamic glaze</i>	

Dessert

Biscoff Flan	15
<i>Lotus biscoff creme caramel</i>	
Warm Dark Chocolate Brownie	18
<i>Served with frozen raspberry sorbet and chantilly</i>	
Fresh Coconut and Raspberry Sorbet	12
<i>1 scoop heaped scoop</i>	

Kids Menu

Details to be confirmed



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