

BLACK COCKATOO

STARTERS

Oysters, Cucumber and Pepperberry Mignonette ½ Doz 48 Doz 72 DF, NF
Rosemary Focaccia, Charcoal Salt, Extra Virgin Olive Oil 16 DF, NF, VEG, VG
Whipped Tofu, Chilli Oil, Cassava Crackers 18 DF, NF, VEG, VG, GF
Cured Snapper, Yuzu, Ponzu Dressing, Caviar, Mayonaise 28 DF, NF, GF
Crispy Beef Cheek Croquette, 'Rendang' Coriander 8 DF, NF
Steak Tartare, Soy, Shitake, XO, Wattleseed Lavosh 28 DF, GF
Scallops, Fermented Chilli, Lime Butter 9 GF, NF

MAINS

Caramelised Cauliflower, Puffed Rice, Furikake, Miso 38 DF, GF, NF, VEG, VG
250g MB5+ Porterhouse, Bordelaise Sauce, Parsley & Shallot Salad 65 GF, NF, DF
Braised Wagyu, Soy Glaze, Green Mango, Papaya, Smoked Peanuts, Green Chilli 52 DF
Grilled Half Chicken, Chimichurri, Lemon 46 DF, GF, NF

SHARED

600g Lamb Rump, Harissa, Eggplant, Tomato, Saltbush 120 GF, NF, DF
700g Rib Eye, Bordelaise Sauce, Parsley & Shallot Salad 125 DF, GF, NF
Market Fish MP

SIDES

Papaya, Green Mango Slaw, Chilli, Lime, Coriander, Smoked Peanuts 22 GF, NF, VEG
Harissa Roast Carrots, Feta, Popped Chickpeas, Coriander 24 GF, NF, VEG
Hand Cut Chips, Rosemary Salt, Tarragon Ranch 20 NF, VEG
Gem Salad, Peas, Beans, Egg and Tarragon Buttermilk Dressing 22 GF, NF

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DESSERTS

SWEETS

Coconut Panna Cotta

Mango, Candied Macadamia, Coconut Rum 18 GF, VG

Mille-Feuille

Roast Banana, Dulce De Leche, Caramelised White Chocolate 18 NF, VEG

Chocolate Cremoso

Poached Orange, Extra Virgin Olive Oil 18 GF, NF, VEG

COCKTAILS

Crunchie Old Fashioned 24

Buffalo Trace, Creme De Cacao, Kahlua, Honey Syrup, Chocolate Bitters

Salted Caramel Carajillo 24

Licor 43, Ojala Tequila, Espresso, Orange Bitters, Salted Caramel

Mandarin Dream 24

Ojala Tequila, Aperol, Mandarin, Coconut Cream, Lime

Espresso Martini 24

1805 Vodka, Kahlua, Espresso
