

BLACK COCKATOO

FEED ME

A selection of our best for the table to share 95pp

STARTERS

Pacific Oyster, Pepperberry Mignonette 7 GF, DF, NF

Bass Straight Scallops, Nduja, Sourdough Crumb 9 DF, NF

Sourdough Bread, House Butter 14 DF, NF

Ham Hock Croquette, Smoked Apple Purée, Davidson Plum (3pc) 22 DF, NF

Chicken Parfait, Crostini, Onion Marmalade 22 NF

Heirloom Pumpkins, Candied Walnuts, Fried Sage 22 Vegan

Yellow Fin Tuna, Dashi, Daikon Puree, Fried Egg Noodles 26 NF

Char Grilled Skull Island King Prawns, Chermoula 28 NF

MAINS

Braised Cabbage, Artichoke Purée, Roasted Macadamia 34 Vegan

Duck Breast, Soubise, Pickled Tomato, Duck Jus 52 GF, NF

300g MB 4+ Southern Ranges Striploin, Caramelised Petite Onions, Jus 62 GF, NF

Whole Rainbow Trout Lemon & Trout Roe Beurre Blanc, Herb Salad (2 people) 76

Roast Lamb Shoulder, Salsa Verde, Jus Gras (4-6 people) 125 GF, NF

1.5kg MB 2+ Tomahawk - Southern Ranges (4-6 people) 220 GF, NF

SIDES

House Salad, Leaves, Radish, Pickled Shallots, Lemon Myrtle Dressing 16 GF, DF

Duck Fat Potatoes, Rosemary, Garlic, Shaved Gruyere 18 Low Gluten

Charred Broccolini, Toasted Almonds, Burnt Butter 18 GF

Heirloom Carrots, Mansfield Honey, Feta, Harissa 22 GF, NF

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dessert menu

SWEETS

Trio Sorbet 18

Apple Crumble, Freeze dried Apple, Wattle Seed Vanilla

Ice Cream 20 Veg, NF

Strawberry Gum Meringue, Lemon Curd, Mixed Berries 20 Veg, NF

CHEESES

Shepherd's Whey Wash Rind, Milawa Blue, Bay of Fires Cheddar

CURED MEATS

Di San Daniele Prosciutto, Finocchiata, Pepperberry Salami

One Cheese 9

One Meat 11

Three Cheese 24

Three Meat 28

Peak Verdure Vegetable Platter 26

The Summit Selection, 3 meat & 3 Cheese 48

The Cockatoo Grandeur Board 85 GF Crackers Available
