

STONEFIRE PIZZA

All pizzas have mozzarella cheese.
Gluten free bases add **+\$5**
1/2 and 1/2 add **+\$5**

MARGHERITA (v) - \$26

Roma tomatoes, mozzarella and shaved parmesan cheese.

LA PATANA (v) - \$27

White base, mozzarella, thinly sliced potatoes with rosemary and extra virgin olive oil.

TROPICAL - \$29

Leg ham from the bone, caramelized pineapple and roma tomatoes.

PEPPERONI - \$29

Mild pepperoni and mozzarella cheese.

VEGGIE DELIGHT (v) - \$29

Spinach, capsicum, spanish onion, mushroom, fresh tomato and feta cheese.

COTTO - \$29

White base, mozzarella, slow roasted potatoes, ham, parmesan cheese and fresh rosemary.

DIAVOLA - \$30

Mild pepperoni, spanish onion and jalapenos pepper.

CHORIZO - \$30

Chorizo, spanish onion, mushroom, smoked paprika and capsicum salsa.

CHILLI CHICKEN - \$31

Marinated chicken, tomato, parsley and chilli mayonnaise.

SUPREME - \$31

Ham, pepperoni, capsicum, caramelized onion, olives and oregano.

BBQ MEAT - \$32

Leg ham from the bone, mild pepperoni, chorizo and sliced prosciutto topped with BBQ sauce.

CLASSIC PROSCIUTTO - \$33

Tomato sauce, mozzarella cheese topped with rocket leaves, grana padana cheese finished with balsamic glaze.

PRAWN WITH SWEET CHILLI - \$33

Spinach, fresh tomato, zesty prawns and chilli mayo.

*Please advise your waiter of any dietary requirements.
Please note a 10% surcharge applies on Sundays and Public Holidays.
All cards will incur a card surcharge fee.

GROUP ACTIVITIES AT BLACKBIRD



BOTTOMLESS BRUNCH

Discover the ideal mix of delicious dishes, great company, and endless moments.

Enjoy a 2 hour shared banquet experience.
Perfect for Hens parties, Birthdays or casual catch ups.
Ask our friendly staff to check availability.



COCKTAIL MASTERCLASS

Fun Cocktail making classes in Darling Harbour. Perfect for a get together, hens nights or even corporate parties!

Book your mixology Class and learn how to shake, mix and muddle your way to being the life of the party.

Minimum booking of 12 guests.

CONTACT US!

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MENU

ENTREES

ARANCINI BALLS (v) - \$21

Traditional risotto balls of pumpkin, peas, mozzarella with chilli mayo.

TOMATO BRUSCHETTA (v) - \$21

Roma tomato, feta cheese, spanish onion and balsamic glaze.

SPICY CRUSTED CHICKEN WINGS - \$22

Served with balsamic glaze.

GARLIC PIZZA (v) - \$22

Homemade garlic sauce and mozzarella.

CHICKEN TACOS - \$23

Mini tortilla topped with spicy marinated chicken with avocado and pico de gallo.

SALT & PEPPER CALAMARI - \$27

Lightly battered calamari and zucchini with aioli.

SALADS

CLASSIC CAESAR - \$28

Crispy bacon, egg, garlic croutons, cos lettuce parmesan with homemade Caesar dressing a hint of anchovy.

ADD

Grilled chicken **+\$5**

Smoked salmon **+\$6**

Prawns **+\$6**

CHICKEN QUINOA (gf) - \$31

Grilled marinated chicken, mixed quinoa, coriander, rocket, black beans, red onion and cherry tomatoes with lemon and ginger dressing.

CRISPY PORK AND PRAWN WONTONS SALAD - \$31

Mesclun leaves, cherry tomatoes, spanish onion and cucumber with asian dressing.

THAI BEEF SALAD - \$32

Served on lettuce, tomato and cucumber, cashew nuts with aromatic Thai dressing.

EXTRA SAUCE

Aioli **\$2**

Tartare **\$2**

Red wine chilli **\$3**

Jack Daniels sauce **\$3**

Mushroom sauce **\$3**

Sour cream & Chilli **\$3**

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MAINS

FISH & CHIPS - \$34

Beer battered fish fillets, thyme salted chips and salad, served with tartare sauce.

STIR FRY NOODLE WITH PRAWNS - \$34

Stir fry flat rice noodles with garlic prawns, eggs, kailan, thai basil, bean sprouts and chilli.

SINGAPORE NOODLES - \$35

Stir fry vermicelli noodles with prawn and pork belly, garlic, eggs, bean sprout and kailan finished with a touch of curry spices and chilli.

CHICKEN ESPETADA (gf) - \$41

Skewered chicken marinated in portuguese spices served with red wine chilli sauce and mash potato.

BBQ PORK CHOP - \$42

Served with spicy caramelised peaches with balsamic vinegar, chilli and red onion.

KANGAROO - \$42

Chargrilled kangaroo served rare, served with potato wedges and Jack Daniels sauce.

BRAISED LAMB SHANKS - \$45

Served with burnt leeks, zucchini, parmigiano and almond salad.

SALMON FILLET (gf) - \$45

Pan-fried crispy skin salmon, cooked medium, served with mashed potatoes, grilled asparagus, topped with salsa verde and cherry tomatoes.

PORK RIBS - HALF \$47 / FULL \$67

Half rack ribs with house basting sauce, thyme salted chips and salad

RIB EYE 350GM ON THE BONE (gf) - \$56

Served with cocktail potatoes, broccolini and mushroom sauce .

SIDES

SEASONAL STEAMED VEGETABLES - \$12

ROCKET SALAD - \$13

With pine nuts, parmesan and balsamic vinegar.

CHIPS THYME SALTED WITH AIOLI - \$12

SWEET POTATO CHIPS WITH SMOKED PAPRIKA AIOLI - \$14

WEDGES WITH SOUR CREAM AND SWEET CHILLI SAUCE - \$15

BURGERS

Served with thyme salted chips and tasty cheese

SWEET POTATO (v) - \$29

Spiced sweet potato patty with mixed salad, tomato, avocado and paprika aioli.

CHICKEN SCHNITZEL - \$30

Fried chicken with guacamole, tomato, lettuce, red onion and aioli.

PULLED PORK - \$31

Slow cooked pork with mixed spices, coleslaw with homemade BBQ sauce and aioli.

OLD FAITHFUL BURGER - \$32

Grass-fed beef patty with lettuce, tomato, pickles, BBQ sauce and aioli.

PASTA

All pasta served with parmesan cheese. Gluten free pasta \$5

SPAGHETTI BOLOGNESE - \$28

Minced beef & pork in authentic napolitana sauce.

VEGAN LASAGNE (v) - \$29

Plant-based meat tossed with vegan bechamel and napolitana sauce.

FETTUCCINE PALERMO - \$32

Chicken, bacon, mushroom and snow peas tossed with a light cream, pesto sauce.

CHIMICHURRI FETTUCCINE (v) (vg-optional) - \$30

Served with baby bella mushrooms, sun-dried tomatoes and kalamata olives tossed with rocket and house made chimichurri sauce.

SPAGHETTI AI GAMBERI - \$34

Garlic chilli prawns, cherry tomato, baby spinach Tossed on light in house napolitana sauce with hints of chilli.

CRAB, PRAWN & LOBSTER RAVIOLI - \$36

Served on a creamy tomato sauce topped with grana padano cheese.

DESSERTS

STICKY DATE PUDDING - \$16

Served with toffee caramel sauce and vanilla ice cream

PISTACHIO DOME - \$18

Chocolate mousse, pistachio, raspberry, shredded coconut and vanilla ice cream

RED VELVET BLISS (V, GF) - \$18

A plant-based Red Velvet cake layered with cream cheese frosting.

NUTELLA PIZZA - \$25

Served with fresh strawberry and vanilla ice cream