



BLACK BIRD

CHARCOAL ROTISSERIE

BLACKENED CHARCOAL CHICKEN.....\$16.5
sesame coleslaw and salsa verde

PORK BELLY.....\$16.9
marinated in soy, garlic, spring onion, pink pepper with pear/daikon salad

BEEF BRISKET.....\$16.9
rubbed with mustard, celery powder, caraway, coriander seeds with radish slaw, smokey BBQ sauce, parmesan aioli and pineapple relish

SQUID, BLACK RICE, PUMPKIN.....\$18.9
chargrilled with garlic, olive oil, parsley served with tomato, mint, pickled onion + black pumpkin risotto

SALMON.....\$19.9
Kashmiri chilli, fenugreek leaves, mustard smoked with cucumber, coconut salad with tempered curry leaf yogurt

CHICKEN SALAD.....\$16.5
chargrilled chicken, baby cos, walnut, lime dressing + turmeric bird seed

BURGER OR WRAP

CHICKEN.....\$14.9
charred corn, coleslaw, chipotle mayo, Swiss cheese, chargrilled peppers, pesto

BEEF.....\$16.9
braised kale, mustard seeds, caramelised onion, American cheese, radish and chilli pickle

PORK.....\$15.9
confit chilli, carrots, Asain greens, Char Sui sauce, mayonnaise, crispy shallots and cabbage pickle

all burgers / wraps are served with chips



CHARCOAL SPECIALTY MEATS

PLANT BASED AND SIDES

DARK GREENS..... **S \$9.9** **L \$14.9**
green beans, rocket & spinach salad with herb oil & coriander cashew pesto

ROTI PUMPKIN..... **\$9.9** **\$14.9**
with buckwheat, parsley tabouli, lemon and smoked eggplant puree

HAND PICKED TOMATO..... **\$8.9** **\$12.9**
ripe tomatoes with fennel seed salt, green onion, chilli & mint

BLACK RICE RISOTTO..... **\$9.9** **\$14.9**
with pumpkin, broccolini and tomato + cucumber salsa

CHIPS..... **\$4.9** **\$7.9**
seasoned with Himalayan salt and rosemary

BROWN RICE..... **\$3.5** **\$7.9**

WILD RICE W QUINOA..... **\$3.9** **\$7.9**

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