

BLACK COCKATOO

Welcome to Winter 2017

We are excited to bring you a whole new experience this season. We have been roaming the lands, near and far and found inspiration in some pretty amazing places.

Our vibe this year is fun!

Our menus are a reflection of the finest produce Australia has to offer with all our dishes designed to be enjoyed share-style with friends and family.

We have new 'let us decide' options this year which include beverage pairing and banquet menus giving you more choices when it comes to experiencing the whole package.

With love, BC Crew! xo

SPECIALS

okonomiyaki / pork / calamari / cabbage / bbq / kewpie /
katsuobushi / mountain potato / nori / radish / green onion 28

mooloolabah king prawns kung pao style / peanuts /
chilli / garlic shoots / spring onion 36

LET US DECIDE...

can't decide? let us serve up a selection of our favourites,
with two levels to choose from for the whole table - treat yourself.

banquet - black 65
banquet - gold 85
add desserts +10
get drinks to match +40

BANQUET - BLACK \$65 pp

soy roasted pepitas
prawn crackers / furikake
wood roasted edamame / shichimi / lime

salt & pepper squid 'golden century' style
octopus takoyaki / bulldog / kewpie / katsuobushi / nori
'crying tiger' Cape Grim eye fillet / lime 🔥

fried & chopped half Bannockburn chicken / crispy chilli / soy 🔥
pork belly bo ssam / kimchi / ssamjang / garlic / lettuce
steamed rice
chinese spinach / mushroom / oyster sauce
charcoal grilled broccoli / burnt sesame butter

BANQUET - GOLD \$85 pp

honey cashews / nori / sesame
wood roasted edamame / shichimi / lime
grilled flatbread / eggplant / xo

prawn & ginger dumplings / crispy chilli / vinegar 🔥
prawn katsu sandwich / yuzukosho mayo / cabbage / seaweed

'crying tiger' Cape Grim eye fillet / lime 🔥
blowtorched 7+ wagyu / tamarind / enoki / sesame / truffle

poached NZ hapuka / ginger & shallot sauce / white shoyu
Rangers Valley 'black onyx' scotch fillet / bone marrow butter
chinese spinach / mushroom / oyster sauce
roasted cauliflower / turmeric / fried garlic
charcoal grilled broccoli / burnt sesame butter

SNACK

soy roasted pepitas	7
honey cashews / nori / sesame	8
grilled flatbread / eggplant / xo	11
wood roasted edamame / shichimi / lime	9
hot buttered popcorn / seaweed salt & vinegar	7
prawn crackers / furikake	7

SMALL

prawn katsu sandwich / yuzukosho mayo / cabbage / seaweed	11
prawn & ginger dumplings / crispy chilli / black vinegar 🔥	18
mushroom & chestnut dumplings / crispy chilli / black vinegar 🔥	18
salt & pepper squid `golden century` style	24
korean fried Bannockburn chicken / our kimchi / kewpie 🔥	23
`crying tiger` Cape Grim beef eye fillet / lime 🔥	26
blowtorched 7+ wagyu / tamarind / enoki / sesame / truffle	28
Flinders Island saltgrass lamb ribs / sweet & sour umeboshi	18
ma po nofu / walnut mince / soy custard / sichuan 🔥	18
sang choi bao / tofu / shrooms / corn / chilli jam	24

L A R G E

Flinders Island 8 hour saltgrass lamb shoulder / rendang curry / kaffir lime	65
fried & chopped half Bannockburn chicken / crispy chilli / soy 🔥	36
poached NZ hapuka / ginger & shallot sauce / white shoyu	40
pork belly bo ssam / kimchi / confit garlic / lettuce / chilli	38
Rangers Valley 'black onyx' scotch fillet / bone marrow butter	70
Robbins Island 9+ porterhouse / yuzukosho butter / miso mustard	140
DIY Bao / duck leg / vinegar / cucumber / cabbage / ssamjang	44
yellow curry / sweet potato / broccoli / coriander	32

S I D E

steam bun	4ea
steamed rice	8
grilled roti	4ea
leaf salad / white shoyu & yuzu vinaigrette	14
handcut chips / umami salt	16
chinese spinach / mushroom / oyster sauce	16
charcoal grilled broccoli / burnt sesame butter	16
roasted cauliflower / turmeric / fried garlic	18

KIDS

grilled chicken breast, chips & salad	23
porterhouse steak, chips & salad	28
pasta bolognese	19

SWEET

PB & J magnum / pretzel / chocolate / berry	14
`mixed lolly bag`	18
chocolate fondant / ginger ice cream	22
coconut sorbet / melon / mango	9
late season organic raspberry ice cream	8
mandarin & black pepper sorbet	6
cheese / lavosh / quince	10ea
- l'artisan fermier [geelong] / semi firm / organic cows milk	
- fromage d'affinois [france] / double cream / cows milk	
- Berrys Creek tarwin blue [boorool] / creamy / cows milk	