

BLACK COCKATOO

Welcome to Winter 2018

This season we have produced an exciting new menu with a mix of past and present influences.

Black Cockatoo's **NEW HEAD CHEF** brings a wealth of knowledge and creativity from some of Melbourne's finest venues.

We hope you will be excited by the return of past season favourites as well as original dishes, produced by our team of inspired chefs.

We look forward to hosting you this winter at Black Cockatoo!

FEED ME...to experience the most from our menu

Per person
With dessert

70
90

SNACKS

Oysters with yuzu sorbet	4.5
Miso soup & crisp daikon	9
Karaage pickled cabbage, crispy shallot	10
Prawn crackers & furikake seasoning	8
Olives & grissini	10

SMALL

Dumplings, prawn & ginger or vegetable with black vinegar, crispy chilli & spring onion	22
Tuna sashimi with wasabi, lemon, lime, ponzu, coriander & flying fish roe	26
Wallaby tartare with lofts, apple, toasted baguette & quail egg	25
Chicken wings in black pepper & caramel with pickled cucumber & carrot	24
Burrata with basil, fig vincotto, walnut, cherry tomatoes & grissini	21
Kirin & miso lamb ribs with chilli & spring onion	24

LARGE

Sticky pork belly with celeriac, apple & scallop	43
Herb crusted snapper fillet with basil, cherry tomato, lemon & pangritata	46
Thai green curry with eggplant, zucchini, capsicum, roti, herbs & rice	35
Sage pappardelle with mixed mushrooms, pine nuts, roquette, pecorino & truffle oil	38
Braised lamb rump with olive caramel, goat's yoghurt, asparagus & macadamias	42
Rangers valley 7+ oyster blade with bone marrow butter	54
Cape grim 4+ porterhouse with tamarind & slaw	52
Moreton bay bugs with garlic butter & tomato salsa	49

SIDES

Rice	8
Roti	5 ea
Leaf salad nouc cham	15
Broccolini, garlic & chilli shallot	16
Hand-cut chips & togarashi	16
Exotic mushrooms with fresh herbs	18

DESSERTS

Yuzu ice cream, chocolate, soba noodles, matcha & miso cream	22
Black sesame cheesecake	21
Redskin ice cream sundae	20
Mulled winter fruits with a mandarin & date pudding	22

Cheeseboard

Blue - Gabriel Coulet Roquefort (France)

Soft - Jouvence Brie Fermier (France), cow's milk

Hard - Charles Arnaud (18-month French Comte), cow's milk

served with

quince, apple, walnuts & lavosh 13 ea