



PRIVATE DINING & CELEBRATION

Event Pack



Welcome to...

BLACKBIRD BAR & DINING

Blackbird Bar and Restaurant is a standout destination among Melbourne CBD's premium dining venues. Offering a modern Australian menu that celebrates native ingredients, in-house, dry-aged beef all expertly wood-fire grilled and fresh seafood from across the country.

This marks the first interstate expansion of the iconic, award-winning Blackbird Brisbane. The Melbourne location offers three distinct levels: a warm and inviting street level cocktail bar and lounge with DJs to welcome the after-work crowd and pre- and post-dining guests, an opulent, split-level restaurant above, and an exclusive floor dedicated to private dining and events, complete with a dedicated bar.

VENUE OVERVIEW

Ground Floor | Flinders Lane Entry

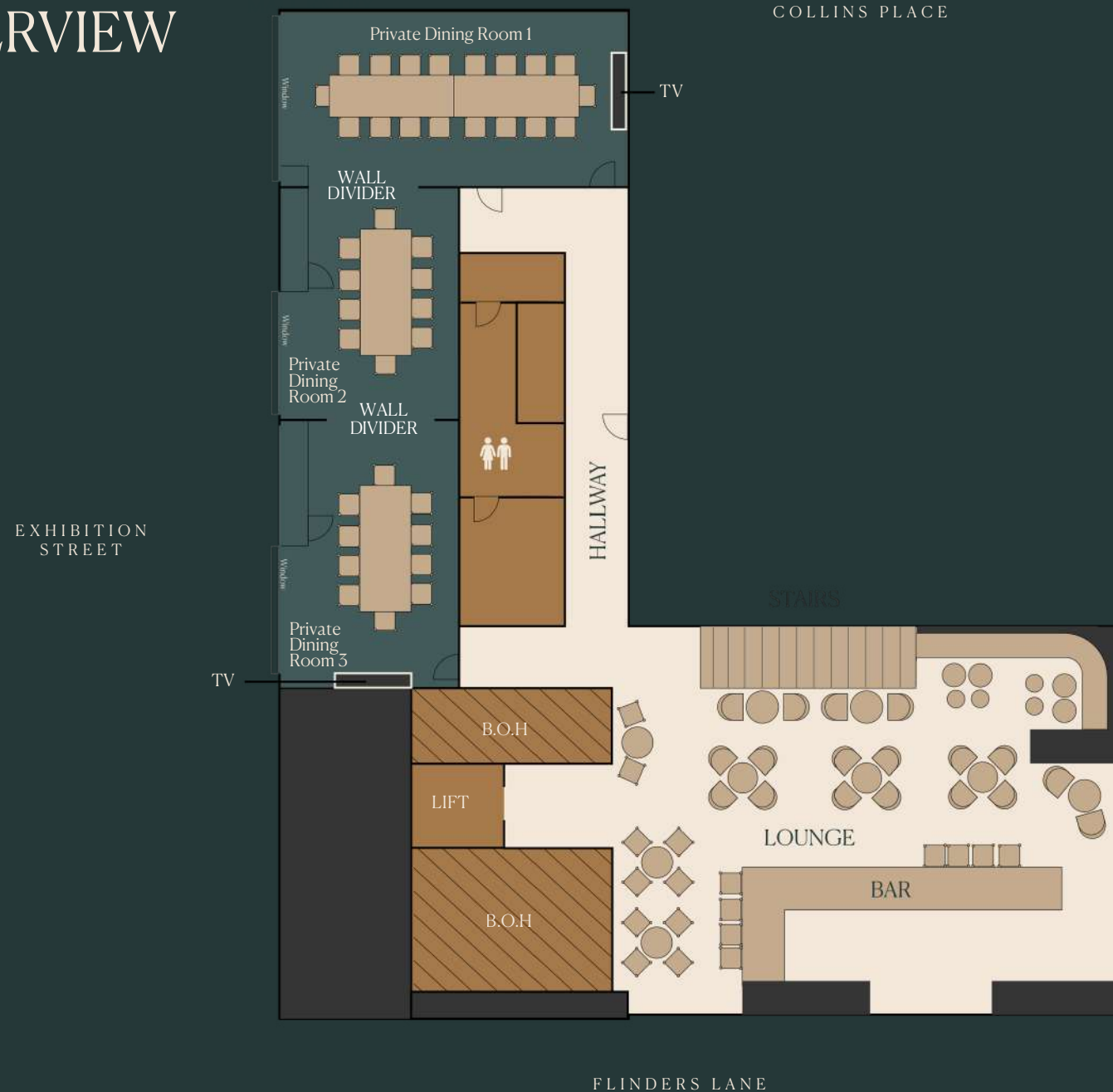
COLLINS PLACE



FLINDERS LANE

VENUE OVERVIEW

Top Floor





PRIVATE DINING ROOMS

The top floor transforms from day to night. With floor-to-ceiling windows above the bustle of Flinders Lane, each room offers AV capabilities, dedicated bathrooms, and the flexibility to combine two rooms for up to 22 guests, or all three rooms for up to 46. An adjacent cocktail lounge area and dedicated bar create seamless opportunities for pre- or post- cocktail functions.

Private Dining Room 1	22
Private Dining Room 2	12
Private Dining Room 3	12
Private Dining Room 2 & 3	22
Private Dining Rooms Exclusive	46

*** Please note, all capacities are to be used as a guide only.*

COCKTAIL SPACES

Flinders Sunken Lounge

¥ 20-40

Featuring gilded cork wallpaper, gold accents, and a dramatic backlit Patagonia Quartzite bar. Within the low-lit, luxurious bar, the Sunken Lounge area accommodates up to 40 for cocktail networking.

Upper Cocktail Bar

¥ 40-80

The top floor transforms from day to night. With floor-to-ceiling windows above the bustle of Flinders Lane, the private bar provides the perfect setting for event receptions or intimate cocktail events.

Full Venue

¥ 500

Entertain your guests, and elevate your event through an exclusive takeover of the full venue, with its dark tones, textured finishes, and colourful artwork, murals & greenery throughout.

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Signature FEASTING MENU 98^{pp}

Entrée

Yellowfin tuna carpaccio, shaved fennel, citrus, tuna aioli, "high tide" crumb ^{GF, DFO (M)}

Chicken & duck pâté, lilly pilly jam, cocoa nibs, toasted brioche ^{GFO}

Sweet corn custard, charred baby onion, corn kernels, smoked almond, rice cracker ^{V, V+, GF}

Main

Pan-seared barramundi, diamond shell clams, desert limes, green peppercorn, roasted cauliflower ^{GF, DFO (A)}

Wood-grilled sirloin, cooked medium-rare, bordelaise sauce ^{DF, GF}

Coal-roasted chicken, wild mushroom forestière, onion, garlic, bacon lardons ^{GF, DF}

Sides

Chef's selection, seasonally rotating

Dessert

Butternut pumpkin cake, chamomile, chai caramel, walnut, strawberry gel ^{DF, V, V+}

White coconut lamington, red fruits, rosella jam, raspberry ripple ice cream ^V

Rum & raisin trifle, chocolate sponge, caramelised white chocolate, crème fraîche chantilly, ginger honeycomb

REFER TO PAGE 10 FOR ADDITIONAL UPGRADES

SAMPLE MENU ONLY. SEASONAL CHANGES APPLY.

DIETARIES: DF - DAIRY FREE | GF - GLUTEN FREE | V - VEGETARIAN | V+ - VEGAN |

O - OPTIONS AVAILABLE

SEAFOOD: (A) - AUSTRALIAN | (I) - IMPORTED | (M) - MIXED

Signature GUEST CHOICE MENU 109^{PP}

Entree

Yellowfin tuna carpaccio, shaved fennel, citrus, tuna aioli, "high tide" crumb ^{GF, DFO (M)}

Duck & foie gras pâté, lilly pilly jam, cocoa nibs, toasted brioche ^{GFO}

Sweet corn custard, charred baby onion, corn kernels, smoked almond, rice cracker ^{V, V+, GF}

Main

Roasted celeriac steak, toasted hazelnuts, wilted greens, mushrooms, charred baby onion, black garlic mustard ^{GF, DF, V+}

Pan-seared barramundi, Jerusalem artichokes, creamed potato & leek ^{GF (A)}

Coal-roasted chicken, wild mushroom forestière, onion, garlic, bacon lardons ^{GF, DF}

O'Connor striploin, Blackbird coleslaw, red wine jus ^{GF}

Sides

Chef's selection, seasonally rotating

Dessert

Burnt honey & yoghurt mousse, mandarin, citrus sponge, lemon myrtle, persimmon

White coconut lamington, red fruits, rosella jam, raspberry ripple ice cream ^V

Local & imported cheeses, lavosh, dates, bee wax honey, relish ^{GFO}

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Signature STEAK MENU 150^{PP}



Our signature steak menu is served family style to the centre of the table.

Shared Entree

Steak tartare, black truffle mustard, taro chips, Ossau Iraty ^{GF}

Skull Island prawn & scallop raviolo, roasted shellfish bisque, sea herbs ^(M)

Chicken & duck pâté, lilly pilli jam, cocoa nibs, toasted brioche ^{GFO}

Shared Mains

Sher Flank Inside Skirt Wagyu MBS 9+, VIC

Southern Ranges Angus Scotch Fillet MBS 2, VIC

Portoro T-bone MBS 2+, NSW

Served with

Chef's selection of 3 sides, seasonally rotating

To finish

Local & imported cheeses, lavosh, dates, bee wax honey, relish ^{GFO}

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SEATED | PREMIUM UPGRADES

Elevate your seated dining experience with our premium upgrades.

CAVIAR SERVICE PRICE ON ENQUIRY

Oscietra | Blue Scampi | YV Salmon ^(M)

SEAFOOD PLATTER 37^{PP}

Moreton Bay bugs, king prawns, scallops, fish crudo, tapioca crisp, freshly shucked oysters ^(A)

WOOD ROASTED ROCK LOBSTER 78^{PP}

Warrigal greens & confit garlic butter ^(A)

CUMIN SPICED LAMB SHOULDER 15^{PP}

Davidson plum & mint jelly, fried saltbush

MAYURA STATION TOMAHAWK 55^{PP}

Premium South Australian Mayura Wagyu Platinum Full Blood Tomahawk MBS 6-7

SMOKED BONE MARROW 15^{PP}

Nduja XO, hard apple cider ^{GF}

CHARCUTERIE PLATTER 25^{PP}

A selection of local & imported cheeses served with garnishes & breads ^{GF}

MACARONS 7^{PP}

Pistachio & chocolate macarons ^{GF}

DARK CHOCOLATE TRUFFLES 7^{PP}

Dark shelled chocolate filled with chocolate ganache, dusted with raspberry powder

**Minimum numbers apply*

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CANAPÉ PACKAGES



PACKAGE 1

50^{PP}

4 Canapé items
1 Substantial item

PACKAGE 2

65^{PP}

5 Canapé items
2 Substantial items

PACKAGE 3

80^{PP}

3 Canapé items
1 Substantial item
2 Bowl items

Canapes

HOT

Chickpea fritter with green tomato chutney ^{GF}
Wagyu beef skewer XO glaze ^{GF}
Smoked cheddar cheese puff
Fried nduja filled olives
Flamed jalapeños with ricotta ^{GF}
Prawn skewer with native herb butter ^{GF, DFO (I)}

SWEET

Pistachio & chocolate macarons ^{GFO}
Blackbird mini magnums
Wattle seed custard éclair
Rice pudding ^{GF}
Lemon meringue pie
Dark chocolate truffles

Substantial

Blackbird pastrami sandwich with sauerkraut ^{DF, GFO}
Blackbirds pork & sage sausage roll
Buttermilk fried chicken, bush chutney
Mini cheeseburger ^{VO, GFO}
Fried cauliflower popcorn ^{V+}

Bowl Items

Beetroot salad with goats cheese ^{GF}
Pumpkin gnocchi, warrigal greens, lemon oil ^V
Battered fish, shoestring fries, lemon myrtle ^(A)
Lamb shoulder, berloti beans, native verde ^{GF}
Moreton Bay bug roll ^{DF (A)}

COLD

YV salmon roe on potato crepe & crème fraîche ^(A)
Deville egg with piment de espice ^{GF, DF}
Tuna Crudo with sea herbs ^{GF, DF (M)}
Paté on brioche with lilly pilly jam ^{GFO}
Rare roast beef tartlet & horseradish ^{GFO}
Golden beetroot, whipped curd, walnut crumb ^{V, VGO, GF, DFO}

*Minimum of 20 guests

SAMPLE MENU ONLY. SEASONAL CHANGES & MINIMUM ORDERS APPLY.

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STATIONS & PLATTERS

Tailored your seated & cocktail celebrations with bespoke catering additions.

CHEESE & CHARCUTERIE STATION 24^{PP}

A selection of local & imported cheeses served with garnishes & breads ^{GFO}

OYSTERS STATION 24^{PP}

Freshly shucked oysters, house made mignonette & accompaniments ^{GF, DF (A)}

PRAWN STATION 66^{PER KG}

Fresh peeled prawns, sauce, lemon ^{GF, DF (A)}

CHEESE PLATTER 50^{EA}

3 cheese section with bee wax honey, lavosh, dates & relish

CHEESE & CHARCUTERIE PLATTER 220^{EA}

A selection of local & imported cheeses served with garnishes & breads ^{GFO}

OYSTER PLATTER 84^{EA}

Freshly shucked oysters, house made mignonette & accompaniments ^(A)

PRAWN PLATTER 235^{EA}

Fresh peeled prawns, sauce, lemon ^(A)

COLD SEAFOOD PLATTER 380^{EA}

Local king prawns, tuna tartare, Moreton Bay bugs, freshly shucked oysters, scallop ceviche ^(A)

GRAZING PLATTER 90^{EA}

Sliced house meats, relish, marinated vegetables, mixed Australian olives, selection of cheeses, quince paste, Brasserie sourdough.

SIGNATURE GRAZING PLATTER 120^{EA}

Grazing platter inclusions, fried filled green olives with nduja, spicy tomato sugo, mac & cheese croquettes w truffle mayo, pork & sage sausage rolls w tomato relish

**Minimum numbers apply | Each platter recommended for up to 10 guests*

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BEVERAGE PACKAGES

Classic

2HRS 50^{PP}
3HRS 60^{PP}
4HRS 70^{PP}

SPARKLING
NV Cloud St Sparkling

WHITE
2024 Cloud St Pinot Grigio

ROSÉ
2024 Frankie Rosé

RED
2024 Full Swing Shiraz

BEER & CIDER
Selection of premium
beer & ciders

NON-ALCOHOLIC
Soft drinks & juice

Premium

2HRS 65^{PP}
3HRS 75^{PP}
4HRS 85^{PP}

SPARKLING
NV Dal Zotto Prosecco,
VIC

WHITE
2024 Bandini 'Gigi' Pinot
Grigio, ITA

2024 In Dreams
Chardonnay, VIC

ROSÉ
2023 Fringe Société
Rosé, Pays D'Oc, FRA

RED
2022 Credaro 'Five Tales'
Shiraz, WA

2023 Motley Cru Pinot
Noir, VIC

BEER & CIDER
Selection of premium
beer & ciders

NON-ALCOHOLIC
Soft drinks & juice

Deluxe

2HRS 79^{PP}
3HRS 89^{PP}
4HRS 99^{PP}

SPARKLING- CHOOSE 1
NV Delamere 'Sparkling
Cuvee' Piper's Brook, TAS

2024 Biancavigna
Prosecco-Rosé, ITA

NV Veuve Ambal Cremant
de Bourgogne Blanc de
Blancs, FRA

WHITE- CHOOSE 2
2024 Craggy Range 'Te
Muna Road' Sauvignon
Blanc, NZ

2024 Nick O'Leary
Riesling, NSW

2024 Giant Steps 'Yarra
Valley' Chardonnay, VIC

2024 The Other Wine Co
Pinot Gris, SA

ROSÉ- CHOOSE 1
2023 Maison AIX Rosé,
FRA

2023 Shadowfax
'Minnow' Rosé, VIC

RED- CHOOSE 2
2024 Red Claw by
Yabby Lake Pinot Noir,
VIC

2023 Yangarra
Grenache/Shiraz
/Mataro, SA

2021 Fallen Giants
Cabernet Sauvignon,
VIC

2024 Henschke '5
Shillings' Shiraz/Mataro,
SA

BEER & CIDER
Selection of premium
beer & ciders

NON-ALCOHOLIC
Soft drinks & juice



ARRIVAL COCKTAILS 17^{EA}

APEROL SPRITZ

An aperitif cocktail consisting of prosecco, Aperol & soda water

PEACHY COLLINS

A classic made from gin, lemon juice, sugar & soda

LYCHEE ROSE RICKEY

This rickey is a highball drink made from gin, lime juice, rose syrup & topped with soda

TOMMY'S MARGARITA

A twist on the classic, tequila, lime juice & agave nectar

CONSUMPTION TAB

Looking for more choice? Select a bar tab and choose from a range of seasonal pours.

FURTHER INFORMATION

DIETARY REQUIREMENTS

We cater to all special dietary requirements. You are required to provide this information to your event executive no later than 10 days before your event to ensure we can accommodate.

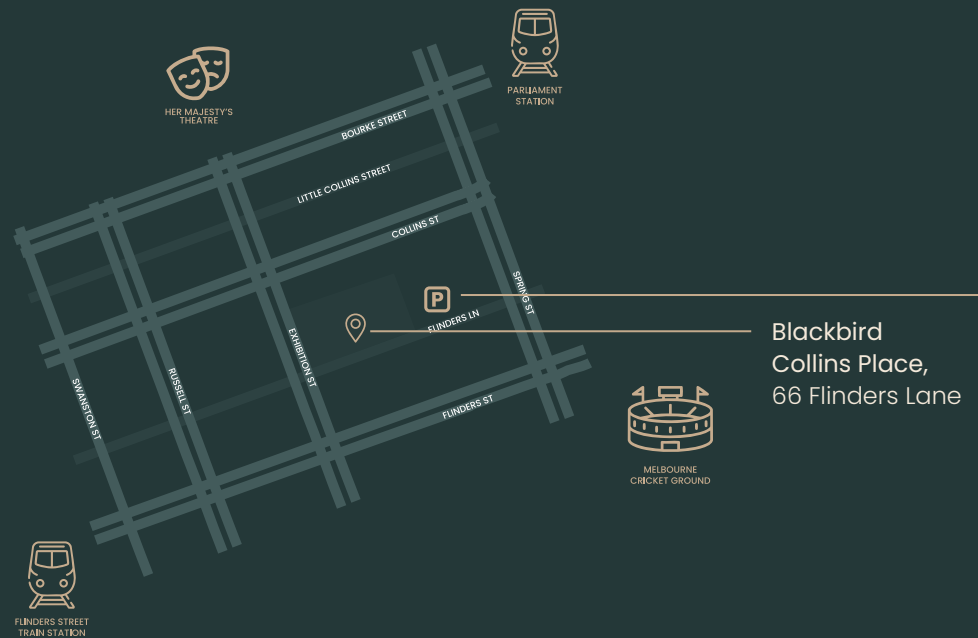
BOOKINGS & CONFIRMATIONS

Tailored proposals are provided for casual & private function & event enquiries. Upon enquiry, your dedicated event coordinator will share all information required.

PARKING

Parking is available directly before Blackbird on Flinders Lane, with convenient weekday, evening, weekend, and overnight rates. Discounts are also available through the "First Park" Express Membership program.

-  [blackbirdmelb](#)
-  info@blackbirdmelbourne.com.au
-  blackbirdmelbourne.com.au



First Parking
Collins Place,
28 Flinders Lane

