

BLACK

— BAR & GRILL —

3 COURSE FESTIVE MENU \$145pp

Wine pairing additional \$100pp (100ml)

ENTRÉE

HIRAMASA KINGFISH crudo, pomelo, fermented persimmon

or

STEAK TARTARE, perilla, Jerusalem artichoke, octopus cracker

or

STRACCIATELLA, persimmon, sugar plum tomatoes, walnut

NV Veuve Clicquot Champagne, Reims, FRA \$35

2022 Clonakilla Riesling, Canberra, AUS \$24

2021 Josef Chromy Pinot Noir, Tasmania, AUS \$21

MAIN

MUSHROOM PAELLA, brussel sprout, capsicum

or

RED EMPEROR, almond, charred capsicum bisque

or

BEEF TENDERLOIN, potato puree, beef jus

Served with a selection of sides and assortment of sauces to share

2020 Valli Waitaki Vineyard Pinot Noir, Central Otago, NZ \$50

2017 Shiraz Ben Glaetzer 'Amon Ra', Barossa Valley, AUS \$50

DESSERT

CRÈME BRULEE, white chocolate, passionfruit, smoked macadamia, mango sorbet

or

CREAM CHEESECAKE, mugwort ice cream, lavender crystal, perilla textures

2022 Mt. Horrock's 'Cordon Cut' Riesling, Clare Valley, AUS \$16

A surcharge of 10% will apply on Sundays and 15% on public holidays.

Menu is subject to change, cancellation and availability. Our kitchens handle food allergens that may be unsuitable for some guests. We will endeavour to accommodate your dietary needs; however, we cannot guarantee a completely allergen free dining experience. Please advise one of our team members if you have any special dietary needs. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practises the responsible service of alcohol.