

# BLACK

— BAR & GRILL —

## 3 COURSE FESTIVE MENU \$185pp

*Wine pairing additional \$130pp (100ml)*

### CANAPES

Sydney Rock Oyster

*NV Möet & Chandon Rosé Champagne, Reims, FRA \$40*

### ENTRÉE

**BERKSHIRE PORK BELLY**, fig, pistachio, preserved tomato

*or*

**HIRAMASA KINGFISH** crudo, pomelo, fermented persimmon

*or*

**STRACCIATELLA**, persimmon, sugar plum tomatoes, walnut

*2017 Penfolds Bin 311 Chardonnay, Multi-region, AUS \$25*

### MAIN

**MUSHROOM PAELLA**, brussel sprout, capsicum

*or*

**RED EMPEROR**, almond, charred capsicum bisque

*or*

**RUMP CAP MBS9+**, potato puree, beef jus

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

*2020 Valli Gibbston Vineyard Pinot Noir, Central Otago, NZ \$47*

*2017 Shiraz Ben Glaetzer 'Amon Ra', Barossa Valley, AUS \$55*

### DESSERT

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

*or*

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

*Penfolds Cellar Release Viognier, Multi-region, AUS \$25*

### TEA & COFFEE

**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.