

BLACK

— BAR & GRILL —

CHRISTMAS DAY LUNCH \$180pp

Wine pairing additional \$120pp (100ml)

TO START

SYDNEY ROCK OYSTER, preserved plum, cucumber, tomato water

NV Veuve Clicquot 'Yellow Label' Brut, Reims, FRA \$35

ENTRÉE

SPANNER CRAB, brown butter, tarragon

or

QUAIL, sweet corn, fermented plum

or

ASPARGUS & STRACCIATELLA, Jerusalem artichoke, lemon thyme

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

MAINS

SWORDFISH, blue swimmer crab, sweet corn, coriander

or

CHRISTMAS TURKEY, pork stuffing, summer vegetables, blueberry jus

or

STONE AXE FLANK MB9+, preserved baby cucumber, jalapeno jus (additional \$20)

or

ZUCCHINI FLOWER PAELLA, capsicum, eggplant, tomato chutney

2016 Shiraz Ben Glaetzer 'Amon Ra', Barossa Valley, AUS \$55

SIDES TO SHARE

Broccolini, garlic

Mixed summer greens, peach

Mashed potato

DESSERT

CRÈME BRULEE, mango sorbet, coconut tuille

or

CHOCOLATE MOUSSE, hazelnut sorbet, cacao nibs

or

AUSTRALIAN CHEESE PLATTER, muscatel, honeycomb

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.