

BLACK

— BAR & GRILL —

NYE 3 COURSE SET MENU \$149pp

Wine pairing additional \$60pp (100ml)

ENTRÉE

HIRAMASA KINGFISH, blood orange, avocado

2022 Clonakilla Riesling, Canberra, AUS \$24

or

PORK JOWL, preserved plum, macadamia, basil

2021 Yangarra Old Vine Grenache McLaren Vale, AUS \$24

or

ASPARGUS & STRACCIATELLA, Jerusalem artichoke, lemon thyme

2022 Greywacke Pinot Gris, Marlborough, NZ \$21

MAINS

SWORDFISH, blue swimmer crab, sweet corn, coriander

2017 Cloudy Bay Pinot Noir Marlborough, NZ \$29

or

22K GOLD GRAIN FED BEEF TENDERLOIN, heirloom tomato, beef jus

2020 Domaine Clarendon 'Sandown' Cabernet Sauvignon McLaren Vale, AU \$27

or

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

2021 Yangarra Old Vine Grenache McLaren Vale, AUS \$24

or

ZUCCHINI FLOWER PAELLA, capsicum, eggplant, tomato chutney

2021 Domaine Theulot Juillot Pinot Noir Burgundy, FRA \$33

DESSERT

CREAM CHEESECAKE, mugwort ice cream, perilla

2016 Henschke Noble Semillon, Barossa Valley, AUS \$23

or

AUSTRALIAN CHEESE PLATTER muscatel, honeycomb

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

Suggested Wine Selection:

NV Veuve Clicquot 'Yellow Label' Brut, Reims, FRA \$200

2023 Penfolds Bin 51 Riesling Eden Valley, AUS \$115

2021 Shaw & Smith Shiraz Adelaide Hills, AUS \$140

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.