

BLACK

— BAR & GRILL —

\$160 MELBOURNE CUP SET MENU

SYDNEY ROCK OYSTERS, *freshly shucked, mignonette* GF, DF

1 doz. | 2 doz. \$42 | \$84

Veuve Clicquot NV, Reims, FRA \$32

ENTRÉE

HIRAMASA KINGFISH, *avocado, charred seaweed, horseradish* GF,DF

2022 Clonakilla Riesling, Canberra, AUS \$24

ASPARAGUS, *stracciatella, lemon thyme, globe artichoke* GF, V

2022 Greywacke Pinot Gris, Marlborough, NZ \$19

PORK JOWL, *peach, macadamia, brussel sprout* GF

MAIN

STONE AXE RUMP CAP, *MB9+, air-dried capsicum, jalapeno jus* GF

2012 Penfolds Bin 95 Grange Shiraz, McLaren Vale, AUS \$368

GLACIER 51 TOOTHFISH, *sweet corn, diamond shell clams, brown butter* GF

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

WESTERN AUSTRALIAN MARRON PAELLA, *zucchini flower rice, black pudding, kimchi* GF

2005 Conde de Valdamar Tempranillo, Rioja, SPA \$51

SIDES

GRILLED COS, *peas, chardonnay vinaigrette* GF, V

MASHED POTATO GF, V

DESSERT

CRÈME BRÛLÉE, *wattle seed ice cream, soybean paste, bee pollen* V

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

CHOCOLATE MOUSSE, *salted caramel, hazelnut sorbet* V

2013 Royal Tokaji '5 Puttonyos Aszu', Tokaj, HUN \$29

AUSTRALIAN CHEESE PLATTER, *muscatel, honeycomb* V

Menu is subject to change, availability, and cancellation. 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. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays.

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 practices the responsible service of alcohol.