

# BLACK

— BAR & GRILL —

## VALENTINES DAY 3 COURSE SET MENU \$185pp

COMPLIMENTARY GLASS OF MÖET CHANDON ROSÉ

### TO START

**SYDNEY ROCK OYSTER**, freshly shucked, mignonette

½ dozen | Dozen **\$42/\$84**

**OSCIETRA CAVIAR**, 10g potato blinis, quail egg, crème fraiche **\$115**

### FIRST COURSE

*(choice of one)*

**SPANNER CRAB**, brown butter, tarragon

**KINGFISH CRUDO**, rocket jam, fennel, four citrus emulsion

### SECOND COURSE

*(choice of one)*

**TOOTHFISH**, parsnip, bottarga, oysters & parsley emulsion

**WAGYU RUMP CAP MBS9+**, preserved kale, café de paris butter

*All mains served with chef selection of sides*

### THIRD COURSE

*(choice of one)*

**DARK CHOCOLATE MOUSSE**, cacao nibs, Tasmanian cherry

**ROSE**, roast grain mousse, rose ice cream, raspberry

**CRÈME BRÛLÉE**, coconut sorbet, mango fondant, brown butter

**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.