

BLACK

— BAR & GRILL —

3 Course Festive Menu \$145pp

Wine pairing: \$100pp (90ml)

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

ENTRÉE

(choice of one)

HIRAMASA KINGFISH CRUDO, blood orange, celery, charred seaweed

STEAK TARTARE, perilla, Jerusalem artichoke, octopus cracker

ASPARAGUS & STRACCIATELLA, globe artichoke, lemon thyme

2024 Clonakilla Riesling, AUS \$24/Gl or

2021 Josef Chromy Pinot Noir, AUS \$21/Gl

MAIN

(choice of one)

SAFFRON RISOTTO, asparagus, Grana Padano, lemon

BLUE EYE COD, almond, charred capsicum bisque

BEEF TENDERLOIN, potato puree, beef jus

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

2020 Valli Waitaki Vineyard Pinot Noir, NZL \$50/Gl or

2017 Shiraz Ben Glaetzer Amon Ra, AUS \$50/Gl

DESSERT

(choice of one)

CRÈME BRÛLÉE, white chocolate, passionfruit, macadamia,
mango sorbet

CREAM CHEESECAKE, Mugwort ice cream, lavender crystal, perilla

2022 Mt. Horrock's 'Cordon Cut' Riesling, AUS \$16/Gl

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.