

# BLACK

— BAR & GRILL —

## NYE 5 COURSE DEGUSTATION \$199

*Wine pairing: \$140pp (90ml)*

**SYDNEY ROCK OYSTER**, preserved plum, cucumber, tomato water  
*NV Veuve Clicquot 'Yellow Label' Brut, FRA \$35/Gl*

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**HIRAMASA KINGFISH**, blood orange, avocado  
*2024 Clonakilla Riesling, AUS \$24/Gl*

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**PORK JOWL**, preserved plum, macadamia, basil  
*2021 Domaine Clarendon Hills Grenache, AUS \$24/Gl*

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**SWORDFISH**, blue swimmer crab, sweet corn, coriander  
*2023 Craggy Range Appellation Pinot Noir, NZL \$26/Gl*

**22K GOLD GRAIN FED BEEF TENDERLOIN**, heirloom tomato, beef jus  
*2020 Fraser Gallop Parterre Cabernet Sauvignon, AUS \$26/Gl*

**FULL BLOOD WAGYU FLANK, MB9+**, preserved baby cucumber,  
jalapeno jus (+\$20)  
*2021 Domaine Clarendon Hills Grenache, AUS \$24/Gl*

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**CRÈME BRÛLÉE**, mango sorbet, coconut tuille  
*2016 Henschke Noble Semillon, AUS \$23/Gl*

**CREAM CHEESECAKE**, Mugwort ice cream, 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.