

BLACK

— BAR & GRILL —

CHRISTMAS DAY LUNCH \$180pp

Wine pairing: \$120pp (90ml)

TO START

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

ENTRÉE

(choice of one)

SPANNER CRAB, brown butter, tarragon

QUAIL, sweet corn, fermented plum

ASPARAGUS & STRACCIATELLA, Jerusalem artichoke, lemon thyme
2017 Penfolds Bin 311 Chardonnay, AUS \$25/Gl

MAINS

(choice of one)

SWORDFISH, blue swimmer crab, sweet corn, coriander

CHRISTMAS TURKEY, pork stuffing, summer vegetables, blueberry jus

STONE AXE FLANK MB9+, preserved baby cucumber, jalapeno jus **+\$20**

ZUCCHINI FLOWER PAELLA, capsicum, eggplant, tomato chutney

2016 Ben Glaetzer Amon Ra Shiraz, AUS \$55/Gl or

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

SIDES TO SHARE

Brocolini, garlic

Mixed summer greens, peach

Mash potato

DESSERTS

(choice of one)

CRÈME BRÛLÉE, mango sorbet, coconut tuille

CHOCOLATE MOUSSE, hazelnut sorbet, cacao nibs

AUSTRALIAN CHEESE PLATTER, muscatel, honeycomb

2022 Mt. Horrocks '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.