

BLACK

—BAR & GRILL—

CHRISTMAS EVE SPECIALS

QUAIL \$42

Black pudding, sweet corn, fermented plum

SOUTHERN ROCK LOBSTER \$185

Bone marrow, finger lime

Suggested Wine Selection:

NV Veuve Clicquot 'Yellow Label' Brut, FRA \$200

2019 Penfolds Bin 51 Riesling, AUS \$115

2022 Shaw & Smith Shiraz, AUS \$140

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.

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— BAR & GRILL —

At Black, our wood-fired grill with vintage Ironbark infused flames create a rich and robust smoke profile. We honour traditions of dry-aging and fermentation, techniques that have been honed over generations to unlock the full potential of our premium Australian produce. Join us on an enriching dining journey through culture, experience, and texture. Welcome to Black.
- Executive Chef Insup Kim-

| TO START |

SYDNEY ROCK OYSTER (1) freshly shucked, cucumber vinaigrette, sesame **7.5** each

WA SCALLOP (1), sugar snap, burnt cream, marjoram **11** each

HIRAMASA KINGFISH CRUDO, blood orange, celery, charred seaweed **38**

PRAWN COCKTAIL (6), poached and chilled, parsley salad, garlic yogurt **42**

CAVIAR

SIBERIAN OSCIETRA 10g **115** | 30g **265**

BELUGA 30g **455**

Black Pearl served with potato blinis, quail egg, crème fraîche

| SHAREABLE ENTRÉES |

ASPARAGUS & STRACCIATELLA globe artichoke, lemon thyme **31**

STEAK TARTARE, perilla, Jerusalem artichoke, octopus cracker **32** (with caviar **54**)

BERKSHIRE PORK BELLY, 6-hour confit, fig, preserved tomato **33**

BUTTERMILK FRIED CHICKEN, spatchcocked, peanut & coconut, gochujang **32**

SPANNER CRAB, finger lime, salmon roe, coriander, brioche **42**

CHARCUTERIE BOARD, artisan cured meats, foie gras brûlée, Pyengana cheddar, olives **49**

MORETON BAY BUG, charred zucchini, lardo **55**

| FROM THE WOODFIRED GRILL |

STONE AXE FULLBLOOD WAGYU 600-day ration fed |
New England, NSW (Chef recommends medium for all wagyu)

STRIPLOIN MBS9+, 200g **187**

RUMP CAP MBS9+, 200g **92**

FLAT IRON MBS9+, 200g **99**

AUSTRALIAN FULL BLOOD WAGYU MBS9+ WAGYU TRIO

Chef's selection, 600g **245**

STONE AXE FULLBLOOD WAGYU TOMAHAWK MBS9+
Market Price

O'CONNOR ANGUS grass-fed - Gippsland, VIC |

STRIPLOIN L-BONE 40-day dry aged MBS3+, 400g **82**

RIBEYE MBS3+, 500g **97**

RIVERINE ANGUS grain fed - Riverine, NSW |

TENDERLOIN MBS2+, 200g **68**

RANGERS VALLEY ANGUS grain fed - Glen Innes, NSW |

SCOTCH MBS5+, 300g **98**

RIBEYE 42-day dry aged MBS5+, 1kg **320**

| FROM THE WOODFIRED OVEN |

BLUE EYE COD, pickled cauliflower, charred capsicum, crab bisque **62**

MARRON KIMCHI 'PAELLA', bone marrow, zucchini flower **62**

MARGRA MARBLED LAMB RACK, hay-flamed feta **68**

KING PRAWNS (4), 'nduja, brown butter **69**

FISH OF THE DAY on the bone, 500g, 48-hour dry aged, radish textures, lemongrass beurre blanc **68**

| SIDES 14 CHOICE OF THREE TO SHARE 36 |

HEIRLOOM TOMATOES, cucumber, shallot, basil

CREAMED SPINACH, ricotta, golden pastry

RIGATONI ALLA VODKA, tomato, Grana Padano, prosciutto

CORNBREAD, cultured butter

BROCCOLINI, garlic, chillies

SPRING SALAD, citrus, chardonnay vinaigrette

MASH POTATO, chives

CHIPS, Grana Padano and rosemary salt

| SAUCES 5 |

Burnt tomato BBQ | Mushroom & veal jus
Cognac & green peppercorn | Béarnaise

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