

-BAR & GRILL-

Our hand-selected beef is lightly smoked to infuse the sweet delicate flavour of cherry wood ash before being wood-fire grilled over slow-burning Australian iron bark. We honour traditions of dry-aging and fermentation, techniques that have been perfected over generations. Join us in an enriching dining journey through culture, experience, and texture. We hope you enjoy your experience at Black Bar & Grill.

| ENTRÉE |

SYDNEY ROCK OYSTER, freshly shucked, cucumber vinaigrette, sesame 7.5 each

KING PRAWN, nduja, brown butter 18 each

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

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

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

ASPARAGUS & STRACCIATELLA, globe artichoke, lemon thyme 31

Indulge in a personalized exclusive lunch offer.

Select your choice of main, side, and sauce for \$75 per person.

| MAIN |

BLUE EYE COD, charred capsicum, crab bisque, 200g 62

TENDERLOIN, grain-fed angus MBS2+, 200g 68

FLANK, kiwi and soy marinated, 200-day ration fed wagyu MBS9+, 200g 74

STRIPLOIN L-BONE, 40-day dry aged MBS3+, 400g 74

LAMB CUTLET, margra marbled, 350g 68

| SIDES 14 |

MASH POTATO, chives

CHIPS, Grana Padano, rosemary salt **BROCCOLINI**, garlic, chillies

SPRING SALAD, citrus, chardonnay vinaigrette

| SAUCES 5 |

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

| DESSERT |

CREAM CHEESECAKE, Mugwort ice cream, lavender crystal, perilla 19
CRÈME BRÛLÉE white chocolate, passionfruit, macadamia, mango sorbet 25

A surcharge of 10% will apply on Sundays and 15% on public holidays.