

BLACK

— BAR & GRILL —

DESSERTS

CHOCOLATE MOUSSE, banana, peanut, cacao nibs, hazelnut sorbet **26**
Penfolds Grandfather '20 Year Old Rare Tawny' 28

CRÈME BRÛLÉE, white chocolate, passion fruit, macadamia,
mango sorbet **25**
2021 Alasia Moscato d'Asti 16

CREAM CHEESECAKE, Mugwort ice cream, lavender crystal, perilla **19**
El Maestro Sierra, Olorosso 15

WARM DONUTS (3), crème pâtissière, pistachio, chocolate sorbet **19**
2022 Mt. Horrock's 'Cordon Cut' Riesling 14

CHEESE SELECTION

Selection of Australian cheeses served with accompaniments.

WHITE SAVOURINE, white mould, goat's milk, Yarra Valley, VIC **13**

CHEDDAR, hard, cow's milk, Pyengana TAS **13**

TARWIN, Berry's Creek, blue, cow's milk, Gippsland VIC **13**

L'ARTISAN, Le Rouge, soft-smear ripened, cow's milk, Timboon VIC **13**

CRAFT TEA 5

Morning Breakfast, Earl Grey, Sencha, Jasmine, Caravan, Peppermint, Chamomile, Masala Chai, Lavender, Egyptian Ice

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.