

# BLACK

— 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.*

## | TO START |

**SYDNEY ROCK OYSTER** freshly shucked, cucumber vinaigrette, sesame 7.5 each GF, DF

**WA SCALLOP (1)**, cumquat, wood ear mushroom, hazelnut 9 each GF

**HIRAMASA KINGFISH CRUDO**, pomelo, fermented persimmon 38 GF, DF

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

### CAVIAR

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

**BELUGA** 30g 455

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

## | SHAREABLE ENTRÉES |

**STRACCIATELLA & PERSIMMON**, heirloom tomatoes, walnut 31 GF

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

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

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

**FREMANTLE OCTOPUS**, pinot noir braised, sauerkraut, buttered carrot, lardo 36 GF

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

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

## | 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 89

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

### AUSTRALIAN FULL BLOOD WAGYU MBS9+ WAGYU TRIO

Chef Insup's selection, 600g 245

**STONE AXE FULLBLOOD WAGYU TOMAHAWK** MBS9+  
Market Price

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

**RIBEYE** 40-day dry aged MBS3+, 500g 94

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

## | RIVERINE ANGUS grain fed - Riverine, NSW |

**TENDERLOIN** MBS2+, 200g 63

## | RANGERS VALLEY ANGUS grain fed - Glen Innes, NSW |

**SCOTCH** MBS5+, 300g 98

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

## | FROM THE WOODFIRED OVEN |

**WINTER MUSHROOM**, yogurt, fermented vine peppers, mussel 38

**RED EMPEROR**, pickled cauliflower, charred capsicum, crab bisque 58

**MARRON KIMCHI 'PAELLA'**, bone marrow, brussel sprout 62 GF

**MARRUNGA MARBLED LAMB RACK**, hay-flamed feta 68 GF

**KING PRAWNS (4)**, nduja, brown butter 65 GF

**FISH OF THE DAY ON THE BONE** 500g, 48-hour dry aged, radish textures, lemongrass beurre blanc 68 GF

## | SIDES 14 CHOICE OF THREE TO SHARE 36 |

**CAULIFLOWER**, almonds, truffle pecorino, raisin vinaigrette

**CREAMED SPINACH**, ricotta, golden pastry

**RIGATONI ALLA VODKA**, tomato, grana padano, prosciutto

**CORNBREAD**, cultured butter

**BROCCOLINI**, garlic, chillies GF, DF

**MIXED LEAVES**, pear, pumpkin seeds, chardonnay vinaigrette GF

**MASH POTATO**, chives GF

**CHIPS**, grana padano and rosemary salt

## | SAUCES 5 |

Burnt tomato BBQ GF, DF | Mushroom & veal jus GF

Cognac & green peppercorn GF | Béarnaise GF