

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.

| SHAREBLE ENTRÉE |

SYDNEY ROCK OYSTERS chilled, freshly shucked, cucumber and tomato vinaigrette. sesame **7.5** each GF. DF

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

SPANNER CRAB poached in olive oil, finger lime, salmon roe, crème fraiche, toasted brioche **42**

CHARCUTERIE BOARD, artisan cured meats, foie gras brulee, pyengana cheddar, green olives **49**

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

| MAINS |

SKULL ISLAND PRAWNS (4), nduja, brown butter **65** GF

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

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

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

MASH POTATO, chives GF

CHIPS, parmesan and rosemary salt

BROCCOLINI, garlic, chillies DF

MIXED LEAVES, pear, pumpkin seeds, chardonnay vinaigrette GF

| FROM THE WOODFIRED GRILL |

*Chef recommends medium/ medium rare

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

TENDERLOIN grain fed angus MBS2+, 200g **63**

STRIPLOIN L-BONE grass fed angus MBS3+, 400g **82**

SCOTCH 270-day grain fed angus MBS5+, 300g **98**

RIBEYE 450-day grain fed angus MBS5+, 1kg **320**

(Please allow a minimum of 30 minutes)

*Chef recommends medium for all wagyu

FLAT IRON 600-day ration fed wagyu MBS9+, 200g **99**

WAGYU TRIO chef's selection MBS9+ 600g **245**

| SAUCES **5** |

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

Cognac & green peppercorn GF | Béarnaise GF

| DESSERT |

CREAM CHEESE CAKE, mugwort ice cream, lavender crystal & perilla textures **19**
El Maestro Sierra, Olorosso 15

CRÈME BRULEE white chocolate, passionfruit, smoked macadamia & mango sorbet **25**
2021 Alasia Moscato d'Asti 16

Menu is subject to change, availability, and cancellation. GF denotes gluten free options. DF denotes dairy-free options. 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. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. 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 practices the responsible service of alcohol.