

BLACK

— BAR & GRILL —

\$160 MELBOURNE CUP SET MENU

SYDNEY ROCK OYSTERS, *freshly shucked, mignonette* GF, DF

1/2 doz. | 1 doz. \$42 | \$84

Veuve Clicquot NV, Reims, FRA \$32

ENTRÉE (choice of)

HIRAMASA KINGFISH, *avocado, charred seaweed, horseradish* GF,DF

2022 Clonakilla Riesling, Canberra, AUS \$24

ASPARAGUS, *stracciatella, lemon thyme, globe artichoke* GF, V

2022 Greywacke Pinot Gris, Marlborough, NZ \$19

PORK JOWL, *peach, macadamia, brussel sprout* GF

MAIN (choice of)

STONE AXE RUMP CAP, *MB9+, air-dried capsicum, jalapeno jus* GF

2012 Penfolds Bin 95 Grange Shiraz, McLaren Vale, AUS \$368

GLACIER 51 TOOTHFISH, *sweet corn, diamond shell clams, brown butter* GF

2017 Penfolds Bin 311 Chardonnay, multi-region, AUS \$25

WESTERN AUSTRALIAN MARRON PAELLA, *zucchini flower rice, black pudding, kimchi* GF

2005 Conde de Valdamar Tempranillo, Rioja, SPA \$51

SIDES (to share)

GRILLED COS, *peas, chardonnay vinaigrette* GF, V

MASHED POTATO GF, V

DESSERT (choice of)

CRÈME BRÛLÉE, *wattle seed ice cream, soybean paste, bee pollen* V

2016 Henschke Noble Semillon, Barossa Valley, AUS \$23

CHOCOLATE MOUSSE, *salted caramel, hazelnut sorbet* V

2013 Royal Tokaji '5 Puttonyos Aszu', Tokaj, HUN \$29

AUSTRALIAN CHEESE PLATTER, *muscatel, honeycomb* V

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

(GF) gluten free (DF) dairy-free (V) vegetarian

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.