

At Black, our wood-fired grill with vintage Ironbark infused flames create a rich and robust smoke profile. We honour traditions of dry-aging and fermentation, techniques that have been honed over generations to unlock the full potential of our premium Australian produce. Join us on an enriching dining journey through culture, experience, and texture. Welcome to Black.
- Executive Chef Insup Kim-

| TO START |

SYDNEY ROCK OYSTER (1) freshly shucked, cucumber vinaigrette, sesame 7.5 each

WA SCALLOP (1), sugar snap, burnt cream, marjoram 11 each

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

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

CAVIAR

SIBERIAN OSCIETRA 10g 115 | 30g 265

BELUGA 30g 455

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

| SHAREABLE ENTRÉES |

ASPARAGUS & STRACCIATELLA globe artichoke, lemon thyme 31

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

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

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

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

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

MORETON BAY BUG, charred zucchini, lardo 55

| 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 92

FLAT IRON MBS9+, 200g 99

AUSTRALIAN FULL BLOOD WAGYU MBS9+ WAGYU TRIO

Chef's selection, 600g 245

STONE AXE FULLBLOOD WAGYU TOMAHAWK MBS9+
Market Price

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

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

RIBEYE MBS3+, 500g 97

RIVERINE ANGUS grain fed - Riverine, NSW |

TENDERLOIN MBS2+, 200g 68

RANGERS VALLEY ANGUS grain fed - Glen Innes, NSW |

SCOTCH MBS5+, 300g 98

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

| FROM THE WOODFIRED OVEN |

BLUE EYE COD, pickled cauliflower, charred capsicum, crab bisque 62

MARRON KIMCHI 'PAELLA', bone marrow, zucchini flower 62

MARGRA MARBLED LAMB RACK, hay-flamed feta 68

KING PRAWNS (4), 'nduja, brown butter 69

FISH OF THE DAY on the bone, 500g, 48-hour dry aged, radish textures, lemongrass beurre blanc 68

| SIDES 14 CHOICE OF THREE TO SHARE 36 |

HEIRLOOM TOMATOES, cucumber, shallot, basil

CREAMED SPINACH, ricotta, golden pastry

RIGATONI ALLA VODKA, tomato, Grana Padano, prosciutto

CORNBREAD, cultured butter

BROCCOLINI, garlic, chillies

SPRING SALAD, citrus, chardonnay vinaigrette

MASH POTATO, chives

CHIPS, Grana Padano and rosemary salt

| SAUCES 5 |

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

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.