

Our hand-selected beef is wood-fire grilled over slow-burning Australian ironbark. We honor the traditions of dry-aging and fermentation—techniques perfected over generations. Join us on an enriching dining journey through culture, experience, and texture. We hope you enjoy your time at Black Bar & Grill.

| ENTRÉE |

DARK RYE SOURDOUGH, cultured butter, bee pollen 5 each SYDNEY ROCK OYSTER, freshly shucked, cucumber vinaigrette, sesame 7 each KING PRAWN, 'nduja, brown butter 18 each STRACCIATELLA & PERSIMMON, heirloom tomato, pistachio 22 CURED MEATS, prosciutto, fennel salami, gherkin 24 STEAK TARTARE, perilla, Jerusalem artichoke, octopus cracker 32 | (+caviar 54)

Luxe Lunch \$49 per person

Indulge in an exclusive lunch offer with your choice of main. side and sauce.

[MAIN]

SPATCHCOCK, fennel, beurre blanc 45 TENDERLOIN MBS2+, 200q, grass-fed Angus 48 SIRLOIN MBS5+, 200g, grain-fed Angus 48 MORETON BAY BUG, paella, black pudding 42 MARKET FISH, celeriac, burnt apple 48

> | SIDES 14 | MASH POTATO, chives

CHIPS, Grana Padano, rosemary salt BROCCOLINI, garlic, chillies MIXED LEAVES, pear, walnut, chardonnay vinaigrette

ISAUCES 5 I

Burnt tomato BBQ | Cognac & green peppercorn | Porcini mushroom & veal jus

|DESSERT|

DUO SORBET, seasonal flavour 12 CREAM CHEESECAKE, mugwort ice cream, lavender crystal, perilla 15