

BLACK

— BAR & GRILL —

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 |

DARK RYE SOURDOUGH, cultured butter, bee pollen 5 **each**

SYDNEY ROCK OYSTER, cucumber vinaigrette, sesame 7 **each**

WA SCALLOP, cauliflower, vanilla, almond 11 **each**

PORK & OCTOPUS SKEWER, shiitake XO, lardo, squid ink 13 **each**

WAGYU CROQUETTE, sugarloaf cabbage, caviar 13 **each**

FOIE GRAS BRÛLÉE, cocoa nibs, grapes 16

CAVIAR

SIBERIAN OSCIETRA 10g 115 | 30g 265

BELUGA 30g 455

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

| ENTRÉES |

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

BUTTERMILK FRIED CHICKEN, peanut & coconut, gochujang 32

STRACCIATELLA & PERSIMMON, heirloom tomato, pistachio 31

SILVER TREVALLY CRUDO, persimmon, kohlrabi 32

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

MORETON BAY BUG, sauerkraut, granny smith, burnt cream 42

CHARCUTERIE BOARD, cured meats, Pyengana cheddar, olives 42

| 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 MBS9+ TOMAHAWK

Market Price

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

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

SIRLOIN MBS3+, 300g 82

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

| FROM THE WOODFIRED OVEN |

HAPUKA, applewood smoked, horseradish, celeriac, burnt apple 56

MARRON KIMCHI 'PAELLA', bone marrow, heirloom carrot 62

MARGRA MARBLED LAMB RACK, hay-flamed feta 68

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

FISH OF THE DAY, on the bone, sake kelp, fermented carrot 62

SPATCHCOCK, fennel, beurre blanc 45

| SIDES 14 CHOICE OF THREE TO SHARE 36 |

BUTTERNUT PUMPKIN, sesame, lentil, mint

CREAMED SPINACH, ricotta, golden pastry

RIGATONI ALLA VODKA, tomato, Grana Padano, prosciutto

CORNBREAD, cultured butter

BROCCOLINI, garlic, chillies

MIXED LEAVES, pear, walnut, chardonnay vinaigrette

MASH POTATO, chives

CHIPS, Grana Padano and rosemary salt

| SAUCES 5 |

Burnt tomato BBQ | Cognac & green peppercorn |

Beef garum jus | Béarnaise | Porcini mushroom & veal jus

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.