

BLACK

— BAR & GRILL —

DESSERTS

CHOCOLATE MOUSSE, banana, peanut, cacao nibs, hazelnut sorbet 26
Penfolds Grandfather '20 Year Old Rare Tawny' 28

CRÈME BRÛLÉE, white chocolate, passionfruit, macadamia,
mango sorbet 25
2021 Alasia Moscato d'Asti 16

CREAM CHEESECAKE, mugwort ice cream, lavender crystal, perilla 19
El Maestro Sierra, Olorosso 15

WARM DONUTS (3), crème pâtissière, pistachio, chocolate sorbet 19
2016 Henschke Noble Sémillon 23

CHEESE SELECTION

Selection of Australian cheeses served with accompaniments.

WHITE SAVOURINE, white mould, goat's milk, Yarra Valley, VIC 13

CHEDDAR, Extra mature, hard, cow's milk, Pyengana TAS 13

BLUE, Tarwin Berry's Creek, blue, cow's milk, Gippsland VIC 13

LE ROUGE, L'artisan, soft smear ripened, cow's milk, Timboon VIC 13

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.