BLACK

– BAR & GRILL –

At Black, our wood-fired grill brings out flavours that are pure, bold and true.
We honour the traditions of dry-aging and fermentation, refined over generations to unlock the full potential of Australia's premium produce.
Join us on a dining journey that celebrates culture, flavour 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, sesame yoghurt, sugar snap, chicken skin **11 each**

PORK & OCTOPUS SKEWER, lardo, marjoram emulsion **13 each**

FOIE GRAS BRÛLÉE, cacao nibs, rhubarb **18**

CAVIAR
SIBERIAN OSCIETRA 10g **115** | 30g **265**
BELUGA 30g **455**
Black Pearl served with potato blinis, quail egg, crème fraiche

| ENTRÉES |

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

BUTTERMILK FRIED CHICKEN, sweet corn, coriander, lime **32**

HEIRLOOM TOMATO, grilled peach, stracciatella, pistachio **28**

SNAPPER & SCALLOP CRUDO, yellow melon, berry, lemon aspen **32**

SPANNER CRAB, finger lime, salmon roe, coriander, brioche **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 **249**

STONE AXE FULLBLOOD WAGYU MBS9+
TOMAHAWK
Market Price

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

RIBEYE MBS5+, 500g **106**

| RIVERINE ANGUS grain fed - *Riverine, NSW* |

TENDERLOIN MBS2+, 200g **72**

| RANGERS VALLEY ANGUS grain fed - *Glen Innes, NSW* |

SCOTCH MBS5+, 300g **102**

RIBEYE 42-day dry aged MBS5+, 900g **297**

| FROM THE WOODFIRED OVEN |

BLUE EYE COD, confit in duck fat, bottarga, popcorn velouté **56**

MORETON BAY BUG, 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, sake kelp, peas emulsion **62**

SPATCHCOCK, yellow zucchini, beurre blanc **45**

| SIDES 14 CHOICE OF THREE TO SHARE 36 |

CREAMED SPINACH, ricotta, golden pastry

RIGATONI ALLA VODKA, tomato, Grana Padano, prosciutto

CORNBREAD, cultured butter

BROCCOLINI, garlic, chillies

MIXED LEAVES, pear, chardonnay vinaigrette

MASH POTATO, chives

CHIPS, Grana Padano, 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.