BLACK

— BAR & GRILL —

Our hand-selected beef is lightly smoked to infuse the sweet delicate flavour of cherry wood ash before being grilled over high-heat Australian iron bark on the wood-fired grill. The unique slow-burning wood and combustion allows the full flavour of the steaks to develop and the combination of these techniques accentuates the best qualities of Australia's finest produce. We hope you enjoy your experience at BLACK Bar & Grill – Executive Chef Dany Karam

CAVIAR Black Pearl served with potato blinis, quail egg, crème fraiche

SIBERIAN OSETRA 10g 115 - 30g 265

BELUGA 30g 455

ENTREES

OYSTERS chilled, freshly opened, red wine vinegar and shallot dressing GF 5.5 each

SPANNER CRAB poached in olive oil, finger lime, salmon roe, crème fraiche, pita bread 35

BEEF CARPACCIO anchovy mayonnaise, smoked croutons, crispy garlic, bitter leaves, horseradish ice-cream 31

SPRING SALAD stracciatella, green vegetables, baby artichokes, hazelnut dressing 29

CHARCUTERIE board to share, foie gras brulée, house made chutney, toasted sourdough 48

MAINS

ACQUERELLO RISOTTO corn, spanner crab, smoked crème fraiche, chives, annatto seed oil, parmigiano reggiano GF 46

LAMB RACK roasted, cumin cream, grilled padron pepper, couscous, barberries, fresh herbs 53

KING PRAWNS *(4)* seaweed butter, lemon GF 52

BARRAMUNDI 200g, cauliflower, tahini, herb salad GF 48

SIDES 11 CHOICE OF THREE TO SHARE 30

POTATO buttered désirée purée GF

CHIPS garlic, parmesan and rosemary salt

CREAMED CORN crispy eschalots, crumbs, chives GF

ASPARAGUS grilled, anchovy butter, herb salad GF

FATTOUSH salad, pomegranate molasses, crispy bread

SAUCES

Béarnaise GF 5 I Mushroom sauce 5 I Green peppercorn and cognac 5

FROM THE WOOD BURNING GRILL

GRASS FED ANGUS

FILLET grass fed angus MBS2+, 200g 52

RIBEYE 40-day dry aged grass-fed angus MBS3+, 500g 79

RANGERS VALLEY GRAIN FED ANGUS *Glen Innes, NSW*

STRIPLOIN 270-day grain fed angus MBS3+, 300g 56

SCOTCH 270-day grain fed angus MBS5+, 300g 67

DAVID BLACKMORE FULL BLOOD WAGYU *Alexandra, VIC*

RUMP CAP 600-day ration fed wagyu MBS 9+, 200g 89

FLAT IRON 600-day ration fed wagyu MBS 9+, 200g 92

TO SHARE

WAGYU TASTING chef's selection MBS9+ 600g 220

RIBEYE 28-day dry aged, grain fed wagyu MBS 5+, 1KG *Glen Innes, NSW* 195

please allow a minimum of 30 minutes

DESSERT

CHOCOLATE warm ganache, cherry, crispy rice, coconut sorbet 23

CRÈME BRULEE white chocolate, passion fruit, smoked macadamia, mango sorbet 22

CHEESECAKE goat's curd, lavender, blueberry, almond crumble GF 21

SORBET homemade daily selection, crumble 15

CHEESE SELECTION

Selection of Australian cheeses served with accompaniments

HOLY GOAT La Luna, white mould, goat milk, Castlemaine VIC 10

CHEDDAR Pyengana, hard, cow milk, Pyengana TAS 10

TARWIN Berry's Creek, blue, cow milk, Gippsland VIC 10

L'ARTISAN Le Rouge, soft smear ripened, cow milk, Timboon VIC 10

For any dietary requirements please consult your waiter for alternative menu options - GF denotes gluten-free option. *A surcharge of 15% applies on Public Holidays.*
Please be advised any group reservations of 8 guests or more will incur a 10% service charge. Please note a 0.8% surcharge will apply to all credit card transactions (including where you select the "credit" option when using a debit card).
Are you a member of the Star Club? Simply present your card to enjoy generous discounts (Silver 10%, Gold 20%, Platinum 30%) Plus use your card to accrue Tier Points and earn and redeem Casino Dollars.
Not a member? Visit the Star Club Desk to join today. The Star practises the responsible service of alcohol. Guests must be aged 18 years or over to enter the casino.