

2 COURSES \$70 | 3 COURSES \$80

STARTERS

OYSTERS (6) chilled, freshly opened, red wine vinegar and shallot dressing GF

SNAPPER ceviche, lemon myrtle, macadamia, radish, smoked sourdough

FIG SALAD, house made duck ham, burrata, candied walnut, rocket salad, white balsamic dressing

MAINS

LAMB RACK 250g grilled, chimichurri, watercress, mint, goats curd GF

BARRAMUNDI 200g, roasted capsicum salad, salsa verde GF

FILLET 200g grass fed angus, green beans & buttermilk dressing GF

GNOCCHI semolina handmade, pumpkin, ricotta, exotic mushrooms, hazelnut, roasted salsify

SIDES

POTATO buttered désirée purée GF \$10

CHIPS garlic, parmesan and rosemary salt \$10

ICEBERG lettuce salad, watercress, blue cheese dressing, walnut \$10

DESSERT

SORBET homemade, daily selection, sable crumble

REBECCA'S LEMON cake, citrus curd, meringue, coconut sorbet

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 private group reservations for between 8 and 11 persons (inclusive) will incur a surcharge of \$10.00 per person when dining at BLACK Bar and Grill. Corporate group reservations, or private group reservations exceeding 11 persons, will also incur a surcharge, which will be confirmed at the time the reservation is made.

Please note a 1% 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. Guests must be aged 18 years or over to enter the casino.