

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

SEASONAL AUSTRALIAN BLACK TRUFFLE

available at \$5 per gram, sold in minimum weight of 2 grams

COLD SEAFOOD

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

HIRAMASA KINGFISH sashimi, horseradish cream, apple and cucumber salad, crispy saltbush GF 32

ENTRÉES

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

SCALLOP grilled, chestnut, smoked speck, buttermilk dressing GF 33

BEEF TARTARE, anchovy mayonnaise, heirloom beetroot, mustard ice cream, wasabi leaves, puffed wild rice 31

MORETON BAY BUG grilled, Jerusalem artichokes, shichimi, lime 48

SHORT RIB 48h braised, celeriac, gremolata, horseradish, jus gras 32

FIG salad, burrata, duck ham, rocket, pickled onion, white balsamic dressing, crispy bread 29

MAINS

ACQUERELLO RISOTTO exotic mushrooms, celery, broccolini, smoked ricotta 32

LAMB LOIN roasted, smoked eggplant, charred onion, tomato and capsicum chutney, pepper sauce GF 54

FROM THE WOOD BURNING GRILL

FILLET grass fed angus MBS2+, 200g 52

RIBEYE 30-day dry aged grass-fed angus MBS2+, 400g 62

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

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

FLAT IRON 600-day ration fed wagyu MBS9+, 200g 92

RUMP CAP 600-day ration fed wagyu MBS9+, 200g 89

WAGYU TASTING chef's selection MBS9+ 600g 220

RIBEYE 450-day grain fed wagyu MBS5+, 1kg 195
please allow a *minimum of 30 minutes*

DAVID BLACKMORE DRY AGED RATION FED FULLBLOOD WAGYU MBS9+

BONE IN STRIPLOIN 42-day dry aged, 1kg 600
Sold in different weights

RIBEYE 42-day dry aged, 1kg 600

FROM THE CHARCOAL OVEN

KING PRAWNS (4) seaweed butter, lemon GF 52

BARRAMUNDI 200g, roasted capsicum salad, chimichurri GF 48

TOOTHFISH GLACIER 51 180g, black pepper sauce, charred lime, herb salad 72

FROM THE CHARCOAL ROTISSERIE

MAREMMA DUCK whole free range, to share, fermented black bean sauce 148 - *served with selection of 2 sides (please allow 30 minutes)*

SIDES 11

CHOICE OF THREE TO SHARE 30

POTATO buttered désirée purée GF

CHIPS garlic, parmesan and rosemary salt

MAC & CHEESE three cheese sauce, bacon crumbs

MUSHROOM ragout, fine herbs, golden pastry

CREAMED SPINACH pine nuts GF

BROCCOLINI zaatar, garlic, olive oil and lemon dressing GF

COS LETTUCE salad, avocado, blood orange, french dressing GF

FATTOUSH salad, pomegranate molasses, crispy bread

SAUCES

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

DESSERT

APPLE TATIN caramelised apple, puff pastry, vanilla ice-cream 19

CHOCOLATE coconut sago, caramelised crispy rice, passion fruit sorbet 23

CRÈME BRULEE white chocolate, strawberry, dulcify mousse GF 22

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.