

FATHER'S DAY SPECIALS

STEAKTARTARE Roasted bone marrow, pickled onion
salad 29

NV PAUL BARA 'Grand Rosé de Bouzy' Grand Cru
Champagne, Bouzy, France 38

KING GEORGE WHITING Charcoal grilled, wilted greens,
verjuice beurre blanc, yarra valley salmon roe 45

2018 PENFOLDS 'Bin A' Chardonnay, Adelaide Hill, SA
56

T-BONE 500g pasture fed MBS4+ Wood grilled, spring
vegetables, black pepper sauce 65

2018 RIDGE VINEYARDS 'Geyserville' Zinfandel Blends,
Sonoma Country, US 55

COLD SEAFOOD & ENTRÉE

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

YELLOWFIN TUNA sesame crusted, persian feta, wasabi and lime dressing, crispy nori 34

CAVIAR serves with blinis, quail egg, crème fraiche

SIBERIAN OSETRA 10g 110 / 30g 265

BELUGA 30g 455

ENTRÉE

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

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

SCALLOP zucchini flower, dutch carrots salad, buttermilk dressing GF 33

MORETON BAY BUG tail, grilled, fresh peas, mint, smoked pork hock, crustacean emulsion GF 48

MOULES-FRITES blue mussels, saffron, fennel, skin on fries 31

SALT BAKED BEETROOT candied walnut, treviso salad, buffalo yoghurt, house cured duck ham GF 29

BLACK

— BAR & GRILL —

GRILL

FROM THE WOOD BURNING GRILL

DAVID BLACKMORE FULLBLOOD WAGYU MBS9+ *Alexandria, VIC*

RUMP CAP 600-day ration fed wagyu, 200g 89
FLAT IRON 600-day ration fed wagyu, 200g 92
SKIRT 600-day ration fed wagyu, 200g 65
FLANK 600-day ration fed wagyu, 200g 57
STRIPLOIN 600-day ration fed wagyu, 180g 149
WAGYU TASTING chef's selection MBS9+ 600g 220

RIBEYE 42-day dry aged, 1kg 600

GRASS FED ANGUS

FILLET grass fed angus MBS2+, 200g 52
RIBEYE 40-day dry aged MBS3+, 500g 79

RANGERS VALLEY GRAIN FED *Glenn Ines, NSW*

STRIPLOIN 270-day grain fed angus MBS3+, 300g 56
SCOTCH 270-day grain fed angus MBS5+, 300g 67
RIBEYE to share, 450-day grain fed wagyu MBS5+,
1kg 195

please allow a minimum of 30 minutes

Our hand-selected beef is slightly 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

BLACK
— BAR & GRILL —

CHARCOAL & MAINS

FROM THE CHARCOAL OVEN

KING PRAWNS (4) seaweed butter, lemon GF 52

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

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

MAINS

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

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

BLACK

— BAR & GRILL —

SIDES

11 each or 30 choice of three to share

POTATO buttered dèsirèe purée GF

CHIPS garlic, parmesan and rosemary salt

MAC & CHEESE three cheese sauce, bacon crumbs

MUSHROOMS ragout, fine herbs, golden pastry

CREAMED CORN crispy shallot, chives GF

BROCCOLINI anchovy butter, herb salad GF

COS LETTUCE salad, avocado, grapefruit, French dressing GF

FATTOUSH salad, pomegranate molasses, crispy bread

SAUCES

Béarnaise GF 5

Mushroom sauce 5

Green peppercorn and cognac 5

BLACK

— BAR & GRILL —

DESSERTS

- RUM BABA Diplomatico, orange, vanilla cream 24
- CHOCOLATE warm ganache, peanut mousse, banana sorbet 23
- CRÈME BRULÉE white chocolate, passion fruit, smoked macadamia, mango sorbet 21
- QUINCE caramelised, walnut, sorrel, maple oats, vanilla ice cream 19
- SOUFFLÉ pineapple, coconut sorbet GF 23 – please allow 20 minutes
- SORBET homemade daily selection, crumble 15

CHEESE SELECTION

Selection of Australian cheese 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

TEA

- CRAFT tea 5
- Morning Breakfast, Earl Grey, Sencha, Jasmine, Karavan, Peppermint, Heal, Camomile, Masala Chai, Lavender, Egyptian Ice