

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

ENTREES

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

HIRAMASA KINGFISH sashimi, horseradish cream, apple and cucumber salad, bronze fennel GF 32

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

OX HEART TOMATO salad, buffalo mozzarella, olives, pickled onions, bitter leaves, white balsamic dressing 28

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

MAINS

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

KING PRAWNS (4) seaweed butter, lemon GF 52

BARRAMUNDI 200g, cauliflower tahini, herb salad GF 48

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

FROM THE WOOD BURNING GRILL

FILLET grass fed angus MBS2+, 200g 52

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

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

TO SHARE

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

WAGYU TASTING chef's selection MBS9+ 600g 220

SIDES 11 CHOICE OF THREE TO SHARE 30

POTATO buttered désirée purée GF

CHIPS garlic, parmesan and rosemary salt

BROCCOLINI zaatar, garlic, olive oil and lemon dressing GF

FATTOUSH salad, pomegranate molasses, crispy bread

SAUCE

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

DESSERTS

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

CHAMPAGNE LUNCH OFFER

Dom Pérignon



2 COURSES 120 | 3 COURSES 135

served with a glass of

2010 Dom Pérignon, Epernay, France

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

or

HIRAMASA KINGFISH tartare, horseradish cream, apple and cucumber salad, bronze fennel GF

FILLET 200g grain fed angus, broccolini, zaatar, olive oil and lemon dressing GF

or

BARRAMUNDI 200g, cauliflower, tahini, herb salad GF

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

or

CHOCOLATE warm ganache, cherry, crispy rice, coconut sorbet

*** Vegetarian option available ***

2010 Dom Pérignon – Gls 125ml \$75