

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

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

ENTRÉE

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

BEEF TARTARE anchovy mayonnaise, cured egg yolk, crispy potato, herb salad GF 31

SCALLOP grilled, asparagus, peas, lemon, smoked bacon, buttermilk dressing GF 33

MORETON BAY BUG vadouvan butter, cauliflower and golden raisin salad, crispy curry leaves GF 48

HEIRLOOM BEETROOT salad, goat cheese, zaatar, house made duck ham, bitter leaves, honey and rosemary vinaigrette 29

MAIN

ACQUERELLO RISOTTO grilled zucchini flower, herb butter, stracciatella, Piedmont hazelnut, escabèche dressing GF 36

SPATCHCOCK CORNFED grilled, garlic toum, sumac, pickled chilli, sesame bread 43

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

QUAIL redgate farm, babaghanouj, grains, pomegranate dressing, parsley salad 46

FROM THE WOOD BURNING GRILL

DAVID BLACKMORE FULLBLOOD WAGYU MBS9+
Alexandra, 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 64

FLANK 600-day ration fed wagyu, 200g 56

WAGYU TASTING to share; flat iron, skirt, flank 600g 198

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

CAPE GRIM GRASS FED ANGUS
Tasmania

FILLET grass fed angus MBS2+, 200g 52

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

SCOTCH grass fed angus MBS4+, 300g 59

RANGERS VALLEY GRAIN FED
Glen Innes, NSW

STRIPLOIN 28-day dry aged angus MBS5+, 250g 69

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

FROM THE CHARCOAL OVEN

KING PRAWNS (4) seaweed butter, lemon GF 52

SNAPPER 200g, roasted capsicum salad, salsa verde GF 48

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

EASTERN ROCK LOBSTER grilled, garlic and herb butter, lemon GF MP

FROM THE CHARCOAL ROTISSERIE served with selection of 2 sides

MAREMMA DUCK whole free range, to share, fermented black bean sauce 148 - *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 CORN crispy shallot, chives GF

ASPARAGUS lemon, parsley, black olive dressing GF

HEIRLOOM CARROTS roasted, cumin, garlic yogurt GF

EGGPLANT fire roasted, tomato, garlic 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

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 reservation of 8 guests or more will incur a 10% service charge.

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. The Star practises the responsible service of alcohol. Guests must be aged 18 years or over to enter the casino.