

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

SNAPPER ceviche, horseradish cream, apple and cucumber salad, crispy
saltbush GF 27

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

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

MAINS

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

LAMB RACK roasted, chimichurri, watercress, mint, goats curd GF 46

KING PRAWNS (4) seaweed butter, lemon GF 52

BARRAMUNDI 200g, roasted capsicum salad, salsa verde GF 39

FROM THE WOOD BURNING GRILL

CAPE GRIM GRASS FED ANGUS Tasmania

FILLET grass fed angus, 200g 52

SCOTCH grass fed angus MBS 4+, 300g 59

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

RANGERS VALLEY GRAIN FED ANGUS Glenn Innes, NSW

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

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

DAVID BLACKMORE FULL BLOOD WAGYU Alexandra, VIC

RUMP CAP 600-day ration fed wagyu MBS 9+, 200g 89

FLAT IRON 600-day ration fed wagyu MBS 9+, 200g 92

TO SHARE

RIBEYE 28-day dry aged, grain fed wagyu MBS 5+, 1KG Glen Innes, NSW 195
please allow a minimum of 30 minutes

SIDES 11 CHOICE OF THREE TO SHARE 30

POTATO buttered désirée purée GF

CHIPS garlic, parmesan and rosemary salt

ASPARAGUS, lemon, parsley black olive dressing GF

FATTOUSH salad, pomegranate molasses, crispy bread

SAUCES

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

DESSERTS

CHOCOLATE warm couverture ganache, caramel, peanut, blueberry, tonka
bean ice-cream 23

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

SORBET homemade daily selection, crumble 15

2 CHEESE selection, lavosh crackers, soda bread, rhubarb chutney, pecan 20

HOLY GOAT La Luna, goat

L'ARTISAN Le Rouge, soft, smear ripened, cow

TARWIN Berry's Creek, blue, cow

CHEDDAR Pyengana, hard, cow

LUNCH SET MENU

2 COURSES \$60 | 3 COURSES \$70

BEEF TARTARE, anchovy mayonnaise, crispy potato, herb salad GF

or

SNAPPER ceviche, horseradish cream, apple and cucumber salad GF

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

or

BARRAMUNDI 200g, roasted capsicum salad, salsa verde GF

PAVLOVA, macadamia and coconut, sago, passion fruit sorbet GF

or

SORBET homemade, daily section, crumble

** Vegetarian option available **

如需中文菜单 · 请垂询服务人员 - 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 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.