

BLACK

— BAR & GRILL —

Our hand-selected beef is lightly smoked to infuse the sweet delicate flavor 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 flavours 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

| COLD SEAFOOD |

OYSTERS, Sydney Rock 7 each
Chilled, freshly opened, cucumber and tomato vinaigrette, sesame GF, DF

SPANNER CRAB poached in olive oil, finger lime, salmon roe, crème fraîche, toasted brioche 42

SALMON CRUDO, honeydew melon, nasturtium 33 GF, DF

CAVIAR

Black Pearl served with potato blinis, quail egg, crème fraîche

SIBERIAN OSCIETRA 10g 115 | 30g 265

BELUGA 30g 455

| ENTRÉES |

BERKSHIRE PORK BELLY, white peach, pistachio, preserved tomato 33 GF

CHARCUTERIE BOARD, artisan cured meats, foie gras brulée, pyengana cheddar, green olives 46

WESTERN AUSTRALIA SCALLOP (4), sesame yogurt, chicken skin, radish 38 GF

MORETON BAY BUG, sauerkraut, spring peas, beef tendon crisp 55 GF

BUTTERMILK FRIED CHICKEN, miso corn, chives 32

ASPARAGUS, stracciatella, globe artichoke, Jeju mandarin vinegar 31 GF

| FROM THE WOOD BURNING GRILL |

DAVID BLACKMORE FULLBLOOD WAGYU MBS9+
Alexandra, VIC (Chef recommends medium for all wagyu)

RUMP CAP 600-day ration fed, 200g 89

FLAT IRON 600-day ration fed, 200g 99

DAVID BLACKMORE DRY AGED RATION FED FULLBLOOD WAGYU MBS9+

RIBEYE 42-day dry aged, 1kg 740

STONE AXE FULLBLOOD WAGYU MBS9+
New England, NSW

STRIPLOIN 600-day ration fed, 180g 187

WAGYU TASTING chef's selection, 600g 245

GRASS FED ANGUS - Gippsland, VIC

RIBEYE 40-day dry aged grass-fed angus MBS3+, 500g 91

RANGERS VALLEY GRAIN FED - Glen Innes, NSW

FILLET grain fed angus MBS2+, 200g 63

SIRLOIN 270-day grain fed angus MBS3+, 300g 76

SCOTCH 270-day grain fed angus MBS5+, 300g 98

RIBEYE 450-day grain fed angus MBS5+, 1kg 310

(please allow a minimum of 30 minutes)

| FROM THE WOODFIRED OVEN |

KING PRAWNS (4), seaweed butter, lemon 65 GF

BLUE EYE COD 200g, almond, charred paprika bisque 56

FISH OF THE DAY, radish textures, lemongrass beurre blanc 64 GF

MARRUNGA MARBLED LAMB RACK, smoked feta 62 GF

MARRON JAMBALAYA, zucchini flower, bone marrow 62 GF

| SIDES 12

CHOICE OF THREE TO SHARE 30 |

MASH POTATO, chives GF

CHIPS, garlic, parmesan and rosemary salt

MAC & THREE CHEESE, bacon, crumbs

CORNBREAD, cultured butter

BROCCOLINI, garlic, chillies DF

CREAMED SPINACH, ricotta, golden pastry

BABY LETTUCE, pancetta, grana padano, Caesar dressing

| SAUCES 5 |

Burnt tomato BBQ GF, DF | Mushroom & veal jus GF

Cognac & green peppercorn GF | Béarnaise GF

Menu is subject to change without notice due to produce seasonality and availability. For any dietary requirements, please consult your waiter for alternative menu options. GF denotes gluten free options. DF denotes dairy-free options. A surcharge of 10% applies on Sundays. A surcharge of 15% applies on Public Holidays. We kindly ask that you consider providing a 10% gratuity. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practices the responsible service of alcohol. Guests must be aged 18 years or over to enter the casino.