

# -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 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

### | COLD SEAFOOD |

SYDNEY ROCK OYSTERS 7 each Chilled, freshly opened, cucumber vinaigrette, dill, sesame GF, DF

SPANNER CRAB finger lime, salmon roe, crème fraiche, toasted brioche 42

SALMON CRUDO, granny smith apple, fennel pollen 33 GF, DF

CAVIAR Black Pearl served with potato blinis, quail egg, crème fraiche SIBERIAN OSCIETRA 10g 115 | 30g 265 BELUGA 30g 455

## | ENTRÉES |

BERKSHIRE PORK BELLY, fig, pistachio, preserved tomato 33 GF

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

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

MORETON BAY BUG, sauerkraut, beef tendon crisp 55 GF

BUTTERMILK FRIED CHICKEN, miso corn, chives 32

STRACCIATELLA, persimmon, sugar plum tomatoes, walnut 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 TRIO 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 TENDERLOIN 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 capsicum bisque 56 FISH OF THE DAY, radish textures, lemongrass beurre blanc 64 GF MARRUNGA MARBLED LAMB RACK, smoked feta 62 GF MARRON JAMBALAYA, bone marrow, brussel sprout 62 GF

| SIDES 12

MASH POTATO, chives GF

CHIPS, garlic, parmesan and rosemary salt

MAC & THREE CHEESE, smoked ham

CORNBREAD, cultured butter

BROCCOLINI, garlic, chillies GF, DF

**CREAMED SPINACH**, ricotta, golden pastry

MIXED GREENS, pear, pumpkin seeds, chardonnay vinaigrette GF

| SAUCES 5 |

Menu is subject to change without notice due to produce seasonality and availability. GF denotes gluten free options. DF denotes dairy-free options, Our kitchens handle food allergens that may be unsuitable for some guests, we will endeavour to accommodate your dietary needs, however we cannot guarantee a completely allergen free dining. experience. Please advise one of our friendly team members if you have any special dietary needs. A surcharge of 15% applies on Sundays, A surcharge of 15% applies on Sundays 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.



# CHOICE OF THREE TO SHARE 30 |

Burnt Tomato BBQ GF, DF I Mushroom & Veal Jus GF Cognac & Green Peppercorn GF | Béarnaise GF