

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 flavor 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, red wine vinegar and shallot dressing GF

SPANNER CRAB poached in olive oil, finger lime, salmon roe, crème
fraiche, toasted brioche 36

HIRAMASA KINGFISH ceviche, chilli jam, fennel salad, citrus emulsion,
karkalla, crispy floss 35 GF

CAVIAR

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

SIBERIAN OSCIETRA 10g 115 | 30g 265

BELUGA 30g 455

ENTRÉES

GRASS FED BEEF TARTARE, quail egg, anchovy mayonnaise,
salt & vinegar crispy potato 33

CHARCUTERIE board, foie gras brulée, house made chutney,
toasted sourdough 54

MOOLOOLABA SCALLOP (3) grilled, spring vegetables salad,
buttermilk dressing 33 GF

MORETON BAY BUG tail grilled, vadouvan butter, pickled cauliflower,
gremolata 55 GF

BUTTERMILK FRIED CHICKEN, miso corn, chives 32

HEIRLOOM TOMATO, burrata, olive crumb, pickled onion, tomato
sorbet, white balsamic dressing 31 GF

FROM THE WOOD BURNING GRILL

DAVID BLACKMORE FULLBLOOD WAGYU MBS9+

Alexandra, VIC

SKIRT 600-day ration fed wagyu MBS9+, 200g 68

RUMP CAP 600-day ration fed wagyu MBS9+, 200g 89

FLAT IRON 600-day ration fed wagyu MBS9+, 200g 94

STRIPLOIN 600-day ration fed wagyu MBS9+, 180g 178

WAGYU TASTING chef's selection MBS9+, 600g 245

DAVID BLACKMORE DRY AGED RATION FED FULLBLOOD
WAGYU MBS9+

RIBEYE 42-day dry aged, 1kg 650

GRASS FED ANGUS - *Gippsland, VIC*

FILLET grass fed angus MBS2+, 200g 59

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

RANGERS VALLEY GRAIN FED - *Glen Innes, NSW*

STRIPLOIN 270-day grain fed angus MBS3+, 300g 69

SCOTCH 270-day grain fed angus MBS5+, 300g 78

RIBEYE 450-day grain fed angus MBS5+, 1kg 280

(please allow a minimum of 30 minutes)

FROM THE CHARCOAL OVEN

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

BARRAMUNDI 200g, warm cauliflower salad, almond, lemon 53 GF

PINK SNAPPER 200g, caramelised witlof, white onion, karkalla,
salsa verde 64

CLOVER VALLEY LAMB RACK, herb salad, gremolata 53

AQUARELLO RISOTTO, wild mushrooms, celery, broccolini, goat curd,
parmesan cheese 32

SIDES 12

CHOICE OF THREE TO SHARE 30

DÉSIRÉE POTATO, buttered purée GF

CHIPS, garlic, parmesan and rosemary salt

MAC & CHEESE three cheese sauce, bacon crumbs

CORNBREAD, cultured butter

BROCCOLINI, zaatar, garlic, olive oil and lemon dressing

CREAMED CORN, chives, crispy shallot GF

BABY LETTUCE, avocado, grapefruit, french dressing GF

SAUCES 5

Béarnaise GF | Mushroom sauce | Green peppercorn and cognac