

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

ENTREES

OYSTERS Sydney Rock 7 each
chilled, freshly opened, red wine vinegar and shallot dressing GF

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

BEEF TARTARE anchovy mayonnaise, crispy salt & vinegar potato 33

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

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

MAINS

KING PRAWNS (4) seaweed butter, lemon 65 GF

BARRAMUNDI 200g, cauliflower, almond puree, chervil salad 53 GF

CLOVER VALLEY LAMB RACK herb salad, gremolata 53

AQUARELLO RISOTTO 1year aged wild mushrooms, celery, broccolini,
goat curd, parmesan cheese 32

FROM THE WOOD BURNING GRILL

FILLET grass fed angus MBS2+, 200g 59

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

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

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

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

TO SHARE

RIBEYE 450-day grain fed angus MBS5+, 1kg 280
please allow a minimum of 30 minutes

WAGYU TASTING chef's selection MBS9+ 600g 245

SIDES 12 CHOICE OF THREE TO SHARE 30

POTATO buttered désirée purée GF

CHIPS garlic, parmesan and rosemary salt

BROCCOLINI zaatar, garlic, olive oil and lemon dressing GF

COS LETTUCE salad, avocado, grapefruit, french dressing GF

SAUCES

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

DESSERTS

CHOCOLATE warm couverture ganache, banana sorbet, peanut mousse 26

CRÈME BRULEE white chocolate, passionfruit, smoked macadamia,
mango sorbet 25

SORBET homemade daily selection, crumble 18 GF

Dine In Style

A chef's selection of most iconic dishes,
served up for you with a touch of old school hospitality

3 COURSES 200pp

(Minimum 2 person)

(Available only on Sunday lunch)

ENTRÉE To share

Complimentary glass of

Champagne Louis Roederer 242 Collection

OYSTERS, Sydney Rock 2 pp

Chilled, freshly opened, red wine vinegar and shallot dressing GF

HIRAMASA KINGFISH

Ceviche, chilli jam, fennel salad, citrus emulsion, karkalla, crispy floss GF

SPANNER CRAB

Poached in olive oil, finger lime, salmon roe, crème fraiche, toasted brioche

MAIN To share

KING PRAWNS (4)

Seaweed butter, lemon GF

FLAT IRON

600-day ration fed wagyu MBS9+, 200g

Chef's selection of sides and sauces

DESSERT To share

CHOCOLATE

Warm ganache, peanut mousse, banana sorbet

CRÈME BRULEE

White chocolate, passionfruit, smoked macadamia, mango sorbet