

BLACK

— BAR & GRILL —

DESSERTS

CHOCOLATE GANACHE, peanut mousse, banana sorbet & chocolate sauce 26
Penfolds Grandfather '20 Year Old Rare Tawny' 28

CRÈME BRULEE, white chocolate, passion fruit, smoked macadamia &
mango sorbet 25
2021 Alasia Moscato d'Asti 16

CREAM CHEESECAKE, mugwort ice cream, lavender crystal & perilla textures 19
El Maestro Sierra, Olorosso 15

WARM DONUTS (3), oolong cream filling 19
2022 Mt. Horrock's 'Cordon Cut' Riesling 14

CHEESE SELECTION

Selection of Australian cheeses served with accompaniments.

HOLY GOAT La Luna, white mould, goat milk, Castlemaine VIC 13

CHEDDAR Pyengana, hard, cow milk, Pyengana TAS 13

TARWIN Berry's Creek, blue, cow milk, Gippsland VIC 13

L'ARTISAN Le Rouge, soft smear ripened, cow milk, Timboon VIC 13

TEA

CRAFT tea 5

Morning Breakfast, Earl Grey, Sencha, Jasmine, Caravan, Peppermint, Camomile, Masala
Chai, Lavender, Egyptian Ice

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 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. 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.