BLACK

— BAR & GRILL —

| CANAPE |

SYDNEY ROCK OYSTER (A), cucumber, tomato water sesame **½ doz 42 | doz 84**

3 COURSE CHRISTMAS LUNCH $185pp

Guests are invited to select one dish from each course

| ENTRÉE |

HIRAMASA KINGFISH (A), yellow melon, shiso, charred seaweed
SPANNER CRAB (A), finger lime, salmon roe, coriander, brioche
BERKSHIRE PORK, golden queen peach, radicchio, basil
GRILLED NECTARINE, stracciatella, native macadamia

| MAIN |

FESTIVE TOOTHFISH (A), charred leek, clam beurre blanc
CHRISTMAS FEAST TURKEY, koji pork stuffing, dutch carrot, port wine jus
O'CONNOR SCOTCH, fermented jalapeno jus
ZUCCHINI FLOWER RISOTTO, lemon thyme, ricotta

Served with sides to share

MIXED SUMMER GREENS, chardonnay vinaigrette
MASH POTATO, shio kombu, chives

| DESSERT |

SANTA'S FAVOURITE MOUSSE, valrhona ice cream
CRÈME BRÛLÉE, mango, coconut sorbet
ARTISAN CHEESE PLATTER, apricot paste, walnut sourdough

Seafood origin: (A) - Australia, (I) - Imported, (M) - Mixed

A surcharge of 10% will apply on Sundays and 15% on public holidays.
Menu is subject to change, cancellation and availability. 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 team members if you have any special dietary needs.
The Star practises the responsible service of alcohol.