BLACK

— BAR & GRILL —

Guests are invited to select one dish from each course

| ENTRÉE |

KINGFISH CRUDO (A), blood orange, charred seaweed

STEAK TARTARE, perilla, Jerusalem artichoke, cuttlefish ink cracker

ASPARAGUS & ARTICHOKE stracciatella, tangerine vinaigrette

| MAIN |

MUSHROOM PAELLA, kimchi, capsicum

OCEAN TROUT (A), zucchini flower, blue swimmer crab bisque

BEEF TENDERLOIN, 200g, potato puree, beef jus

Served with a selection of sides and assortment of sauces to share

| DESSERT |

HONEY CRÈME BRÛLÉE, passionfruit, fig, walnut

MANGO SEMIFREDDO, white chocolate sable crumb, coconut espuma

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.