BLACK

— BAR & GRILL —

NEW YEARS EVE 2026
3 COURSE SET MENU $149pp

Guests are invited to select one dish from each course

| ENTRÉE |

BERKSHIRE PORK, preserved plum, macadamia, basil

YELLOW FIN TUNA (A), yellow melon, gochujang

NECTARINE & STRACCIATELLA, pistachio, lemon thyme

| MAIN |

RED SNAPPER (A), zucchini flower, bottarga, beurre blanc

GRAIN FED BEEF TENDERLOIN, preserved fennel, beef jus

STONE AXE RUMP MB9+, charred cucumber, burnt tomato jus +20

ZUCCHINI FLOWER PAELLA, capsicum, eggplant, coriander salsa

Served with sides to share

MIXED SUMMER GREENS, peach

MASH POTATO, shio kombu, chives

| DESSERT |

CRÈME BRÛLÉE, coconut tuille, mango sorbet

CREAM CHEESECAKE, mugwort ice cream, perilla

AUSTRALIAN CHEESE PLATTER, fig 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.