BLACK

— BAR & GRILL —

NEW YEARS EVE 2026
5 COURSE DEGUSTATION $199pp

| ONE |

SYDNEY ROCK OYSTER (A), preserved plum, cucumber, tomato water

| TWO |

YELLOW FIN TUNA (A), yellow melon, gochujang

| THREE |

BERKSHIRE PORK, preserved plum, macadamia, basil

| FOUR |

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

OR

GRAIN FED BEEF TENDERLOIN, preserved fennel, beef jus

OR

FULL BLOOD WAGYU FLANK MB9+, charred cucumber, burnt tomato jus +20

| FIVE |

CRÈME BRÛLÉE, coconut tuille, mango sorbet

OR

CREAM CHEESECAKE, mugwort ice cream, perilla

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.