

nineteen

AT THE STAR

\$160 SET MENU

The team at Nineteen at The Star works closely with farmers and primary producers to ensure we are sourcing premium and sustainable produce. We hope you enjoy your experience at Nineteen at The Star.

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SIGNATURÉ OYSTERS

Champagne Mignonette & Wood Roasted

CHOICE OF ENTRÉE

Kingfish Crudo, Macadamia Milk, Apple, Braised Kelp

Bay Lobster Tortelloni, Tomato, Leek Fondue, Crustacean Butter

Beef Tartare, Capers, Cornichons, Confit Yolk, Grilled Sourdough

CHOICE OF MAIN (Served with Sides)

Pumpkin Risotto, Sage, Toasted Pepitas, Beurre Noisette

Patagonian Toothfish, Grilled Leeks, Champagne Beurre Blanc

Wagyu Beef, Roast Shallot, Sauteed Mushroom, Black Garlic, Bordelaise

CHOICE OF DESSERT

Chocolate Meringue Pie, 'Pedro Ximenez' Ice Cream

Brûléed Lemon Tart, Cultured Cream

"Nineteen" Cheese Selection, Assorted Fruits, Lavosh

Menu subject to availability, change and cancellation. Please be aware that our products contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. The Star practises the responsible service of alcohol.