

CUCINA PORTO

PREMIUM SHARING MENU \$129PP

ANTIPASTI

Market Oysters (A)

Lemon

Stone Baked Bread

Olive Tapenade, extra virgin olive oil

Kingfish Crudo (A)

Passionfruit & lemon balsamic dressing, bronze fennel

Heirloom Tomato & Watermelon Caprese

Soft whipped goat's curd, mint

Speck Carpaccio

Preserved mushrooms, cipolline Borretane

Ox Heart Tomato Bruschetta

Marinated ox heart tomato, basil cress

PASTA

Gnocchi alla Sorrentina

Oven baked potato gnocchi, tomato sauce, buffalo mozzarella, basil oil

Schiaffoni al Ragu

Slow-cooked beef & lamb ragu, rosemary, aged parmesan

SECONDI

Crumbed Veal

Rocket, fresh grated parmesan cheese, gremolata

Barramundi (A)

200g pan fried barramundi, cauliflower puree, olives & tomato

CONTORNI

Mixed Garden Salad

Baby cos, frisée, chardonnay dressing

Crispy Chips

Maldon sea salt

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

A surcharge of 10% will apply on Sunday 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.