

CUCINA PORTO

SHARING MENU \$89PP

ANTIPASTI

Rosemary Schiacciata

Garlic & rosemary flat bread

Calamari Fritto (I)

Black garlic mayonnaise, lemon

Burrata

Pistachio pesto, 'nduja crumb

Ham

Brined & wood-smoked

N'duja Marinated Tomato

Spicy pork sausage oil, cherry tomato

Ox Heart Tomato Bruschetta

Marinated ox heart tomato, basil cress

MAINS

Ravioli Of the Day

Fresh sugar plum tomato sauce, basil leaves, salted ricotta

Schiaffoni al Ragu

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

Pizza Capricciosa

Tomato, fior di latte, ham, mushroom, artichoke, olive

Pizza Quattro Formaggi

Fior di latte, gorgonzola, smoked scamorza, aged parmesan, walnuts

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.