

CUCINA PORTO

MELBOURNE CUP 2026
2 COURSE \$64.90PP | 3 COURSE \$74.90PP

ENTREE

Natural Oysters (A) (2)
Shallot & cabernet vinegar

Cauliflower Crisp,
Yoghurt cheese, red elk, paprika

Slow Roasted Porchetta Carpaccio
Salsa verde, shaved fennel & watercress salad, fried capers

Prawns Saltimbocca & Peperonata (2) (A) +15
Prosciutto crudo wrapped king prawns, burnt lemon butter, mixed capsicum peperonata

MAINS

Schiaffoni al Ragu
Slow-cooked beef & lamb ragu, rosemary, aged parmesan

Gnocchi Alla Sorrentina
Potato gnocchi, rich tomato sauce, fresh basil, buffalo mozzarella

Ravioli of the Day
Fresh sugar plum tomato sauce, basil leaves, salted ricotta

Linguine Alla Marinara Rossa (I) +15
Prawn, rockling, calamari, white wine, gremolata, tomato sauce

Sirloin MBS2+, grain-fed Angus (I) +25
Radicchio panzanella salad, red wine jus

ADD ON

Mixed Garden Salad +6
Baby cos, mix lettuce, chardonnay dressing

Chips +6
Maldon sea salt

DESSERT

Chocolate & Passionfruit Delizia
Chocolate semifreddo, mixed berry sweet compote, passionfruit sorbet

Ricotta Cheesecake +9
Cream cheese, ricotta, pinenuts

Crostata al Cioccolato & Pere + 10
Chocolate tart, red wine poached pears, vanilla ice cream

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.