

## ENTRÉE

Appellation Signature Oysters with Mignonette	42   82 doz
Kingfish Ceviche, Yuzu Kosho, Pickled Watermelon, Smoked Bonito Consommé	34
Miso Buttered Spanner Crab, Roasted Corn, Chicken Skin Cream	38
Beef Tartare, Tendon, Mustard, Soured Onions & Spent Sourdough Cracker	36
Ruby Creek Mushrooms, Parmesan Curd, Porcini Cookie, Shitake Marmalade	32
Roast Tiger Prawn with Fermented Chilli Butter	34

## MAIN

Roast Coral Trout, Pink Fir Potato, Lemon Aspen, Oyster Velouté	68
Slow Cooked Kidman Wagyu Rump Cap, Pickled Kohlrabi, Bone Marrow Cream	62
Margra Lamb Saddle, Jerusalem Artichoke, Sprouting Brassica, Black Garlic Lamb Sauce	
Hay Aged Duck Breast, Beetroot, Goats Curd, Fermented Garlic Honey, Neck Sauce	58
Qld Grass-Fed Scotch 300g Confit Garlic, Bone Marrow Sauce	64

## SIDES

Shoestring Chips, Old Bay Seasoning, Tarragon Mayonnaise	14
Woodfired Hispi Cabbage, Cashew Cream, Bottarga	14
Garden Leaves, Celery Seed Dressing, Pickles	16

Snap, share & tag your moments @aloria.skydeck

Please note, A surcharge of 10% applies on both Saturdays and Sundays, and 15% on public holidays. The Star Club discounts do not apply at this venue. Members of The Star Club are eligible to earn Casino Dollars and Tier Points as well as redeem Casino Dollars upon presentation of current Membership Card. Menu subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. Please note a 0.8% service fee will apply to all Visa, Mastercard and American Express. The Star Brisbane practises the responsible service of alcohol. ALORB08972