

## BANQUET

100pp | min 2 people

165pp | with wine pairing

Spent corn waffle, caramelised Ruby Creek mushrooms, soured cream *(vg)*

Brasserie sourdough, house-churned butter, smoked salt *(gfo, dfo)*

Appellation Oysters (2) add 15pp *(gf, df)*

### **2024 Hahndorf Hill 'Gru' Grüner Veltliner | Adelaide Hills, South Australia**

Light cured cobia, smoked bone consommé, green tomatoes, cured ginger, cultured cream *(gf, dfo)*

Coal-roasted leek, kombu, macadamia, garlic chive, fermented honey and lemon aspen glaze *(gf, df, vg)*

Bay lobster schnitty, yuzu hollandaise, spent seafood add 15pp

### **2023 Voyager Estate Cabernets | Margaret River, Western Australia**

Stockyard strip on the bone, caramelised garlic jus *(gf, df)*

Whole baked fish, champagne beurre blanc, fermented chilli, crispy bits *(gf, dfo)*

Brined baby gem lettuce, new season pear, ginger dressing *(gf, df)*

French fries, caramelised onion with thyme, caramelised onion mayo *(gf, df)*

### **Starward Nova Single Malt | Melbourne, Victoria**

Persimmon cheesecake, toasted oat streusel, malt ice-cream

Trio of Cheeses, House Preserve, Lavosh, Muscatels add 15pp

Please note, a surcharge of 10% applies on both Saturdays and Sundays, and 15% on public holidays.

VG – Vegan | GF – Gluten Free | DF – Dairy Free | VG – Vegetarian | GFO – Gluten Free Option | DFO – Dairy Free Option

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.