

LUNCH SET MENU

Wednesday – Sunday

70 pp | Your choice of one entrée, one main, sides for the table

ENTRÉE

Kingfish Ceviche, Yuzu Kosho, Pickled Persimmon, Smoked Bonito Consommé

Ruby Creek Mushrooms, Parmesan Curd, Porcini Cookie, Shitake Marmalade

Beef Tartare, Tendon, Mustard, Soured Onions & Spent Sourdough Cracker

Roast Tiger Prawn with Fermented Chilli Butter add 15pp

MAIN

Slow Cooked Smoked Wagyu Rump Cap, Pickled Kohlrabi, Bone Marrow Cream

Baked Fish, Pink Fir Potato, Lemon Aspen, Oyster Velouté

Eggplant, Jerusalem Artichoke, Sprouting Brassica, Vegetable Jus

SIDES

Garden Leaves, Celery Seed Dressing, Pickles

Shoestring Chips, Old Bay Seasoning, Tarragon Mayonnaise

DESSERT

Add 18pp

Urban Honey Cake, Caramelised Cream, Croissant Ice Cream

Roasted White Chocolate and Miso, Raspberry, Cocoa Crumb

Fromage – All Accompanied with House Preserve, Lavosh and Muscatel

Pyengana Cheddar | Cloth Bound Cheddar Pyengana Tasmania

Woombye Ash Brie | Cow's Milk Woombye Queensland

Riverine Blue | Buffalo Milk Gippsland Victoria

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