

nineteen

AT THE STAR

\$96 SET MENU

The team at Nineteen at The Star works closely with farmers and primary producers to ensure we are sourcing premium and sustainable produce. We hope you enjoy your experience at Nineteen at The Star.

Executive Chef Uday Huja

Nineteen Signature Oysters & "Snacks"

Paired with Dominique Portet 'Brut Rosé' - Yarra Valley

CHOICE OF ENTRÉE

Heirloom Tomato & Fig Salad, Sheep's Milk Cheese

Pumpkin Risotto, Toasted Pepitas, Sage Brown Butter

Steak Tartare, Old Bay Chips, Yolk Sauce

Queensland Spanner Crab, Brown Butter, Macadamia, Sourdough

CHOICE OF MAIN (Served with Sides)

Shallot Tarte Tatin, La Luna Goat Cheese, Pickled Cucumber

Roast Lamb Loin, Jerusalem Artichoke, Hazelnuts, Lamb Jus

200g Ocean Trout, Maple Cedar Plank Roasted

Grain Fed Scotch Fillet, Roast Onion, Horseradish

CHOICE OF DESSERT

Chocolate Meringue Pie, 'Pedro Ximenez' Ice Cream

Nougat Parfait, Strawberry Sorbet, Basil

Our signature menu is currently available during our Wednesday and Thursday dinner service, and Friday and Saturday lunch service only. Menu subject to availability, change and cancellation. The Star Club Member discounts apply. Please be aware that our products contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. The Star practises the responsible service of alcohol.