

nineteen
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AT THE STAR

The team at Nineteen at The Star work closely with the purveyors of the finest seasonal and sustainable produce to bring you a breakfast experience that reflects our respect for nature's gifts. It features all your classic favorites plus some Southern specialties from our Executive Chef, Uday Huja.

BEVERAGES

CHAMPAGNE BY THE GLASS

NV Josef Chromy Tasmanian Cuvee, Relbia TAS	15
NV Dominique Portet 'Brut Rosé,' Yarra Valley VIC	15
NV Billecart-Salmon 'Brut Reserve,' Champagne FR	38
NV Ruinart 'Blanc de Blancs,' Champagne FR	60

JUICES

FRESH JUICE	8
Freshly Squeezed Orange Juice	
Pineapple, Tomato, Apple, or Mango Nectar	
HEALTH KICK	9
Apple, Pineapple, Cucumber, Celery & Avocado	

COFFEE AND TEA

VITTORIA ORGANIC COFFEES	6
VEGAN MAYDE TEA (From Byron Bay)	6
English Breakfast, Earl Grey, Green Jasmine and Rose, Mint Cacao, Rooibos, or Masala Chai	

Menu subject to availability, change and cancellation. 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 Club Member discounts apply. A 15% surcharge applies on Public Holidays. A 0.8% service fee will apply to all Visa, Mastercard and American Express transactions. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practices the responsible service of alcohol.

BREAKFAST

THE DARLING BREAKFAST 45

Crafted exclusively for guests of The Darling.

Begin with a fresh juice and your choice of coffee or tea, followed by a fresh Southern Buttermilk Biscuit – a specialty of our Executive Chef, Uday Huja. Then, select one dish from our Mains section to complete your order. Enjoy, Darling!

STARTERS

FRUITS DU JOUR	15
Chef's Selection - <i>Subject to availability</i>	

MAINS

BREAKFAST SMOOTHIE BOWL	19
Granola, Mixed Berries, Banana, Dried Fruits, Coconut	
CROQUE MADAME	22
Ham & Gruyere Sandwich, Sunny Side Up Egg, Bechamel	
AVOCADO ON TOAST	22
Avocado, Poached Eggs, Goat Cheese, Roasted Tomato, Toast	
<small>Additional option available: Seasonal mushrooms for \$4 / Dill Ocean Trout for \$4 / Bacon for \$4</small>	
EGGS YOUR WAY	28
Two Eggs Any Style, Bacon, Hash Brown, Roasted Tomato, Toast	
EGGS BENEDICT	32
Dill Ocean Trout or Leg Ham, Poached Eggs, Brown Butter Hollandaise	
CRAB OMELETTE	36
Blue Swimmer Crab, Tarragon, Tomato Fondue	

SIDES

8 | ANY 3 SIDES 22

Southern Biscuits
Brown Sugar Pepper Bacon Thick Cut
Spinach Herb Olive Oil
Sage & Maple Country Sausage Links
Brown Butter Rosti Potato
Dill Ocean Trout
Roasted Thyme & Garlic Tomatoes
Avocado Herb Olive Oil
Seasonal Mushrooms Herb Butter
Toast Choice of Sourdough, Soy Quinoa, Fruit, Gluten Free \$5