

DINNER MENU

Seasonal delights tended with love and care

STARTERS

Freshly baked bread **VEO**
House-made herb butter **14**

Seasonal oyster selection **GFO, DF**
Choice of:

Natural
Mignonette
Kilpatrick
Half 36 Dozen 72

🍷 *Dal Zotto 'Pucino' Prosecco,*
King Valley, Victoria 12

Split pea and Meyer lemon dip **VE**
Flat bread **16**

Carpaccio of Atlantic salmon **DF**
White soy and lime **26**

Star anise cured pork belly **DF**
Fragrant lemon-grass salad
with tamarind chilli jam **24**

🍷 *821 Sauvignon Blanc,*
Marlborough, New Zealand 10.5

Charcuterie board **GFO**
Locally sourced cured meats from
Saison featuring native flavours,
pickled vegetables, Grana Padano
with crisp bread **28**

Heirloom tomato salad **V**
Woodside goats curd,
native pepper and fennel **19**

Airlie Beach Tiger prawns **GF, DFO**
Garlic and parsley **35**

The *Garden* salad **GF**
Baby gem lettuce, radicchio, roasted
walnuts and avocado **23**

Add: Poached chicken 8
Tiger Prawns (2pcs) 19

Calamari with yuzu aioli **GFO, DF**
Fresh lime **20**

🍷 *Aquilani Pinot Grigio,*
Friuli-Venezia, Italy 12

Local avocado nourish bowl **GF, DF, VE**
Chic peas, babaganoush spiced
cauliflower, kale sesame dressing
and edamame **20**

MAINS

Grand Chester eye fillet **GF**
Portobello mushroom, goats curd,
potato and jus gras **50**
🍷 *Wolf Blass 'Blass' Shiraz,*
Multi-Regional, South Australia 12

Elgin Farm free range
chicken breast **GF**
Charred heirloom carrots, roasted
hazelnuts and labna **38**

🍷 *Cloud St. Chardonnay,*
Multi-Regional, Victoria 12

Macadamia crusted salmon **GFO**
Soba noodles and Asian herbs **42**

Urban Valley mushrooms **VE, GF**
Kimchi pickle with Gochujang and
shallot salad **36**

Prawn risotto **VO**
Pomodoro, garlic, chilli,
chervil and crème fraîche **36**

Roasted Barramundi **GF**
Spring peas, fennel and mint **38**

AUSTRALIAN GRILL EXPERIENCE

Chefs' selection of great Australian
producers simply prepared with
trussed tomatoes and jus, paired with
green oak salad and signature chips.

Stockyard 200-day grain fed
rib eye 350g **GFO, DFO 65**

Rosemary marinated Milly Hill
lamb cutlets **GFO, DFO 55**

Stockyard 200-day grain-fed
Tomahawk **GFO, DFO**

To share **MP**

*Please ask your waitperson for weights
and pricing. Minimum 1kg. 30 minute
cooking time.*

Add: Garlic butter Airlie Beach
Tiger prawns (2pcs) GFO, DFO 19

AUSTRALIAN SEAFOOD EXPERIENCE

From the tropical waters of
Northern Queensland to the
ice-cold southern oceans of
Tasmania, enjoy a selection
of Australia's best seafood.

Cold seafood platter **GFO 170**

Today's selection of oysters (4pcs)

Airlie Beach Tiger prawns (6pcs)

Mooloolaba spanner crab (200g)

Tasmanian house-smoked
salmon (80g)

Spencer Gulf Hiramasa Kingfish,
citrus and wasabi (40g)

Moreton Bay bugs (4 halves)

Indulgent seafood platter **220**

Includes the cold seafood platter
as well as:

Today's selection of oysters
kilpatrick (4pcs)

Kinkawooka mussels
pomodoro (200g)

Great Australian Bight
deep-water flathead (120g)

Tiger prawns (6pcs)

Signature chips, tartare sauce, aioli

🍷 *NV Moët & Chandon Brut Impérial,*
Epernay, France 28

SIDES

Crispy chats with garlic **V 10**

Baby gem salad **VE 10**

Signature chips **10**

Charred broccolini
with almonds **VE 10**

Minted peas **VO 10**

Or choose 3 for **\$25**

SAUCES

Pepper **5**

Mushroom **5**

Red wine jus **5**

Garden
KITCHEN

V VEGETARIAN **VE** VEGAN **VEO** VEGAN OPTION AVAILABLE **DF** DAIRY FREE **DFO** DAIRY FREE OPTION **GF** GLUTEN FRIENDLY **GFO** GLUTEN FRIENDLY OPTION AVAILABLE
Menu subject to availability and change. The Star Club Member discounts apply. Please be aware that our products either contain and/or are produced in kitchens which contain and/or use allergens.
For allergen free options please speak with your waitperson. 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 practises the responsible service of alcohol. GARDG06392/281122

