nineteen\_

AT THE STAR

## THE STAR GOLD COAST

## nineteen AT THE STAR

## **APPELATION - SYDNEY ROCK OYSTERS**

Natural - Champagne Mignonette	6 for 38
Granita – 'Gin & Lime'	6 for 38
Roasted - 'Smokey' - Barbeque, Bacon, Garlic	6 for 38
CHILLED SEAFOOD	
<b>Seafood Platter</b> - 2 Moreton Bay Bugs, 4 Clarence River King Prawns, 6 Oysters, Hervey Bay Scallops, Yellowtail Kingfish, Smoked Mussels	180
ENTRÉE	
Smoked Beetroot, Goat's Curd, Fig, Walnut, Balsamic	24
Wild Mushroom Risotto, Crème Fraiche, Baby Herbs	26
Yellowtail Kingfish Crudo, Basil, Pickled Fennel, Radish, Burnt Orange	28
Raw Beef Tartare, Shallot, Smoked Horseradish Cream, Capers, Beef Crisps	28
Bay Lobster Raviolo, Tomato, Leek Fondue, Crustacean Butter	36
Duck Gnocchi, Jerusalem Artichoke Crisps, Pecorino Cheese	30
CAVIAR	
Oscietra Tasting, Potato Blini, Crème Fraiche, 5g	30
Oscietra, Russian Sturgeon, 50g tin	400
Beluga, Huso Huso Sturgeon, 50g tin	650

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. The Star practises the responsible service of alcohol. NINTG00978/200220

Served with Traditional Accompaniments and Potato Blinis

## **MAIN**

<b>Shallot Tart Tatin</b> , Goat Cheese, Chicory, Mustard Cream	40
Market Fish, Baby Potatoes, Garden Peas, Smoked Butter	MP
Patagonian Toothfish, Baby Turnip, Jamón Consommé	68
Wollemi Duck Breast, Beetroot, Radicchio, Raspberry, Liquorice	56
Dry-Aged Berkshire Pork, Plum, Celery Root, Sauce Pèrigueux	55
Margra Lamb Rump, Smoked Yoghurt, Eggplant, Olive, Basil	55
Maigia Lamb Komp, smoked Tognon, Eggplann, Olive, Basil	33
WOOD FIRED OVEN	
Moreton Bay Bugs, Garlic Butter Crumb	94
Rock Lobster, Mornay, Thermidor, Garlic Butter Crumb	399/1kg
ANGUS	
Scotch Fillet 300g 3+ MBS	56
Eye Fillet 250g 3+ MBS	68
Sirloin 500g On The Bone Dry-Aged 4 Weeks 3+ MBS	84
T-Bone 800g Dry-Aged 4 Weeks 3+ MBS	140
Rib Eye 1kg 3+ MBS	140
	140
WAGYU	
<b>Rump Cap</b> 300g 9+ MBS	80
Flank 300g 9+ MBS	90
Scotch Fillet 400g 6+ MBS	160
Sirloin 'Kiwami' 400g 9+ MBS	220
SIDES	
Leaf Salad, Fennel, Green Goddess Dressing	14
Heirloom Tomato, Buffalo Mozzarella, Aged Balsamic, Basil	16
Roast Pumpkin, Cheese Sablé, Labneh, Pepita	15
Sauteed Greens, Almonds, Brown Butter	14
'Fifty-Fifty' Mash Potato	15
French Fries, Smoked Rosemary Salt	14
•	20
Hand Cut Chips, Triple Cooked, Duck fat, Béarnaise Sauce	
Any 3 sides (Hand Cut Chips Excluded)	38

<sup>~</sup> All our steaks unless otherwise noted, are from Stockyard Beef, Darling Downs ~