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AT THE STAR

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## AT THE STAR

### APPELATION - SYDNEY ROCK OYSTERS

<b>Natural</b> – Champagne Mignonette	<b>6 for 38</b>
<b>Granita</b> – ‘Gin & Lime’	<b>6 for 38</b>
<b>Roasted</b> – ‘Smokey’ – Barbeque, Bacon, Garlic	<b>6 for 38</b>

### CHILLED SEAFOOD

<b>Seafood Platter</b> - 2 Moreton Bay Bugs, 2 Clarence River King Prawns, 6 Oysters, Hervey Bay Scallops, Yellow Fin Tuna, Smoked Mussels	<b>150</b>
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### ENTRÉE

<b>Heirloom Tomato</b> , Buffalo Mozzarella, Blood Plum, Basil	<b>24</b>
<b>Pumpkin Risotto</b> , Toasted Pepita, Brown Butter Sage	<b>24</b>
<b>Steak Tartare</b> , Old Bay Chips, Yolk Sauce	<b>26</b>
<b>Bay Bug Raviolo</b> , Confit Tomato, Shellfish Sabayon	<b>32</b>
<b>Queensland Spanner Crab</b> , Brown Butter, Macadamia, Sourdough	<b>28</b>

### CAVIAR

<b>Oscietra</b> , Russian Sturgeon, Tasting Experience	<b>30</b>
Served with Traditional Accompaniments and Potato Blinis	
<b>Oscietra</b> , Russian Sturgeon, 50g tin	<b>400</b>
<b>Beluga</b> , Huso Huso Sturgeon, 50g tin	<b>650</b>

### MAIN

<b>Shallot Tart Tatin</b> , La Luna Goat Cheese, Pickled Cucumber	<b>38</b>
<b>Patagonian Toothfish</b> , Grilled Baby Gem, Prosciutto, Buttermilk Dressing	<b>60</b>
<b>Coral Trout</b> , Garden Peas, Baby Potatoes, Lemon Butter	<b>60</b>
<b>Wollemi Duck</b> , Roast Cauliflower, Cipollini Onions, Blueberry Jus	<b>54</b>
<b>Roast Lamb Loin</b> , Jerusalem Artichoke, Hazelnuts, Lamb Jus	<b>56</b>
<b>Fillet Steak</b> , Potato Pavê, Roast Shallot, Black Garlic, Bordelaise	<b>58</b>

### GRILL

<b>200g Ocean Trout</b> , Maple Cedar Plank Roasted	<b>48</b>
<b>Moreton Bay Bugs</b> , Garlic Butter Crumb	<b>90/500g</b>
<b>Rock Lobster</b> , Mornay, Fermented Chilli, or Garlic Butter Crumb	<b>399/1kg</b>

### Grass Fed Cape Grim, TAS

1kg Angus Rib Eye	<b>125</b>
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### Grain Fed Stockyard Beef, QLD

#### Angus

300g 3+ MBS Scotch Fillet	<b>54</b>
250g 3+ MBS Fillet	<b>64</b>
300g Slow Roast Prime Rib (Friday & Saturday Dinner)	<b>60</b>
500g 3+ MBS Dry-Aged Sirloin ‘On The Bone’	<b>78</b>

#### Wagyu

400g 6+ MBS Wagyu Scotch Fillet	<b>160</b>
400g 9+ MBS Wagyu Sirloin ‘Kiwami’	<b>220</b>

### SIDES

<b>Mixed Leaf Salad</b> , Fennel, Green Goddess Dressing	<b>10</b>
<b>Broccolini</b> , Fermented Chilli Dressing	<b>12</b>
<b>Roast Pumpkin</b> , Labna, Cheese Sable, Rosemary	<b>12</b>
<b>Brussels Sprouts</b> , Capers, Pecorino	<b>12</b>
<b>Fifty-Fifty Mash Potato</b>	<b>14</b>
<b>Hand Cut French Fries</b>	<b>12</b>
<b>Any 3 sides</b>	<b>30</b>

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 practises the responsible service of alcohol. NINTG00978/200220