

nineteen
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AT THE STAR

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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

Seafood Platter - 2 Moreton Bay Bugs, 4 Clarence River King Prawns, 6 Oysters, Hervey Bay Scallops, Yellowtail Kingfish, Smoked Mussels	180
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ENTRÉE

Smoked Beetroot , Sheep'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

Served with Traditional Accompaniments and Potato Blinis

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

THE STAR GOLD COAST

MAIN

Shallot Tart Tatin , La Luna Goat Cheese, Chicory, Mustard Cream	40
Patagonian Toothfish , Grilled Baby Gem, Prosciutto, Buttermilk	68
Coral Trout , Garden Peas, Baby Potatoes, Lemon Butter	64
Wollemi Duck Breast , Parsnip, Apple, Blackberry, Olive Almond Crumb	56
Dry-Aged Berkshire Pork , Radicchio, Celery Root, Sauce Pèrigueux	55
Fillet Steak , Potato, Roast Shallot, Black Garlic, Bordelaise	64

WOOD FIRED OVEN

Ocean Trout 200g, Maple Cedar Plank Roasted, Sauce Gribiche	50
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
Slow Roast Prime Rib 300g (Friday & Saturday Dinner)	64
Sirloin 500g On The Bone Dry-Aged 4 Weeks 3+ MBS	84
T-Bone 800g Dry-Aged 4 Weeks 3+ MBS	130
Rib Eye 1kg 3+ MBS, Grass Fed, Cape Grim, TAS	130

WAGYU

Rump Cap 300g 9+ MBS	80
Flat Iron 250g 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
Brussels Sprouts , Capers, Pecorino	14
'Fifty-Fifty' Mash Potato	15
French Fries , Smoked Rosemary Salt	14
Any 3 sides	38

~ All our steaks unless otherwise noted, are from Stockyard Beef, Darling Downs ~