



HARVEST
BUFFET

HARVEST BUFFET SYDNEY MELBOURNE CUP 2024 LUNCH ONLY

This menu is a sample only and subject to change.

Seafood Station

Sydney Rock oysters, natural & kilpatrick
Australian tiger prawn
Marinated black mussels, lime dressing & olive oil
Green lip mussels, Italian dressing
Aromatic poached clams
South Australian blue swimmer crab
Seafood cocktail
Smoked salmon
Blinis, Yarra Valley salmon caviar & condiments

Salad Counter

Tuna niçoise, coconut vinaigrette
Crab sliders, spicy mayo
Fremantle octopus confit, lettuce cups
Mediterranean style seafood, bell pepper & cucumber
Chargrilled zucchini & heirloom tomato salad
Poached pear, apple, rocket & roasted walnuts
Heirloom tomatoes
Spice marinated fennel
Baby beets, orange & Spanish onion
Marinated artichoke
Crunchy pickled radish
Selection of vinaigrette
Assorted garden leaves

Sushi

Selection of sushi, inari & nigiri, condiments

Soup & Bread

Seafood chowder, crusty bread
Roasted tomato soup, basil
Mini baguette, white & wholewheat roll, loaf of soy linseed, whole wheat, sourdough
Baguette, country & challah
Gluten free bread available

Asian

Shark Bay mud crab, spicy sweet tomato-based chilli sauce
River prawn fried rice
Stir fried Hokkien noodles, chicken, bean sprout
Asian green, wombok, shitake & tofu
BBQ Corner – roasted duck & BBQ pork
Vegetable spring rolls, sweet & sour sauce
Congee station & condiments
Dim sum & condiments
Prawn har gow / Pork Siu mai / BBQ pork bun / Vegetable gyoza / Guo bun
Mushroom soy sauce, ginger, sesame, fried garlic
Chinese red vinegar, soy ginger sauce, chilli vinegar, fried shallot & prawn crackers

Menu is subject to change without notice due to produce seasonality and availability. Our kitchens handle food allergens that may be unsuitable for some guests, we will endeavour to accommodate your dietary needs, however we cannot guarantee a completely allergen free dining experience. Please advise one of our friendly team members if you have any special dietary needs. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. 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.

Western

Roast leg of lamb, thyme jus
Beef Wellington & roasted bone marrow
Oven roasted chicken, garlic & herbs
Seasonal vegetables, herb butter
Buttery potato mash, chives
Broccolini & asparagus, smoked paprika.
Milly Hills lamb cutlets, lemon myrtle, chimichurri
Traditional picnic pork pie, black pudding & pigs in blankets
Lip smacking BBQ pork ribs
Chicken nuggets & corn dog
Fritto misto, charred lemon & beer battered chips
Western Australian lobster on the BBQ, mango & avocado
Roasted cauliflower, garlic, lemon & cashew
Nacho Pico de Gallo, sour cream, guacamole, cheese sauce

Indian

Methi matar pulao, peas & fenugreek
Seasonal vegetables masala, coconut milk & cilantro
Seafood curry, Kerala style
Vegetables samosa & chicken tikka
Garlic naan
Selection of chutneys (mango chutney, lime pickles, achar)

Italian

Antipasti
Grigliata di Verdure, balsamic glaze
Collection of premium charcuterie and terrine
Bresaola, saucisson, prosciutto, duck terrine & sourdough
Pickles, tomato confit, tomato 'nduja, marinated olives
Pan seared scallops, finger lime, pickled radish & hazelnut
Margarita pizza, San Marzano tomato, Fior di Latte, basil & evoo
Stone fire rustic bread, garlic & herbs
Four cheese ravioli, dill
Whole baked snapper, fennel & thyme

Cheese Corner

Edam, Australian brie, cheddar, blue, gouda
Lavosh, grissini, water cracker, rice cracker
Quince paste, fruit log, grapes, dried apple, date & dried apricot

Dessert

Seasonal Fruits
Melbourne Cup sweets, selection of macaron
Premium cupcakes, rocky road chocolate & chocolate truffle

Selection of Ice Cream & Condiments

Vanilla, chocolate, wild berries & lemon
Ice cream condiments
Chocolate sauce, caramel sauce & strawberry sauce
Ice cream cones and waffles

Chocolate Fountain

Dark, white & milk
Brownies, fresh strawberries, Oreo, meringues, marshmallows, profiteroles & wafers



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