

DINNER MENU

Seasonal delights tended with love and care

STARTERS

Freshly baked bread VEO

House-made herb butter **14**

Add: Macadamia Dip with thyme & macadamia crumble +10

Seasonal oyster selection GFO, DF

Half **36** | Dozen **72**

Natural

Mignonette

Garden Battered Kilpatrick + **4/8**

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

Crudo of Yellowfin Kingfish DF,GF

Yuzu & shallot dressing, native finger lime, pickled radish **26**

Charcuterie board GFO

Locally sourced cured meats from Saison featuring native flavours, pickled vegetables, house made crisps & Australian Cheddar **29**

Oxheart tomato salad V, GF

Sliced heirloom tomato, whipped goats cheese mousse, brown butter dressing, capers, shallots & black olive powder **24**

Airlie Beach Tiger prawns GF, DFO

Native succulents, lemon myrtle, finger lime, lemon chive butter **36**

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

The *Garden* nourish bowl GF, VEO

Baby cos lettuce, avocado, smoked eggplant puree, baby cumber, black olive powder, pickled curried cauliflower, fried chickpeas **22**

Add: Poached chicken **8**

Peeled prawns (3pcs) **11**

Calamari with lemon myrtle mayonnaise GFO, DF

Lemon pepper seasoning, lime **20**

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

Beer battered Queensland tiger prawn roll

Warmed brioche roll, lemon myrtle mayonnaise, pickles **15**

MAINS

Grand Chester eye fillet GF

Brown butter potato puree, roasted portobello mushroom, saltbush crisps, red wine jus **55**

‡ *Wolf Blass 'Blass' Shiraz, Multi-Regional, South Australia* **12**

Elgin Farm free range chicken breast GF

Caramelised onions, charred shallot, roasted onion puree, red wine jus **38**

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

Tasmanian salmon GF

Crispy skin, sorrel butter sauce, broccolini, goats cheese mousse **42**

‡ *Cloud St. Pinot Noir, Multi-Regional, Victoria* **11**

Byron Bay mushrooms VE, GF

Roasted wild mushrooms with soy caramel, onion garlic crumble **36**

Prawn risotto VO, GF

Pomodoro sauce, lobster bisque, smoked chilli oil, cultured cream **39**

AUSTRALIAN GRILL EXPERIENCE

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

Stockyard 200-day grain fed rib eye 350g GF, DFO 67

‡ *Maxwell "Four Roads" Grenache, South Australia* **14**

Rosemary marinated Milly Hill lamb cutlets GF, DFO 55

Stockyard 200-day grain-fed Tomahawk GF, DFO

To share **MP**

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

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

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 145

Today's selection of oysters (6pcs)

Airlie Beach Tiger prawns (6pcs)

Mooloolaba spanner crab (80g)

Sashimi of the day (80g)

Moreton Bay bug (whole)

Indulgent seafood platter 199

Includes the cold seafood platter as well as:

Garden Battered Kilpatrick (6pcs)

Fish of the day (200g)

Tiger prawns, native succulents, lemon myrtle, finger lime, lemon chive butter (6 pc)

Seared South Australian scallops, brown butter sauce (2 pc)

Signature chips, tartare sauce, lemon myrtle aioli, native pepper infused mignonette, sauce Marie Rose

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

SIDES

Crispy chats with garlic **V 11**

Baby gem salad **VE, GF 11**

Signature chips **GFO 10**

Charred broccolini with almonds **VE, GF 14**

Rib rub corn ribs **V 14**

Or choose 3 for \$25

SAUCES

Creamy pepper **4**

Creamy mushroom **4**

Red wine jus **4**

GARDEN

KITCHEN & BAR

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. GARDG06392/221123