



ENTRÉE

Kingfish Crudo, Pickled Rhubarb, Buttermilk & Pink Peppercorn Dressing	34
Beef Tartare, Anchovy, Soured Onions & Spent Sourdough Cracker	36
Ruby Creek Mushrooms, Parmesan Curd, Porcini Cookie, Shitake Marmalade	32
Roast Tiger Prawn with Fermented Chilli Butter	34
Woodfired Lamb Belly, Carrot Butter, Pickled Fennel, Fermented Blueberry Sauce	32

MAIN

Miso Roasted Cauliflower, Burnt Leek, Toasted Yeast Cream, Falls Farm Radish, Chive Oil	56
Roast Coral Trout, Almond Cream & Sauce Jacqueline	68
Slow Cooked Smoked Kidman Wagyu Rump Cap, Pickled Kohlrabi	62
Whole Baked Fish, Beach Herbs, Café de Paris Butter	MP
Hay Aged Duck Breast, Beetroot, Goats Curd, Fermented Garlic Honey, Neck Sauce	58
Qld Grass-Fed Scotch 300g Confit Garlic, Bone Marrow Sauce	64
Stockyard Dry-Aged Bistecca	MP

SIDES

Shoestring Chips, Old Bay Seasoning, Tarragon Mayonnaise	14
Heirloom Tomatoes, Anchovies, Dill	14
Compressed Baby Gem, Pecorino, Burnt Citrus Dressing	16

Please note, The Star Club discounts do not apply at this venue. Members of The Star Club are eligible to earn Casino Dollars and Tier Points as well as redeem Casino Dollars upon presentation of current Membership Card. Menu subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. A 15% surcharge applies on public holidays. Please note a 0.8% service fee will apply to all Visa, Mastercard and American Express. The Star Brisbane practises the responsible service of alcohol. ALORB08972