



Pane Del Forno

BREADS FROM THE PIZZA OVEN

All breads from the pizza oven will be served as soon as they are ready to ensure the best quality

PUFFED PIZZA BREAD	Extra virgin sun-dried tomato oil (V)	15
FOCACCIA ROMANA	Thin & crispy base, rosemary, garlic (V)	15
GLUTEN FREE GARLIC BREAD	Wood fired, rosemary, garlic, olive oil (GF, V)	22

Ostriche

OYSTERS

NATURAL	HALF DOZEN	36
🍷 Dal Zotto ‘Pucino’ Prosecco, King Valley, Victoria		
ALLA GRIGLIA	Pancetta, Worcestershire (Kilpatrick)	40

Piccoli Piatti

SMALL PLATES

ROCKMELON	Lime (GF, VE)	11
OLIVES	Warmed Ligurian & Sicilian olives, garlic, chilli (GF, V)	12
WHITE ANCHOVIES	Olive oil, herbs (DF, GF)	15
ARANCINI	House made with truffled mushroom, herb aioli	15
BRUSCHETTA	Ciabatta, heirloom tomato, basil, whipped mozzarella, aged balsamic (V)	16
HERB CRUSTED ITALIAN HAM	Thinly shaved, pickled peppers	16
CAPRESE SALAD	Heirloom tomato, buffalo mozzarella, Aged balsamic, basil, Pangrattato, extra virgin olive oil (V, GF)	19
SAN DANIELE PROSCIUTTO	Aged 24 months (GF, DF)	19
CALAMARI	Semolina dusted Loligo squid, herb aioli, lemon (GFO)	21
WHIPPED BUFFALO MOZZARELLA	Crispy chilli, soft herbs lemon olive oil (GFO, V)	22

Pasta Fatta in Casa

HOUSEMADE PASTA

SPAGHETTI	Marinara, king prawn, market fish, calamari, black mussels (available red or white) (GFO, DFO)	45
🍷 Tiefenbrunner Pinot Grigio, Alto-Adige, Italy		
RISONI	Lightly toasted, grilled bay bug, bisque, peas, lemon, pangrattato	52
AGNOLOTTI	Salted ricotta, semi dried cherry tomato, pomodoro, basil (V)	37
RIGATONI	Lamb shoulder, peas, Marsala cream, tomato, salsa verde (GFO)	38
FUSILLI	Bolognese, beef ragù, pomodoro, pecorino cream (GFO)	33
GNOCCHI	Salsa verde, seasonal greens, pepitas, whipped buffalo mozzarella (V)	37
FETTUCCINE	Boscaiola, pork sausage, mushrooms, cream, Parmigiano Reggiano (GFO)	35
MACARONI	Carbonara Romana, pancetta, thyme, egg yolk, pecorino (GFO)	33

Pizza Forno a Legna

WOODFIRED OVEN PIZZA

Gluten-free base is available on all pizzas		
TOMATO BASE		
CARNE MISTA	Hot salami, pork sausage, ham, fior di latte	28
ORTOLANA	Eggplant, zucchini, mushrooms, olives, fior di latte	26
DIAVOLA	Calabrese salami fior di latte	27
MARGHERITA	Basil, extra virgin olive oil, fior di latte	26
NAPOLITANA	Capers, anchovies, whipped mozzarella	28
PROSCIUTTO	San Daniele prosciutto, tomato, rocket, whipped buffalo mozzarella	30
CAPRICCIOSA	Ham, mushroom, artichokes, olives, fior di latte	29

OTHERS

FUNGHI MISTI	Mushroom-truffle base, porcini mushroom, fior di latte	28
BOSCAIOLA	Garlic base, mushroom, Italian sausage, fior di latte	29
FABIO’S PIZZA	Seasonal speciality of our Pizzaiolo Chef	28

Carne & Pesce

HOUSE SPECIALITY

VEAL SCALLOPINE	Locally sourced veal, creamy Marsala, field mushrooms, lemon and garlic potatoes, broccolini (GFO)	48
🍷 Camporsino Chianti, Tuscany, Italy		

Dalla Griglia

FROM THE WOODFIRED GRILL

BISTECCA FIORENTINA 1KG	Grass-fed, garlic and herb butter	145
Served with classic rosemary fries, rocket salad and Primitivo wine sauce (minimum 30 minutes cooking time, suggested rare - medium) (GFO)		
ANGUS SCOTCH FILLET	Grain-fed 200 Days 300g (GFO)	
lemon and garlic potatoes, broccolini and Primitivo wine sauce		56
🍷 St Hallet ‘Garden Of Eden’ Shiraz, Barossa Valley, South Australia		

MARKET FISH	Pinot grigio cream, lemon and garlic potatoes, broccolini (GF)	42
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Contorni

SIDES

		3 FOR \$28
+7	<b>ROCKET SALAD</b> Parmigiano Reggiano, pear, aged balsamic (GF, V)	12
	<b>ITALIAN CHOPPED SALAD</b> Witlof, radicchio, rocket, peas, pistachios, light vinagreta (GF, V)	12
	<b>GREENS</b> Garlic, chilli, extra virgin olive oil (GF, V)	12
	<b>CLASSIC FRIES</b> Rosemary salt, herb aioli (V)	12

Celebrazioni di Gruppo

GROUP CELEBRATIONS

WE OFFER GROUP MENUS FOR 12 ADULTS OR MORE. TO JOIN US FOR YOUR NEXT CELEBRATION PLEASE EMAIL [stargcdining@star.com.au](mailto:stargcdining@star.com.au)

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. The Star Club Member discounts are available upon presentation of a current Membership Card. 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. CUCIG07800/181223