

GARDEN KITCHEN & BAR

Thoughtfully seasonal & perfectly crafted by our culinary team

SNACKS

House baked rosemary focaccia, spiced hummus (GFO, DF, VE)	14
Chicken & truffle dimmy's, XO mayo (3) (DF)	12
Anchovy toast, pickled onions, salsa verde, parmesan (2)	12
Stone & Wood beer battered potato scallops, French onion dip (2) (DFO, V)	12
King prawn roll, pickles, cos, curry salt, Marie Rose	16
Oysters mignonette, half or dozen (GFO, DF)	36/70
Oysters Kilpatrick, half or dozen (GFO, DF)	38/74
Charcuterie plate, Saison cured meats, cheese, pickles, quince, crackers (GFO)	29

STARTERS

Steak tartare, Nam Jim, cashew cream, fragrant herbs (GF, DF)	27
Yellowfin tuna crudo, grapefruit, pickled fennel, capers, citrus & soy dressing (DF)	29
Heirloom tomato, watermelon, cucumber, stracciatella, shiso (GF, DFO, V)	23
Fried calamari, yuzu mayo, lime (GF, DF)	22
Grilled prawns, kombu butter, fine herbs (3) (GFO, DFO)	26
Burrata, seasonal fruit, house granola, honey dressing (GF, V)	27
Chilled seafood, prawns, bugs, kingfish, oysters, mussels & accompaniments (GFO, DF)	145

MAINS

Beef burger, special sauce, cheese, onion, cos, sweet pickles, chips (GFO)	26
Smoked duck Caesar salad, cos, parmesan, croutons, Caesar dressing (GFO, DF)	36
Pan roasted market fish, baby chats, dill pickles, lemon butter (GFO, DFO)	42
Kilcoy Ebony prime 300g rump MB 4+, chips, peppercorn sauce (GFO, DFO)	40
Grand Chester eye fillet 200g MB 2+, potato puree, roast onion, bordelaise (GF)	65
Slow roast Magra lamb rump, cous cous, fragrant herbs, pickled onion, tzatziki (DFO)	52
Chicken cotoletta, pickled fennel salad, parmesan, lemon	34
Wild mushroom risotto, cultured cream, pecorino (GF, DFO, V)	32
King prawn & chilli risotto, braised fennel, lemon, fine herbs (GF, DFO)	39
Eggplant lasagna, vodka sauce, pesto, broad leaf rocket (GF, V)	32
Stockyard Angus tomahawk MB 3+, chips, salad, red wine jus (GFO, DFO)	MP

*Please allow a minimum cooking time of 45 minutes

SIDES

Signature chips (GFO, DF, VE)	10
Onion rings (DFO, V)	12
House salad (GF, DF, V)	10
Potato mash (GF, V)	12
Corn ribs, jalapeño crema (GF, DF, V)	14
Green beans, almond cream (GF, DF, VE)	14
Choose 3 sides for \$30	

SAUCES

Signature spiced ketchup (GF, DF, V)	4
Peppercorn (GF)	4
Red wine jus (GF, DF)	4
Bordelaise (GF, DF)	5

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**V VEGETARIAN VE VEGAN DF DAIRY FREE DFO DAIRY FREE OPTION GF GLUTEN FRIENDLY GFO GLUTEN FRIENDLY OPTION AVAILABLE
ALL SEAFOOD PROUDLY SOURCED FROM AUSTRALIAN WATERS**

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.

The Star practises the responsible service of alcohol. GARDG06392/221123