CIBO

SEAFOOD ORIGIN | (A) = AUSTRALIA (I) = IMPORTED (M) = MIXED

(V) = VEGETARIAN (VO) = VEGETARIAN OPTION (GFO) = GLUTEN FREE OPTION (VG) = VEGAN (VGO) = VEGAN OPTION

A SURCHARGE OF 10% APPLIES ON BOTH SATURDAYS AND SUNDAYS, AND 15% ON PUBLIC HOLIDAYS.

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. PLEASE NOTE, THIS VENUE ONLY ACCEPTS CASHLESS PAYMENT. THE STAR BRISBANE PRACTISES THE RESPONSIBLE SERVICE OF ALCOHOL.

BANCHETTO

SIGNATURE SHARED MENU | AVAILABLE FOR TWO OR MORE GUESTS | WHOLE TABLE ONLY

90PP

ANTIPASTI

FOCACCIA ROMANA
crispy base, rosemary, garlic oil, sea salt, garlic butter (GFO, V)

CALAMARI
loligo squid, dill aioli, lemon (GFO, I)

CAPRESE SALAD
heirloom tomato, buffalo mozzarella, aged balsamic, basil, EVOO (GF, V)

OLIVES
warmed Liguarian & Sicilian olives, garlic, chilli, rosemary (GF, V)

SECONDI

SPAGHETTI CARBONARA
carbonara romana, guanciale, thyme, egg yolk, pecorino (GFO)

PESCE ALL'ACQUA PAZZO
Atlantic salmon poached in a spicy tomato broth, served with crispy ciabatta (GF, A)

ROCKET SALAD
Parmigiano Reggiano, pear, aged balsamic (GF, V)

DOLCE

TIRAMISU
espresso-soaked ladyfingers, mascarpone cream (V)

Our banquet experience has been carefully curated by our culinary team and is designed to be enjoyed as presented. Unfortunately, substitutions or alterations cannot be accommodated.

DOLCI

DESSERTS

TIRAMISU 18
espresso-soaked ladyfingers, mascarpone cream (V)

PANNA COTTA 18
vanilla panna cotta, spiced apple crumble (V)

CANNOLI 9 EA
ricotta & chocolate, or lemon ricotta & pistachio nuts (V)

AFFOGATO 18
vanilla gelato, espresso coffee, Frangelico liquor (GF, V)

SORBETTO 9
selection of lemon, mango or raspberry, served with biscotti (DF, V, GFO)

BAMBINO

FOR GUESTS UNDER 12 YEARS

MARGHERITA PIZZA 19
tomato base, fiordilatte cheese (V)

NAPOLETANA PASTA 19
spaghetti, Napoli sauce, parmesan (V)

BUTTER & PARMESAN PASTA 19
spaghetti, butter, parmesan (V)

CRUMBED CHICKEN AND CHIPS 19
crumbed chicken breast, fries, tomato sauce

DOLCE
PIZZA NUTELLA 19
stone-baked pizza dough, nutella, strawberries (V)

CARNE & PESCE

MEAT & FISH

COTTALETTA MILANAESE (ITALIAN SNITTY) 32
breaded chicken breast panfried with butter, garlic, lemon and sage (DFO)

feeling a little balmy for an Italian parmy?
Add prosciutto, Napoli sauce, fior di latte for an additional 9

BARRAMUNDI CON INSALATA PANZANELLA 36
panfried Humpty Doo Barramundi (A), served with Italian tomato and bread salad with olives, red onions and white anchovies (GFO, I)

TAGLIATA DI MANZO 36
sliced medium rare 250g Grain-fed Wagyu MS6-7 Rump cap, char-grilled artichoke, parmesan, rocket, salsa verde (GF)

CONTORNI

SIDES

ROCKET SALAD 24
Parmigiano Reggiano, pear, aged balsamic (GF, V)

CAPRESE SALAD 26
heirloom tomato, buffalo mozzarella, aged balsamic, garlic, basil, EVOO (GF, V)

CLASSIC FRIES 14
rosemary salt, herb aioli (GFO, V)

PATTATA FRITTI 12
fried crushed chat potatoes, rosemary, garlic, parsley (GFO, V)

PIZZA DAL FORNO

STONE BAKED PIZZA

gluten-free base is available on all pizzas +9.5

MARGHERITA 29
basil, EVOO, fior di latte (V)

PROSCIUTTO 32
San Daniele prosciutto, cherry tomato, rocket, shaved Parmigiano, fior di latte

BOSCAIOLA 33
white base, garlic, wild mushroom, Italian sausage, truffle sauce, fior di latte

GAMBERETTI 34
garlic prawns, pomodoro, chilli, zucchini, stracciatella cheese, fior di latte (I)

DIAVOLA | THE DEVIL (SPICY) 35
Calabrese salami, chilli flakes, fior di latte

ANTIPASTI

TAGLIERE MISTO | TO SHARE 42
San Daniele prosciutto, mortadella, Parmigiano Reggiano, Asiago, olives, artichokes, fig jam, grilled ciabatta (GFO)

OLIVES 16
warmed Ligurian & Sicilian olives, garlic, chilli, rosemary (GF, V)

FOCACCIA ROMANA 10
crispy base, rosemary, garlic oil, sea salt, garlic butter (GFO, V)

CALAMARI FRITTI 28
loligo squid, dill aioli, lemon (GFO, I)

BURRATA 32
blueberries, toasted walnuts, crispy smoked guanciale, rocket and warm Truffle honey (GF, VO)

BRUSCHETTA 21
ciabatta, whipped ricotta cheese, tomato, basil, EVOO (V)

ARANCINI (4) 22
mushroom, smoked provolone cheese, parmigiano, black truffle aioli (V)

PASTA

RAVIOLI 38
spinach and buffalo milk ricotta ravioli, napoli sauce, parmigiano, basil (V)

SPAGHETTI CON POLPETTE (NONNA'S SPAGHETTI MEATBALLS) 38
Nonna's pork and beef meatballs, tomato sugo, spaghetti, pecorino (GFO)

RIGATONI 40
mushroom and black truffle cream, parmigiano (V)

more cheese, please?
Add a mix of gorgonzola, asiago and taleggio for an additional 6

LINGUINE 48
crabs (A), prawns (I), cherry tomatoes, preserved lemon zest, chilli (GFO, M)

CUSTOMISE YOUR PLATE

chilli oil 3
crispy smoked guanciale 6
polpette (Italian meatballs) 7
freshly grated parmesan 7
freshly grated pecorino 7
2 slices of ciabatta mopping bread (fare la scarpetta) 6