SYDNEY ROCK OYSTERS

Natural – 6 Natural, Lemon (A) **38**

Champagne – 6 Natural, Champagne Mignonette (A) **42**

Wood Roasted – 6 Barbeque, Bacon, Garlic (A) **40**

Caviar – 3 Natural, Oscietra *Kaviari* Sturgeon (M) **50**

CAVIAR

Oscietra Tasting, Potato Blini, Crème Fraiche, 5g (I) **40**

Oscietra, *Kaviari* Sturgeon, 50g tin (I) **400**

Beluga, *Kaviari* Huso Huso Sturgeon, 30g tin (I) **580**

Full Tins Served with Traditional Accompaniments and Potato Blinis

CHILLED SEAFOOD

Seafood Platter - 2 Moreton Bay Bugs, 4 Clarence River King Prawns, 6 Oysters, Hervey Bay Scallops, Yellowtail Kingfish, Smoked Mussels (M) **199**

ENTRÉE

Beetroot Salad, Smoked Goat Curd, Raspberry, Citrus, Chilli Crunch **26**

Heirloom Tomatoes, Italian Prosciutto, Fig, Buffalo Mozzarella, Basil **26**

Kingfish Crudo, Macadamia Milk, Apple, Lime, Braised Kelp (A) **30**

Beef Tartare, Capers, Cornichons, Confit Yolk, Grilled Sourdough **30**

Pumpkin Risotto, Sage, Toasted Pepitas, Beurre Noisette **28**

Braised Duck, Potato Gnocchi, Wild Mushrooms, Pecorino **32**

Bay Lobster Agnolotti, Crustacean Vodka Sauce, Grilled Leek Dressing (A) **42**

MAIN

Market Fish, Garden Peas, Baby Potatoes, Smoked Butter (A) **65**

Patagonian Toothfish, Caramelised Miso Glaze, Leeks, Pickled Fennel (A) **72**

Wollemi Duck Breast, Spiced Carrot, Quince, Radicchio, Duck Jus **60**

Margra Lamb Loin, Braised Shoulder, Smoked Eggplant, Peppercorn Sauce **66**

Seafood origin Labelling: In line with new Australian legislation, we clearly label the country of origin for all seafood on our menu. You'll see A (Australian), I (Imported), or M (Mixed) next to seafood dishes to help you make informed choices. If you'd like more information about our seafood sourcing, please ask one of our team.

FROM THE GRILL & WOOD FIRED OVEN

Clarence River King Prawns, Café de Paris Butter, Lime (A) **55**

Live Rock Lobster, Mornay | Garlic Butter | Chilli (A) **399| 1KG**

BLACK ANGUS

Scotch Fillet, 350g, 200 Day Grain Fed, MS3+, Stockyard Darling Downs QLD **65**

Sirloin, 300g, 200 Day Grain Fed, MS3+, Stockyard Darling Downs QLD **64**

Eye Fillet, 250g, 200 Day Grain Fed, MS3+, Stockyard Darling Downs QLD **68**

WAGYU

Rump Cap, 300g, 400 Day Grain Fed, *Kiwami*, MS9+, Stockyard Darling Downs QLD **80**

Sirloin, 250g, 400 Day Grain Fed, MS7+, Stockyard Darling Downs QLD **90**

28 DAY DRY AGED

T-Bone, 800g, 200 Day Grain Fed Angus, MS3+, Stockyard Darling Downs QLD **160**

Rib Eye, 1kg, 200 Day Grain Fed Angus, MS3+, Stockyard Darling Downs QLD **180**

Sirloin, 750g, 'Bone-In' Wagyu, 500 Day Premium Fed, MS9+, Mayura Station SA **220**

SIDES

Leaf Salad, Fennel, Green Goddess Dressing **14**

Roasted Sprouts, Pancetta, Crisp Shallot, Maple Balsamic **16**

Roast Pumpkin, Cheese Sablé, Smoked Yoghurt, Pepitas **15**

Sauteed Greens, Fermented Chilli, Chicken Glaze **14**

'Fifty-Fifty' Mash Salt Baked Potatoes, Cultured Butter **16**

French Fries, Smoked Rosemary Salt **14**

Hand Cut Chips, Triple Cooked, Béarnaise Sauce **20**

Any 3 sides (Hand Cut Chips Excluded) **38**

Menu subject to availability, change and cancellation. Please be aware that our products 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 apply. A 15% surcharge applies on Public Holidays. The Star practises the responsible service of alcohol. NINTG00978/200220