CUCINA PORTO

CUCINA CLASSIC'S
2 COURSE $45.90PP | 3 COURSE $55.90PP

ENTRÉE

Natural Oysters (A) (2)
Lemon

Calamari Fritto (I)
Black garlic mayonnaise, lemon

Cauliflower Crisp,
Yoghurt cheese, red elk, paprika

Chicken Tulips (3)
Smoked paprika, spicy mayonnaise

Kingfish Crudo (A) +15
Passionfruit & lemon balsamic dressing, bronze fennel

MAINS

Spaghetti Bolognese
Red wine reduction, aged parmesan, slow-cooked bolognese sauce

Ravioli of the Day
Fresh sugar plum tomato sauce, basil leaves, salted ricotta

Gnocchi con Crema di Piselli & Asparagi
Potato gnocchi, peas puree, asparagus, pecorino

Linguine Alla Marinara Rossa (I) +15
Prawn, rockling, calamari, white wine, gremolata, tomato sauce

Pesce Spada (A) +25
Grilled swordfish, cherry tomato, basil, olives sauce

ADD ON

Mixed Garden Salad, Baby cos, mix lettuce, chardonnay dressing +6

Chips, Maldon sea salt +6

DESSERT

Tiramisu,
Coffee, Kahlua, silky mascarpone cream

Ricotta Cheesecake, +9
Cream cheese, ricotta, pinenuts

Crostata al Cioccolato & Pere, +10
Chocolate tart, red wine poached pears, vanilla ice cream

Seafood origin: (A) - Australia, (I) - Imported, (M) - Mixed
A surcharge of 10% will apply on Sundays and 15% on public holidays.

Menu is subject to change, cancellation and availability. Our kitchens handle food allergens that may be unsuitable for some guests. We will endeavour to accommodate your dietary needs; however, we cannot guarantee a completely allergen free dining experience. Please advise one of our team members if you have any special dietary needs. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. 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.