CUCINA PORTO

CRUDO MARE

Natural Oysters (A) 7 ea
Lemon | white balsamic, chive & pepper | pomegranate granita

½ Dozen Oyster Degustation (A) 42
2 natural, 2 white balsamic, 2 pomegranate granita

Charred Scallops (I) 29
Flame- torched Hokkaido scallops, caviar, citrus emulsion

Kingfish Crudo (A) 28
Passionfruit & lemon dressing, bronze fennel

SALUMERIA

Olives 13
Rosemary, chilli, garlic

Prosciutto Crudo 18
22 months Parma prosciutto

Bresaola 16
Italian cured beef, balsamic vinegar

Ham 15
Brined & wood-smoked

'Nduja Marinated Tomato 15
Spicy pork sausage oil, cherry tomato

ANTIPASTI

Heirloom Tomato & Watermelon Caprese 26
Soft whipped goat's curd, lemon balsamic, mint

Burrata 21
Pistachio pesto, 'nduja crumb

Speck Carpaccio 28
Preserved mushrooms, cipolline borretane

Involtini Di Melanzane (3) 26
Eggplant involtini, mozzarella cheese, basil, rich tomato sauce

FRITTINI

Calamari Fritto (I) 25
Calamari, black garlic mayonnaise, lemon

Zucchini Flowers (3) 26
Lemon baked ricotta filling, cauliflower puree, toasted hazelnuts
Add on *9*

Chicken Tulips (5) 25
Smoked paprika, spicy mayonnaise

PASTA

Linguine Bianca ai Frutti di Mare (I) 34
Prawn, rockling, calamari, aniseed butter, gremolata

Tagliolini Nero ai Gamberi (I) 34
Squid ink tagliolini, prawn, cime di rapa, sugar plum tomato

Schiaffoni al Ragu 34
Slow-cooked beef & lamb ragu, rosemary, aged parmesan

Penne Rigate Salsiccia & Melanzane 33
Pork & fennel sausage, eggplant, cherry tomato sauce

Spaghetti alla Bolognese 31
Red wine reduction, aged parmesan, slow-cooked bolognese sauce

Ravioli of the day 34
Fresh sugar plum tomato sauce, basil leaves, salted ricotta

Gnocchi con Crema di Piselli & Asparagi 36
Potato gnocchi, peas puree, asparagus, pecorino

SECONDI

Pesce Spada (A) 42
Grilled swordfish, cherry tomato, basil, olives sauce

King Prawn (3) (A) 45
King prawn, Aperol butter, 'nduja crumb
Add on *15*

Crumbed Veal 42
Rocket, fresh grated parmesan, gremolata

Manzo Tagliata 75
250g Darling Down Wagyu Sirloin, mushroom sauce

Polenta Taragna & Wild Mushrooms 32
Soft taragna polenta, selection of seasonal wild mushrooms, buffalo cheese

CONTORNI

Mixed Garden Salad 14
Baby cos, frisée, chardonnay dressing

Radicchio Lettuce Panzanella 17
Cucumber, tomato, heirloom carrot, lemon & balsamic dressing

Finocchio Brasato 16
Braised fennel, smoked eggplant puree, salmoriglio dressing

Crispy Chips 14
Maldon sea salt

SECONDI PER DUE (SERVE 2 PEOPLE)

Fiorentina 1kg
Allow 30mins cooking time 195
MBS4+ grass-fed T-bone, salsa verde

Lamb Shoulder al Cartoccio MP
Slow cooked lamb shoulder, red wine sauce, mint

PIZZERIA

Stone Baked Bread 16
Olive tapenade, extra virgin olive oil

Rosemary Schiacciata 16
Garlic & rosemary flat bread

Schiacciata Rossa 18
San Marzano tomato, basil, oregano

Buffalo Margherita 26
Tomato, buffalo mozzarella, basil

Ortolana 28
Tomato, fior di latte, eggplant, zucchini, capsicum, goat's cheese

Salsiccia 29
Tomato, fior di latte, pork sausage, artichokes, capsicum, 'nduja

Pepperoni 28
Tomato, fior di latte, mild pepperoni

Crudaiola 34
Tomato, rocket, Parma prosciutto, stracciatella, cherry tomato

Capricciosa 32
Tomato, fior di latte, ham, mushroom, artichoke, olive

Gamberi (I) 32
Tomato, fior di latte, prawn, rocket, spicy crumb

Pollo 27
Tomato, fior di latte, marinated chicken, red onion, olive, chive

Quattro Formaggi 27
Fior di latte, gorgonzola, smoked scamorza, aged parmesan, walnut

Funghi Sottobosco 29
Fior di latte, taleggio, mixed mushrooms, baby rocket

Zio Antonio 32
Fior di latte, 'nduja marinated tomato, ricotta, honey, pepperoni

Gluten free Pasta & Pizza base on request 9

Seafood origin: (A) - Australia, (I) - Imported, (M) - Mixed
A surcharge of 10% will apply on Sunday 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. The Star practises the responsible service of alcohol.