CUCINA PORTO

ANTIPASTI

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

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

Burrata 21
Pistachio pesto, 'nduja crumb

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

Speck Carpaccio 28
Preserved mushrooms, cipolline Borretane

FRITTINI

Cauliflower Crisp 19
Yoghurt cheese, red elk, paprika

Chicken Tulips (5) 25
Smoked paprika, spicy mayonnaise

Calamari Fritto (I) 25
Black garlic mayonnaise, lemon

CONTORNI

Mixed Garden Salad 14
Baby cos, frisée, chardonnay dressing

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

Crispy Chips 14
Maldon sea salt

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

KIDS MENU

(Available for children 12 years and under)

Penne Bolognese 16
Aged parmesan, slow-cooked bolognese sauce

Penne al Pomodoro 15
Basil, aged parmesan, tomato sauce

Penne al Formaggio 14
Butter, aged parmesan

Pizza Pepperoni 18
Tomato, fior di latte, pepperoni

Pizza Margherita 16
Tomato, fior di latte

Pizza Topolino 18
Mickey Mouse shaped pizza, tomato, fior di latte, ham

Crumbed Chicken 16
Chicken schnitzel, chips, tomato ketchup

Fish & Chips (I) 16
Battered flathead, chips, tomato ketchup

DRINKS

Pink lemonade, soft drinks 6
Apple juice, orange juice 6

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

DOLCI

Tiramisu 18
Coffee, Kahlua, silky mascarpone cream

Ricotta Cheesecake 16
Cream cheese, ricotta, vanilla, strawberry sorbet

Crostata al Cioccolato & Pere 17
Chocolate tart, red wine poached pear, vanilla ice cream

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.