GARDEN KITCHEN & BAR

Thoughtfully seasonal & perfectly crafted by our culinary team

STARTERS

House baked rosemary focaccia Spiced hummus *(GFO, DF, VE)*	15
Baked camembert Whiskey honey, candied pecans, focaccia *(GFO, V)*	24
Charcuterie plate Saison cured meats, cheese, pickles, quince, crackers *(GFO)*	34
Oysters mignonette Half or dozen *(GF, DF)*	36/70
Oysters Kilpatrick Half or dozen *(GF, DF)*	38/74
Chicken & truffle dimmy's Garlic & chilli mayo (4) *(DF)*	16
Fried bread Anchovy, pickled onions, salsa verde, parmesan (2)	12
Crispy potato scallops French onion dip (2) *(DFO, V)*	12
Add today's fresh seafood ceviche (DF) +$16	
King prawn roll Pickles, aioli, cos, curry salt	16
Fried calamari Herb mayo, citrus salt, parsley *(GF0)*	22
Yellowfin tuna crudo Coconut, lime, chilli, coriander, casava crackers *(DF, GFO)*	30
Grilled prawns Kombu butter, herb mayo, fine herbs (2) *(GFO, DFO)*	21
Asian style lamb cutlets Soy caramel, eggplant puree, pickled onion (2) *(GF, DF)*	32

SALADS

Caesar salad Baby cos, white anchovies, croutons, house Caesar dressing *(GFO)*	24
Roast pumpkin salad Dukkah, whipped labneh, grapes, fig & honey dressing *(GF, DFO, V)*	26
Avocado salad, Baby cos, eggplant puree, cucumber, green veg, toasted seeds *(GF, DF, VE)*	25
Add poached chicken + $7	
Add smoked salmon (100g) +$9	
Add King prawn (1) +$9	

MAINS

Beef burger Special sauce, cheese, onion, cos, pickles, chips *(GFO, DFO)*	26
Eggplant lasagna Vodka sauce, pesto, rocket *(GF, V)*	32
Miso macadamia crusted salmon Cous cous, raisins, pickles, chermoula *(DF)*	42
King prawn & chilli risotto Braised fennel, lemon, fine herbs *(GF, DFO)*	39
Stone & Wood beer battered fish & chips Lemon, pickles, tartare *(DFO)*	32
Chicken schnitzel Pickled fennel salad, parmesan, lemon herb cream sauce	32
Stanbroke Angus rump 300g Chips, Café de Paris butter *(GFO, DFO)*	42
Grand Chester eye fillet 200g MB 2+ Potato puree, roast onion, bordelaise *(GF0, DFO)*	65
Stockyard Angus tomahawk MB 3+ Chips, salad, red wine jus *(GFO, DFO)*	MP
**Please allow a minimum cooking time of 45 minutes*	
Add to any steak, surf & turf topper Garlic cream king prawn (1) + $9	

SIDES

Signature chips *(GFO, DF, V)*	10
Simple salad *(GF, DF, VE)*	10
Green beans, toasted almonds, lemon *(GF, DFO, V)*	14
Onion rings *(DFO, V)*	12
Glazed pumpkin, nuts & seeds *(GF, DF, VE)*	11

SAUCES

Peppercorn, red wine jus, mushroom, garlic cream, bordelaise *(GF)*	4

GARDEN
KITCHEN & BAR

V VEGETARIAN **VE** VEGAN **DF** DAIRY FREE **DFO** DAIRY FREE OPTION **GF** GLUTEN FRIENDLY **GFO** GLUTEN FRIENDLY OPTION AVAILABLE

ALL SEAFOOD PROUDLY SOURCED FROM AUSTRALIAN WATERS

Menu subject to availability and change. The Star Club Member discounts apply. Please be aware that our products either contain and/or are produced in kitchens which contain and/or use allergens. For allergen free options please speak with your waitperson. 15% surcharge applies on public holidays.
The Star practises the responsible service of alcohol. GARDG06392/221123