

FATHER'S DAY SPECIAL

1.2KG Sow Cooked Lamb Shoulder 96
Rosemary and Anice infused, Whisky and mushroom sauce, served with roasted potatoes, sicillian caponata, garden salad

APERITIVO

Market Oysters (GF, DF) 5 ea
Natural with shallot & cabernet vinegar or white balsamic dressing, chive

Olives (GF, DF, V) 8
Rosemary, chilli, garlic

Stone Baked Bread (DF, V) 7
Olive tapenade, extra virgin olive oil

Prosciutto Crudo (GF, DF) 12
22 months Parma prosciutto

Ham (GF, DF) 10
Brined, wood smoked

Salami (GF, DF) 10
Mild sopressa antica

Bresaola (GF, DF) 13
Air dried & aged grass-fed beef

Marinated Tomato 9
Spicy pork sausage, cherry tomato

ANTIPASTI

Burrata (V) 16
Pistachio pesto, 'nduja crumbs

Kingfish Crudo (GF, DF) 20
Sundried tomato, lime, honey & vanilla dressing

Mussels 22
Kinkawooka mussels, tomato, white wine, gremolata

Calamari Fritti 18
Lemon, tarragon & dill sauce

Stuffed Zucchini (GF, DF) 19
Cannellini, cauliflower, tomato, parsley oil

Battuta di manzo (GF) 22
Italian beef steak tartare, Dijon mustard, cornichon, egg, parmesan crisp

PASTA

Linguine 29
Mussel, prawn, market fish, calamari, white wine

Cavatelli 28
Prawn, confit tomato, fennel crumb, bisque oil

Spaghetti 25
Carbonara, guanciale, cracked pepper

Schiaffoni 27
Slow cooked beef & lamb ragu, rosemary

Fettucine 28
Slow cooked duck, mascarpone, marjoram

Gnocchetti (V) 26
Seasonal mushroom, parmesan

Casarecce (V) 24
Creamy pumpkin, caprino cheese, sage, butternut crisp

SECONDI

Swordfish (GF, DF) 29
Caper, olive, tomato, basil

King Prawns and Cuttlefish 30
Lemon crumb, toasted nuts, capsicum pesto

Chicken Cacciatore (GF) 28
Tomato, porcini, olive

Ossobuco (GF) 29
Soft polenta taragna, gremolata, caper berries

Bombette di Martina Franca (GF) 29
Rolled pork neck involtini, parmesan, pepper, Vincotto reduction

Beef Tagliata (GF) 30
Grilled Beef tagliata, shaved parmesan, porcini, rocket

CONTORNI

Roasted Potato (V) 10
Rosemary

Brussels Sprouts (V) 12
Balsamic vinegar, goat's curd

Mixed Salad (GF, DF, V) 12
Chardonnay dressing

Crispy Chips (V) 9
Maldon sea salt

PIZZA

Buffalo Margherita (V) 19
Tomato, buffalo mozzarella, basil

Sottobosco (V) 26
Fior di latte, roasted mushroom, rocket, eggplant, gorgonzola cheese

Pepperoni 23
Tomato, fior di latte, mild pepperoni

Parma Prosciutto 28
Tomato, fior di latte, Parma prosciutto, burrata, fig, rocket

Capricciosa 26
Tomato, fior di latte, ham, mushroom, artichoke, olives

Porto 28
Fior di latte, Fremantle octopus, prawn, market fish, salsa verde

Pollo 25
Tomato, fior di latte, chicken, red onion, olive, chives

Quattro Formaggi 25
Fior di latte, gorgonzola, smoked scamorza, parmesan, Walnuts

Zucca 25
Pumpkin cream, fior di latte, butternut, pickled baby onion, caprino cheese

Salsiccia 25
Tomato, fior di latte, pork & fennel sausage, porcini mushroom, kale

DOLCE

Tiramisu 14
Coffee, Kahlua, silky mascarpone cream

Nougat Parfait (GF) 13
Pistachio, hazelnuts, cherry sorbet

The Pear 13
Poached pear, almond bavarois, limoncello sorbet

Chocolate Delizia 13
Valrhona chocolate, apricot, nuts, vermouth zabaione

Ricotta Cheesecake 14
Cream cheese, ricotta, vanilla, Moscato & strawberry sorbet

GF: GLUTEN FREE | DF: DAIRY FREE | V: VEGETARIAN OPTION.

For any dietary requirements please consult your waiter for alternative menu options. A surcharge of 15% applies on Public Holidays. Please be advised any group reservations of 8 guests or more will incur a 10% service charge. Please note a 0.8% surcharge will apply to all credit card transactions (including where you select the "credit" option when using a debit card). Are you a member of the Star Club? Simply present your card to enjoy generous discounts (Bronze 10%, Silver 15%, Gold 20%, Platinum 30%). Plus use your card to accrue Tier Points and earn and redeem Casino Dollars.

Not a member? Visit the Star Club Desk to join today. The Star practises the responsible service of alcohol. Guests must be aged 18 years or over to enter the casino.