Flying Fish

DESSERT

Charred lemon parfait, salted butter crumb, toasted meringue GF	20
Palm sugar macerated pineapple, pandan, coconut sorbet GF DF	20
Strawberry, cultured cream, macadamia GF	20
Manjari Chocolate mousse, garnet plum, buttermilk pannacotta GF	24
Fig pudding, walnut gingerbread, mascarpone icecream (allow 20 min, for 2) GF	30

Selection of cheese (4)	40
BRILLAT SAVARIN Will Studd, soft cow, Normandy, FR	12
HOLY GOAT La Luna, white mould goat, Castlemaine VIC	12
ROQUEFORT Papillon, soft blue, Aveyron, FR	12
CHEDDAR Pyengana, hard cow, Pyengana TAS	12

DESSERT WINES

2017 Alasia Moscato d'Asti, Piedmont, Italy	15
2017 Frogmore Creek 'Icewine' Riesling, Cambridge, TAS	16
2014 Margan Botrytis Semillon, Hunter Valley, NSW	17

DIGESTIFS

	15ML	30ML
El Dorado 12yr, Guyana		14
Glenmorangie Signet, Highlands, Scotland		30
Remy Martin Louis XIII, Cognac, France	150	300

TEA & COFFEE

Coffee by Vittoria	7
Tea by Tea Craft, *peace & quiet, peppermint, sencha, english breakfast*	7

For any dietary requirements, please consult your waiter for alternative menu options. GF denotes gluten free options. DF denotes dairy free options. A surcharge of 15% applies on Public Holidays. Please be advised any group reservations of 8 or more will incur a a 10% surcharge. Please note a 1% 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 (Silver 10%, 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.