

# FUNCTION MENUS

## FOOD AND BEVERAGE



FOR ENQUIRIES, PLEASE CONTACT THE STAR SALES TEAM | CALL +61 (0)2 9657 8568 | STARSALLES@STAR.COM.AU

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STAR 1854



**THE STAR**  
SYDNEY

## **PLATED LUNCH**

### **PRE OR POST LUNCH CANAPES**

**3x Canapés \$10.00 per person**

*Chefs selection of both hot and cold canapés for 30 minutes*

- 2 courses
- 3 courses

*Includes freshly brewed coffee and assorted teas*

### **ENTREE**

#### **KING PRAWN 'COCKTAIL' (DF) ♡**

*Baby gem lettuce, heirloom tomatoes, avocado cream*

#### **QUEENSLAND SPANNER CRAB ♡**

*Apple celery salad, pickled daikon, crab gel*

#### **PAN-SEARED SCALLOPS**

*Celeriac cream, manchego croquette, chorizo crumb, bitter leaf*

#### **CRISPY FREE RANGE PORK BELLY (DF) ♡**

*Master stock caramel, Asian leaves, peanut and sesame crumbs*

#### **CURED WILD ATLANTIC SALMON (DF)**

*Mango puree, lime and coriander emulsion, pickled cucumber disc*

#### **BEEF TATAKI (DF)**

*Cucumber salsa, crispy nori, sesame dressing*

#### **APPLE WOOD SMOKED AYLESBURY DUCK**

*Charred endives, frisee, orange, quince*

#### **HEIRLOOM TOMATO AND SHAVED VEGETABLE SALAD (V) (GF) (VG) (DF)**

*Salt and pepper silken tofu, white balsamic vinaigrette*

#### **SPINACH AND RICOTTA AGNELLOTTI (V)**

*Roasted pumpkin, walnuts and sage butter*

#### **HALLOUMI WITH GRILLED VEGETABLES (V)**

*Courgettes, asparagus, broad beans, cherry tomatoes, herb oil*



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## **MAINS**

### **24 HOUR BRAISED SHORT RIB**

*Celeriac puree, heirloom carrots, petite sorrel*

### **CONE BAY™ BARRAMUNDI FILLET** ♡

*Sweet corn, king brown mushroom, smoked bacon*

### **RANGERS VALLEY BEEF FILLET** ♡

*Potato puree, charred onion, wild watercress, pepper glaze*

### **CORN FED CHICKEN BREAST**

*Cauliflower couscous, wilted spinach, truffle jus*

### **PRESSED FREE RANGE PORK BELLY**

*Vanilla turnip puree, thyme roasted shallots, grandfather port reduction*

### **ROASTED RIVERINA RACK OF LAMB** ♡

*Porcini mushroom risotto, cherry tomato, cabernet sauvignon Jus*

### **PAN SEARED GOLDBAND SNAPPER FILLET**

*Pea & pancetta ragout, braised finger fennel, parmesan oil*

### **SHIRAZ GLAZED ALYESBURY DUCK LEG**

*Champagne cabbage, king brown mushroom, charred baby leek*

### **LAND AND SEA**

*Jack's Creek Black Angus striploin, charred king prawn, fondant potato, thyme jus*

### **MUSHROOM BUCKWHEAT RISOTTO (V)**

*with heirloom baby beets*

### **LENTIL DHAL (V) (VG) (DF)**

*Spinach, sweet potato and lentil dhal with crispy pakora*



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## SIDES

*Steamed broccolini with almonds, lemon zest and red pepper flakes*

*Roasted heirloom carrots with cumin and goats feta*

*Sautéed green beans with garlic butter and herbs*

*Roasted kipfler potatoes with caramelised onions and bacon lardons*

*Steamed baby potatoes, pepe saya and herbs*

*Heirloom tomato salad - avocado, cabernet sauvignon vinaigrette*

*Baby gem leaves salad - ranch dressing, olive oil croutons*

*Garden leaf salad - asparagus, heirloom tomatoes, chardonnay dressing*

*Roquette salad - grana padano, aged balsamic glaze*



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## DESSERT

### **FUDGE BROWNIE CHEESE CAKE (GF)**

*Dulcey macadamia ice cream, poached mandarins*

### **MELTING CAKE' ♡**

*Bitter chocolate and salted caramel bavarois, passionfruit cream, hot chocolate*

### **CARAMALIZED PINEAPPLE PUDDING ♡**

*Coconut gelato, pineapple mint salsa, dehydrated pineapple chip*

### **CLASSIC CHOCOLATE FONDANT**

*Salted caramel centre, Madagascar vanilla bean gelato, orange compote*

### **STRAWBERRY AND VANILLA MOUSSE (GF)**

*Coco sponge, ginger sorbet, mix berries, sesame almonds crumbs*

### **CLASSIC BAKED CITRUS TART**

*White chocolate cheese powder, kalamansi sorbet, poppy meringue*

### **MATCHA PUDDING ♡**

*Coconut sago, caramelized pineapple, yuzu cream, fresh berries, mandarin sorbet*

### **CHOCOLATE GIANDUJA**

*Salted caramel, flourless coco sponge, hot chocolate*

### **VANILLA PANNA COTTA**

*Strawberry sorbet, honeycomb, meringue, fresh berries*

### **DESSERT PLATTER - \$5.00 ENHANCEMENT**

*Passionfruit cheesecake, berry panna cotta, salted caramel chocolate tart*

### **AUSTRALIAN FARMHOUSE CHEESE PLATTER \$5.00 ENHANCEMENT**

*Quince paste, dried fruits, nuts, crostini and lavosh*

*\*Platters are designed to serve 5 guests per table*