



THE STAR
SYDNEY

PRIXE FIXE MENU

DINNER MENU I

*ARRIVAL – thirty minutes
Chef's selection of three canapés*

ENTRÉE

HEIRLOOM TOMATO AND SHAVED VEGETABLE SALAD (V) (GF) (VG) (DF)
Salt and pepper silken tofu, white balsamic vinaigrette

MAIN

CORNFED CHICKEN BREAST
Cauliflower couscous, wilted spinach, truffle jus

~ Alternatively served with ~

“CONE BAY” BARRAMUNDI FILLET ♡
Sweet corn, king brown mushroom, smoked bacon

DESSERT

VANILLA PANNA COTTA
Strawberry sorbet, honeycomb, meringue, fresh berries

Seasonal macarons

Freshly brewed coffee and assorted teas

♡ *Signature Dish* (VG) *Vegan* (GF) *Gluten Free* (DF) *Dairy Free*

Prix Fixe menu is only available from Monday - Thursday



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DINNER MENU II

ARRIVAL– thirty minutes

Chef's selection of three canapés

House made cocktail

ENTRÉE- select one

KING PRAWN 'COCKTAIL'(DF) 🍷

Baby gem lettuce, heirloom tomatoes, avocado cream

CRISPY FREE RANGE PORK BELLY (DF) 🍷

Master stock caramel, Asian leaves, peanut and sesame crumbs

MAIN- select two (alternatively served)

24 HOUR BRAISED SHORT RIB

Celeriac puree, heirloom carrots, petite sorrel

PAN SEARED GOLD BAND SNAPPER FILLET

Pea and pancetta ragout, braised finger fennel, parmesan oil

ROASTED RIVERINA RACK OF LAMB 🍷

Porcini mushroom risotto, cherry tomato, cabernet sauvignon Jus

DESSERT- select one

CARAMALIZED PINEAPPLE PUDDING 🍷

Coconut gelato, pineapple mint salsa, dehydrated pineapple chip

CLASSIC CHOCOLATE FONDANT

Salted caramel centre, Madagascar vanilla bean gelato, orange compote

Seasonal macarons

Freshly brewed coffee and assorted teas

🍷 Signature Dish (VG) Vegan (GF) Gluten Free (DF) Dairy Free

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