

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

SIGNATURE RESTAURANTS

BALLA

CANAPÉS

COLD

Sydney Rock oyster with spicy tomato granita

Buffalo mozzarella with marinated artichoke

HOT

Grilled Wagyu beef skewer marinated in balsamic

Arancini with bolognese, pea and fiord latté

Fritto misto (calamari, white bait, school prawn) with lime mayonnaise

3 COURSE SET MENU

Includes freshly brewed coffee, assorted teas and biscotti

~ Alternating serve ~

ENTRÉE

Grilled octopus, baby fennel, Ligurian olives and pickled chilli

Confit duck leg, witlof, plum and pistachio

MAIN

Toothfish fillet, cauliflower puree, pickled beetroots and caper berry

Pan seared lamb rack, green pea and mint salad

DESSERT

Roasted peach, lemon sabayon and burnt Italian meringue

Coffee infused brulee, hazelnut sponge and raspberry



THE STAR
SYDNEY

BLACK BAR & GRILL

CANAPÉS

COLD

Oysters, cucumber, caviar

Crab remoulade, kaffir lime mayonnaise

Tomato tartare, buffalo mozzarella

HOT

Pork belly, celeriac, turmeric caramel

Striploin Wagyu MBS3+, miso hollandaise

3 COURSE SET MENU

Includes freshly brewed coffee and assorted teas

~ Alternating serve ~

ENTRÉE

King fish, sashimi, macadamia, radishes, smoked croutons, lemon myrtle dressing

Beef tartare, heirloom beets, herb mayonnaise, mustard ice cream, puffed wild rice

MAIN

Fillet grass fed Angus, broccolini, smoked potato, charred onion, sticky shallot sauce

Chicken corn fed Holmbrae farm, fingerling potato, peas, Dutch carrots, buttermilk dressing

DESSERT

Coffee parfait, mascarpone mousse, spiced caramel, orange, almond crumble

Passion fruit, macadamia financier, coconut, mango sorbet



THE STAR
SYDNEY

SOKYO

CANAPÉS

SASHIMI

Tuna, Japanese salsa, ponzu

Salmon, pickled wasabi

TEMPURA

Asparagus, edamame dip

ROBATA

Chicken and negi, yakitori

Beef, black pepper teriyaki

3 COURSE SET MENU

Includes freshly brewed coffee and assorted teas

~ Alternating serve~

ENTRÉE

Sashimi tuna, plum wine jelly, sweet aioli chilli threads

Ocean trout, wasabi salsa, yuzu soy

MAIN

Miso glazed Toothfish fillet, cucumber salad, ginger and white soy

Wagyu beef cheek, shio konbu, kale puree

DESSERT

Caramel macchiato, yamazaki foam, coffee ice cream

Toasted white chocolate mousse, black sesame ice cream, nougat