

# CUCINA PORTO

The Star practices the responsible service of alcohol. A surcharge of 15% applies on Public Holidays. A surcharge of 10% applies on Sundays. For groups of 8 or more, we kindly ask that you consider providing a customary 10% gratuity. Please note a 0.8% surcharge will apply to all Visa, Mastercard, American Express and Diners Club transactions. A 1.34% surcharge will apply to all Alipay and WeChat Pay transactions. A 1.85% surcharge will apply to all UnionPay transactions.

## SPRITZ

<b>APEROL</b>	<i>16</i>
Aperol, prosecco, soda	
<b>RHUBARB</b>	<i>17</i>
Poortom's strawberry gin, rhubarb, soda	
<b>BERGAMOT</b>	<i>17</i>
Italicus bergamot liqueur, prosecco	

## CLASSICO

<b>AMERICANO</b>	<i>17</i>
Campari, vermouth rosso, soda	
<b>BELLINI CIPRIANI</b>	<i>17</i>
White peaches, prosecco	
<b>SGROPPINO</b>	<i>18</i>
Vodka, lemon sorbet, Italian sparkling	
<b>NEGRONI</b>	<i>18</i>
London dry gin, sweet vermouth, Campari	
<b>MARGARITA</b>	<i>19</i>
Tequila, Cointreau, lime, pistachio salt	
<b>ESPRESSO MARTINI</b>	<i>19</i>
Vodka, Tia Maria, Espresso Coffee	
<b>OLD FASHIONED</b>	<i>22</i>
Rye whiskey, cacao, bitters	
<b>BARREL AGED NEGRONI</b>	<i>25</i>
Tanqueray gin, Dolin vermouth, Campari	

## NON-ALCOHOLIC

<b>LYRES SPRITZ</b>	<i>14</i>
Non-alcoholic Italian spritz, rhubarb soda	
<b>LYRES NEGRONI</b>	<i>15</i>
Non-alcoholic Italian bitter, London Dry and rosso	

## BOTTLE BEERS

<b>PERONI 'NASTRO AZZURO'</b> – Lager	<i>11</i>
<b>JAMES SQUIRE 'BROKEN SHACKLES'</b> – Lager	<i>10</i>
<b>STONE &amp; WOOD PACIFIC</b> – Tropical Ale	<i>11</i>
<b>PERONI LEGGRA</b> –Low Carb Lager	<i>10</i>
<b>HEINEKEN ZERO</b> – Non-Alcoholic Lager	<i>6</i>
<b>STONE &amp; WOOD 'TREEHOUSE'</b> – Cider	<i>11</i>

## ON TAP BEERS

<b>BIRRA MORETTI</b> – ITALY, Lager	<i>11</i>
<b>FURPHY</b> – AUSTRALIA, Refreshing Ale	<i>9</i>
<b>PIRATE LIFE</b> – AUSTRALIA, Pale Ale	<i>10</i>

## SPARKLING WINE

<b>PROSECCO</b>	<i>12 / 58</i>
Da Luca DOC, Glera, Veneto, Italy	
<b>PROSECCO</b>	<i>110</i>
Bianca Vigna Sui Lieviti Brut Nature DOC Glera, Veneto, Italy	
<b>CHAMPAGNE</b>	<i>29 / 175</i>
NV Louis Roederer collection 242, France	
<b>MOSCATO</b>	<i>12 / 59</i>
Grant Burge al Fresco Moscato Frizzante, Barossa SA	

## WHITE WINE

<b>VERDICCHIO</b>	<i>13 / 62</i>
Tenute Pieralisi DOC, Le Marche Italy	
<b>SAUVIGNON BLANC</b>	<i>17 / 79</i>
Tiefenbrunner Merus DOC Alto Adige Ital	
<b>PINOT GRIGO</b>	<i>14 / 65</i>
Breganze Savardo DOC Veneto Italy	
<b>PINOT GRIGIO</b>	<i>58</i>
David Hook Hunter Valley, NSW	
<b>PINOT GRIGIO</b>	<i>8 / 500ml 28</i>
Cucina Porto Bianco, South Australia	
<b>VERMENTINO</b>	<i>62</i>
Pala 'Fiori' di Sardegna Sardinia Italy	
<b>CHARDONNAY BLEND</b>	<i>102</i>
Paolo Scavino Sorriso DOC Piedmont Italy	
<b>GARGANEGA</b>	<i>13 / 60</i>
Monte Tondo Mito Soave DOC, Veneto, Italy	
<b>FIANO</b>	<i>14 / 65</i>
Campbells, Rutherglen, VIC	
<b>PECORINO</b>	<i>13 / 63</i>
Poggio Anima Terre di Chieti IGT, Abruzzo, Italy	
<b>CHARDONNAY</b>	<i>13 / 63</i>
Tormaresca IGT Puglia Italy	

## RED WINE

<b>NEBBIOLO</b>	<i>124</i>
Vietti Perbacco Langhe DOC Piedmont Italy	
<b>NERO D'AVOLA</b>	<i>16 / 72</i>
Aphelion 'Welkin' McLaren Vale SA	
<b>SANGIOVESE</b>	<i>17 / 75</i>
Poliziano Chianti Colli Senesi DOCG Tuscany, Italy	
<b>MONTEPULCIANO D'ABRUZZO</b>	<i>16 / 72</i>
Contesa DOC Abruzzi, Italy	
<b>CORVINA</b>	<i>77</i>
Allegrini Valpolicella Classico DOC Veneto Italy	
<b>PRIMITIVO</b>	<i>14 / 62</i>
Tormaresca IGT Puglia Italy	
<b>TEMPRANILLO BARBERA</b>	<i>12 / 54</i>
Wild Lands Field Blend Riverland SA	
<b>BARBERA</b>	<i>69</i>
Dal Zotto King Valley VIC	
<b>SHIRAZ SANGIOVESE</b>	<i>14 / 57</i>
Primo Estate Il Briccone McLaren Vale SA	
<b>CABERNET MERLOT</b>	<i>8 / 500ml 28</i>
Cucina Porto Rosso	

## ROSE

<b>NEBBIOLO</b>	<i>71</i>
Trediberri Langhe IGT Piedmont Italy	
<b>SANGIOVESE</b>	<i>65</i>
Antinori Santa Cristina Rosato IGT Tuscany, Italy	
<b>PINOT NOIR</b>	<i>12 / 58</i>
Squealing Pig Marlborough, NZ	

## SPIRITS

### VODKA

Ketel One	13
Belvedere Pure	15
Grey Goose	16

### GIN

Tanqueray	13
Tanqueray No. 10	15
Hendricks	15
Mare Mediterranean	15

### TEQUILA

Heradurra Silver	14
Heradurra Reposado	16
Don Julio Blanco	16

### RUM

Ron Zacapa Centenario 23yr	18
Diplomatico Exclusiva Reserve	16
Bacardi Carta	11
Pampero Especial	12
Captain Morgan Black Spiced	11
Cachaca Bem Bom	12

**WHISKEY / SCOTCH**

Glenfiddich 15yr	<i>18</i>
Johnnie Walker Black	<i>14</i>
Johnnie Walker Blue	<i>39</i>
Chivas Regal 12yr	<i>14</i>
Macallan 12yr Cherry Oak	<i>18</i>
Talisker 10yr	<i>18</i>

**RYE /BOURBON & SOUR MASH**

Jameson Irish	<i>11</i>
Woodford Reserve	<i>14</i>
Basil Hayden's	<i>16</i>
Jack Daniel Black Label	<i>11</i>
Jack Daniel Gentleman's Jack	<i>12</i>

**BRANDY**

Hennessey VS	<i>14</i>
Hennessey VSOP	<i>18</i>
Hennessey XO	<i>36</i>
Barsol Pisco	<i>12</i>

**DIGESTIVES**

Amaro Averna	<i>12</i>
Amaro Montenegro	<i>12</i>
Cynar	<i>11</i>
Fernet Branca	<i>13</i>

**LIMONCELLO**

Lemon, Mango, Orange, Passionfruit, Melon	<i>12</i>
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**SAN PELLEGRINO SODA**

Chinotto, Limonata, Aranciata Rossa 6

**MINERAL WATER**

Sparkling Water 1Lt 6

Still Water 1Lt 6

**SOFT DRINKS**

Post mix coke, lemonade, lemon squash, tonic 6

Orange Juice, Pineapple Juice, Apple Juice, Cranberry Juice 6

L.L.B. 7

**COFFEE / TEA**

Espresso, Macchiato, Piccolo, Cappuccino, Latte, Flat white 4

Peppermint, English Breakfast, Earl Grey, Chamomile 5

**Extra milk options**

Soy milk, Almond milk 0.5