

# CUCINA PORTO

## APERITIVO

|   |    |
|---|----|
| <b>Market Oysters</b> (GF, DF)  | 6  |
| Natural with shallot & cabernet vinegar or white balsamic, chive & pepper |    |
| <b>Olives</b> (GF, DF, V)   | 9  |
| Rosemary, chilli, garlic  |    |
| <b>Stone Baked Bread</b> (DF, V)  | 8  |
| Olive tapenade, extra virgin olive oil                                    |    |
| <b>Rosemary Schiacciata</b> (V)   | 8  |
| Garlic, balsamic Vinegar  |    |
| <b>Prosciutto Crudo</b> (GF, DF)  | 13 |
| 22 months Parma prosciutto  |    |
| <b>Ham</b> (GF, DF)   | 11 |
| Brined, wood smoked   |    |
| <b>Salami</b> (GF, DF)  | 11 |
| Mild sopressa antica  |    |
| <b>Bresaola</b> (GF, DF)  | 14 |
| Aged grass-fed beef   |    |
| <b>Marinated Tomato</b>   | 10 |
| Spicy pork sausage, cherry tomato   |    |

## ANTIPASTI

|  |    |
|--|----|
| <b>Burrata</b>   | 16 |
| Pistachio pesto, 'nduja crumbs   |    |
| <b>Kingfish Crudo</b> (GF, DF)   | 20 |
| Sundried tomato, lime, honey & vanilla dressing                            |    |
| <b>Calamari Fritto</b>   | 19 |
| Lemon, tarragon & dill sauce   |    |
| <b>Mussels</b>   | 22 |
| Kinkawooka mussels, tomato, white wine, gremolata                          |    |
| <b>Battuta di Manzo</b>  | 22 |
| Italian beef steak tartare, Dijon mustard, cornichons, egg, parmesan crisp |    |
| <b>Zucchini Flower</b> (V)   | 19 |
| Ricotta, smoked scamorza, cannellini beans, rose flowers                   |    |

## PASTA

|  |    |
|--|----|
| <b>Linguine</b>                                  | 29 |
| Mussel, prawn, market fish, calamari, white wine |    |
| <b>Cavatelli</b>                                 | 29 |
| Prawn, confit tomato, fennel crumb, bisque oil   |    |
| <b>Spaghetti</b>                                 | 26 |
| Carbonara, guanciale, black pepper               |    |
| <b>Schiaffoni</b>                                | 28 |
| Slow cooked beef & lamb ragu, rosemary           |    |
| <b>Tortelli</b>                                  | 30 |
| Duck tortelli, sage butter, pecorino cheese      |    |
| <b>Gnocchetti</b> (V)                            | 27 |
| Asparagus, peas, granturco sauce                 |    |
| <b>Fettucine</b> (V)                             | 26 |
| Pumpkin, caprino cheese, sage, butternut crisp   |    |

## SECONDI

|   |    |
|---|----|
| <b>Swordfish</b> (GF)                                   | 31 |
| Caper, olive, tomato, basil                             |    |
| <b>King Prawns and Cuttlefish</b>                       | 33 |
| Capsicum Pesto, lemon crumb, mixed nuts                 |    |
| <b>Chicken</b> (GF)                                     | 29 |
| ½ grilled chicken, cherry & oxheart tomato              |    |
| <b>Crumbed veal</b>                                     | 32 |
| Rocket, watercress, gremolata, parmesan                 |    |
| <b>Beef Tagliata</b> (GF)                               | 32 |
| Grilled beef tagliata, shaved parmesan, porcini, rocket |    |

## CONTORNI

|                                |    |
|--------------------------------|----|
| <b>Roasted Potato</b> (V)      | 10 |
| Rosemary, Maldon sea salt      |    |
| <b>Ash Roasted Pumpkin</b> (V) | 10 |
| Goat's curd, mint, pomegranate |    |
| <b>Mixed Salad</b> (GF, DF, V) | 9  |
| Chardonnay dressing            |    |
| <b>Crispy Chips</b> (V)        | 9  |
| Maldon sea salt                |    |

## PIZZA

|  |    |
|--|----|
| <b>Buffalo Margherita</b> (V)  | 21 |
| Tomato, buffalo mozzarella, basil                                    |    |
| <b>Sottobosco</b> (V)  | 26 |
| Fior di latte, roasted mushroom, rocket, eggplant, gorgonzola cheese |    |
| <b>Pepperoni</b>   | 24 |
| Tomato, fior di latte, mild pepperoni                                |    |
| <b>Parma Prosciutto</b>  | 28 |
| Tomato, fior di latte, rocket, Parma prosciutto, burrata, fig        |    |
| <b>Capricciosa</b>   | 26 |
| Tomato, fior di latte, ham, mushroom, artichoke, olives              |    |
| <b>Porto</b>   | 28 |
| Fior di latte, Fremantle octopus, prawn, market fish, salsa verde    |    |
| <b>Pollo</b>   | 25 |
| Tomato, fior di latte, marinated chicken, red onion, olive, chives   |    |
| <b>Quattro Formaggi</b> (V)  | 25 |
| Fior di latte, gorgonzola, smoked scamorza, parmesan, walnuts        |    |
| <b>Salsiccia</b>   | 25 |
| Tomato, fior di latte, pork & fennel sausage, porcini mushroom, kale |    |

## DOLCE

|   |    |
|---|----|
| <b>Tiramisu</b>   | 14 |
| Coffee, Kahlua, silky mascarpone cream                      |    |
| <b>Nougat Parfait</b> (GF)                                  | 13 |
| Pistachio, hazelnuts, cherry sorbet                         |    |
| <b>The Pear</b>   | 13 |
| Poached pear, almond bavarois, limoncello sorbet            |    |
| <b>Ricotta Cake</b>   | 14 |
| Cream cheese, ricotta, vanilla, Moscato & strawberry sorbet |    |
| <b>Tasting Platter to Share</b>                             | 30 |
| Cannoli, chocolate tart, tiramisu & nougat parfait          |    |

GF: GLUTEN FREE | DF: DAIRY FREE | V: VEGETARIAN OPTION.

The Star practices the responsible service of alcohol. For any dietary requirements, please consult your waiter for alternative menu options. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. Please be advised for groups of 8 or more, we kindly ask that you consider providing a customary 10% gratuity. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. Guests must be aged 18 years or over to enter the casino.