

CUCINA PORTO

PREMIUM SET MENU

APERITIVO

Market Oysters (GF/DF)

Natural with shallot & cabernet vinegar

ANTIPASTI

Stone Baked Bread (DF,V)

Olive tapenade, extra virgin olive oil

Kingfish Crudo (GF, DF)

Rockmelon, vodka dressing, dry raspberry, avocado mousse

Fichi in Agrodolce & Burrata (V)

Sweet and sour fig, pistachio pesto & burrata

Bresaola Salad (GF)

Goat's curd, pine nuts, aged balsamic vinegar rosemary

PASTA

Busiate alla Sorrectina

Oven baked busiate pasta, tomato sauce, buffalo mozzarella & crispy leek

Schiaffoni al Ragu

Slow cooked beef & lamb ragu, rosemary & aged parmesan

SECONDI

Crumbed Veal

Frisée salad, parmesan, gremolata

King Prawn Saltimbocca (GF)

Mooloolaba king prawn, prosciutto, aperol butter & lemon

CONTORNI

Crispy Duck Fat Chips

Maldon sea salt

Mixed Salad (GF, DF, V)

Chardonnay dressing

DOLCI

Tiramisu

Coffee, Hennessy cognac, silky mascarpone cream

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

Menu is subject to change without notice due to produce seasonality and availability. 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 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. The Star practices the responsible service of alcohol. Guests must be aged 18 years or over to enter the casino.