



## 2022 Christmas Day Lunch Menu

\$195per person – Shared Style

*Glass of champagne or signature cocktail on arrival*

### SNACKS *to share*

Sydney Rock oysters, sparkling rose, finger lime  
Jervis Bay Mussels, fermented chilli, macadamia  
Shark bay scallop, cultured cream, pickled desert lime  
Smoked Eel Doughnuts, brook trout roe

### ENTRÉE *choice of*

Grilled King Prawns, oxheart tomato, blood lime  
Fraser Isle Spanner Crab, avocado, fried potato  
Bay Lobster Tortellini, sweet corn, shellfish butter

### MAIN *choice of*

Spring Creek Barramundi, sugarloaf cabbage, lemon aspen  
Crispy Pork Belly, grilled fennel, muntries  
Ranger's valley beef, smoked white onion, pepper berry

### SIDES *to share*

Baby potatoes, herb butter  
Green Leaf salad, lemon vinaigrette

### DESSERT *choice of*

Roasted strawberries, honey custard, sheep's milk yoghurt sorbet  
Mango parfait, lemon myrtle cream, torched meringue  
Blood Plum pudding, wattle seed caramel, gingerbread ice cream

Any dietary requirement is to be confirmed at least 72hrs prior to event.

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. GF denotes gluten free options. DF denotes dairy-free 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. The Star practices the responsible service of alcohol. Guests must be aged 18 years or over to enter the casino.