



CAVIAR

Polanco Oscietra Grand Reserve Caviar <i>with fried potato, cultured cream, boiled egg</i>	90/10g 230/30g
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OYSTERS

Sydney Rock Oyster, finger lime mignonette GF/DF	7ea
Wakame cream, kelp oil GF	8ea
Smoked tuna nduja, brown butter GF	8ea

SNACKS

Venus Bay Prawn Toast, salted chilli, sesame	15ea
Shark Bay Scallop, cultured cream, pickled desert lime GF	15ea
Smoked Eel Doughnut, sea lettuce cream, trout roe	12ea

ENTREÉS

Selection of Raw Fish, white soy, pickled kohlrabi DF	36
Smoked Jervis Bay Mussels, almond cream, chilli oil DF	26
Fraser Isle Spanner Crab, macadamia, avocado, fried potatoes GF	34
Hiramasa Kingfish, green tomato, Geraldton wax GF/DF	32
Abrolhos Island Octopus, confit potato, saltbush GF	34
Bay Lobster Ravioli, sweet corn, fermented chilli	38

SEAFOOD PLATTER

Served In Two Courses

Cold Course

Sydney Rock Oysters, finger lime mignonette GF/DF
Selection of Raw Fish, white soy, pickled kohlrabi DF
Shark Bay Scallops, cultured cream, pickled desert lime GF
Spanner Crab Cocktail, macadamia, avocado, fried potatoes GF

Hot Course

Bay Lobster, shellfish butter, garlic oil GF
King Prawn, oxheart tomato, blood lime GF/DF
Spring Creek Barramundi, sugarloaf cabbage, lemon aspen GF

Green Salad, lemon vinaigrette GF/DF

Chips, seaweed salt DF

250

We recommend:

Tyrrell's 'VAT 47' Chardonnay
Rich, opulent wine with layers of summer stone fruits and citrus,
classy French oak and a long finish
2021, Hunter Valley, NSW 165

Ronco del Gelso 'Sot Lis Ravis' Pinot Grigio
Citrus blossom, ripe green apple, crisp palate and a lovely finish
2019, Isonzo del Friuli, Italy 115

MAINS

Hand cut Spaghetti, zucchini flower, smoked tomato	38
Pan fried Snapper, turmeric curry, Moreton Bay bug crepe DF	59
Spring Creek Barramundi, sugarloaf cabbage, lemon aspen GF	45
Ora King Salmon, marinated fennel, sauce vierge GF/DF	45
Slow roasted Lamb Rump, green peas, pepper berry jus	62
Southern Ranges Scotch Fillet 250g, Mussett Farm mushroom, white pepper sauce GF	65

FROM THE WOOD FIRE

Eastern Rock Lobster	Half 155 / Full 300
Spaghetti, lobster bisque, marinated tomato	
Diamond Shell Clams 500g GF	60
Chickpea miso, warrigal greens, salted sunrise lime	
Bay Lobster GF	50
Shellfish butter, garlic oil	
King Prawn GF/DF	18ea
Ox-Heart tomato, blood lime	

SIDES

Green Salad, lemon vinaigrette GF/DF	12
Broccolini, macadamia cream, lemon myrtle GF/DF	15
Heirloom Tomato, goat's curd, green olive GF	15
Chips, seaweed salt DF	12

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 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.