

THE STAR ∴ KITCHEN ∴ AND BAR

Smaller Plates

Coffin Bay Oysters (6 or 12) [GF, DF, NF] \$22/\$40
Lemon, mignonette

Roasted Broccoli Florette [GF, V] \$18
Dates, Woodside goats cheese, pickled onion, mint

Braised Limestone Coast Lamb Shoulder Roulade [GF] \$22
Rosemary cipollini puree

Crispy Pork Belly \$18
Sherry & honey glaze, banana pepper salsa

Chargrilled Octopus [GF, DF, NF] \$18
Pimento, marinated quinoa

Sides \$12

Super crunch chips with truffle mayonnaise [V]

Beetroot & Pear Salad
with cashew, radicchio & burnt honey dressing

Larger Plates

36 Degrees South Porterhouse Steak [GF, NF] \$38
Smokey carrot, confit kipfler potato,
oyster mushroom, pancetta jus

Local Swordfish [GF, NF] \$38
Potato & salt fish brandade, semi dried tomato,
olive & vermouth beurre noisette

Confit Duck Leg [GF, NF] \$34
Celeriac puree, duck liver torchon,
butter poached bok choy, sour cherry jus

Pork Tenderloin \$34
Pancetta, maple & brown butter glazed beetroots,
wilted green leaves, pine nuts

Truffled Wild Mushroom Ragout [GF, V, NF] \$32
Pearl barley, blue cheese, chive oil

Dessert

Classic French Opera Cake \$14
Baileys white chocolate mousse,
chocolate bubbles, chocolate sauce

Please advise staff of any allergies when placing your order. While every care is taken when catering for allergies, traces of allergens can be present in food.

Gluten Free [GF] / Dairy Free [DF] / Vegetarian [V] Vegan [VGN] / Vegan option available [VGNOA]