

THE STAR ∴ KITCHEN ∴ AND BAR

Entrees

Grilled SA King Prawns [GF, DF] Lime, chipotle emulsion, Escabeche	\$22
Crispy Pork Belly Soy caramel glaze, pickled cabbage	\$18
Beef Brisket Baracoa Croquettes Chimichurri aioli	\$20
Beetroot & Apple Salad [GF, V, Vegan on req] Goats cheese, honey truffle vinaigrette	\$16

Sides

	\$13
Super crunch chips with house made garlic aioli [GF, VG]	
Sauteed green vegetables tossed in garlic butter [GF, V, Vegan on req]	
Herb roasted chat potatoes [GF, VG]	

Larger Plates

Grain-fed Porterhouse Steak [GF] Smoked carrot puree, glazed pearl onion, asparagus, bacon jus	\$38
Chargrilled Ocean Trout [GF] Aji Verde, marinated quinoa, blistered tomato, confit cuttlefish	\$38
Lamb Backstrap [GF] Parmesan polenta, charred coz heart, minted jus	\$38
Chicken Supreme [GF] Glazed beetroots, celeriac, wilted chard	\$33
Truffled Mushroom Cous Cous [V, Vegan on req] Marscapone, sage oil	\$23

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 [VG]