

THE STAR ∴ KITCHEN ∴ AND BAR

Smaller Plates

Port Lincoln Kingfish Ceviche \$22

Grapefruit, papaya, coriander, mint, chilli [GF, DF, NF]

Romesco Stuffed Zucchini Flowers \$15

Hazelnut, capsicum, sundried tomato [GF, VG]

Crispy Pork Belly \$18

Caramel soy, pickled cabbage, fried shallot, spring onion

Braised Lime Stone Coast Lamb Shoulder \$22

Caramelised cipollini puree [GF]

Char grilled Fremantle Octopus \$19

Pimento, herbs, marinated quinoa [GF]

Sides \$12

Super crunch chips with house made garlic aioli

Beans, snow peas, pea shoots, spinach, mint,
fetta & almonds with a lemon Djon dressing [GF, DF, VG]

Chargrilled asparagus, lemon oil, parmesan [GF]

Larger Plates

Grilled Porterhouse Steak \$38

Carrot puree, roasted parsnip, broccolini,
pancetta jus [GF]

Chorizo Crusted Ocean Trout \$38

Maple & brown butter, glazed beetroot,
wilted leaves, pine nuts

Pork Cutlet \$36

Spinach & artichoke puree, charred leeks,
fennel, apple slaw [GF]

Confit Duck Leg \$34

Braised cabbage, nuts, seeds & grain salad,
cranberry jus

Charred Radicchio \$28

Golden beetroot, cashews, goats cheese,
burnt honey glazed lentils, pomegranate [GF, V, VGOA]

Adelaide Festival Centre is a cashless venue. Payment using payWave, PayPass, EFTPOS and credit or debit cards accepted.

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.

Dairy Free [DF] / Gluten Free [GF] / Nut Free [NF] / Vegetarian [V] / Vegan [VG] /
Vegan option available [VGOA]