

THE STAR ∴ KITCHEN ∴ AND BAR

Smaller Plates

Grilled Squid [GF, DF] \$21
Pimentón emulsion, herb salad

Crispy Pork Belly \$18
Soy caramel glaze, pickled cabbage,
fried shallot, spring onion

Romesco Stuffed Zucchini Flowers [GF, VG] \$21
Hazelnut, capsicum, bush tomato

Braised Lime Stone Coast Lamb Shoulder [GF] \$22
Cauliflower puree

Chermoula SA King Prawns \$26
Spiced cous cous, shaved fennel

Sides \$12

Super crunch chips with truffle mayonnaise [V]

Roasted broccoli florettes with citrus butter,
pistachio, pangritata [V]

Bunch of green salad – spinach, broad beans, sweet peas,
broccoli, fetta, cashews, Dijon vinaigrette [VGOA]

Larger Plates

36 Degrees South Porterhouse Steak [GF] \$38
Smoked carrot puree, oyster mushroom,
confit potato, pancetta jus

Chorizo Crusted Ocean Trout \$38
Maple & brown butter glazed beetroot,
wilted leaves, pine nuts

Pork Cutlet \$36
Saffron creamed sweet corn,
charred leeks, samphire, jus

Pan Fried Duck Breast [GF] \$34
Celeriac, sweet glazed Brussel sprouts, duck demi

Roasted Sweet Potato & Kale Salad [GF, VG] \$28
Black beans, quinoa, pepitas, almonds

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]