

STARS DINING Menu

SMALL PLATES

- BACON CHEESY GARLIC BREAD** \$10
Mozzarella, tasty cheese, thyme and confit garlic
- VEGETABLE GYOZA (5) (V) (VG)** \$15
Assortment of vegetables and mushroom, crunchy salad, dipping sauces
- CAULIFLOWER POPCORN (V) (VG) (DF)** \$16
Battered spiced cauliflower florets, chipotle mayo, green tomato salsa, lime
- NACHOS (VA)** \$16
House made Mexican beans and beef mince, avocado, sour cream topped with jalapeno and cheese sauce

FAVOURITES

- PARMESAN HERB CRUMBED CHICKEN SCHNITZEL** \$26
House slaw, rustic chips, diane sauce, lemon cheek
- PESTO, BOCCONCINI AND CHERRY TOMATO PIZZA (GFA +\$3) (V)** \$20
Woodfired 12-inch base, napoli sauce, pine nuts, fresh basil
- THE CIVIC BURGER (GFA +\$3)** \$23
Double angus patty, crispy bacon, cheese, pickle, special sauce on toasted brioche bun served with rustic chips
- KARAAGE CHICKEN BURGER (GFA +\$3)** \$23
Marinated in soy, ginger and garlic, house slaw served with rustic chips
- ROAST OF THE DAY** \$22
Roast root vegetable medley, broccolini, pan jus, condiments. Ask staff for today's roast variety
- MACADAMIA CRUSTED BARRAMUNDI FILLET** \$30
Creamy mash, baby carrots, heirloom tomatoes, caper butter
- ITALIAN STYLE BEEF AND CARAMELISED ONION SAUSAGES** \$22
On mash potato, peas, thick gravy and onion rings

CHEF SPECIALS

- LAMB SHANK IN RED WINE (GF)** \$28
Lemon herb quinoa, grilled asparagus and caramelized onions
- WAGYU SIZZLE STEAK THAI SALAD** \$22
Tossed with a fresh zingy dressing of lime juice, garlic, coriander and fish sauce, loaded with crunchy salad
- MIXED MUSHROOM GNOCCHI (V)** \$20
Shitake, oyster, portobello and wood ear mushrooms with spinach, tossed in creamy truffle sauce and parmesan cheese
- THAI YELLOW KING PRAWN CURRY (GF)** \$25
Coconut jasmine rice, pickled cucumber ribbons, Asian herb slaw, fried shallots, lime
- SEA SALT & KIBBLE PEPPER CALAMARI (GF)** .. \$20
Fried tender calamari pieces, baby cos leaves, pickled fennel and roast garlic aioli
- MOROCCAN LAMB SHOULDER** \$26
Slow cooked spiced lamb shoulder, honey dukkah roasted pumpkin, saffron couscous, mint yoghurt, lemon cheek
- FISH AND CHIPS** \$21
House salad, aioli and chips

ON THE SIDE

- BOWL OF RUSTIC CHIPS** \$8.50
with house made special blend seasoning
- SEASONAL GREEN VEGETABLES** \$8.50
with toasted almonds
- GRILLED HALOUMI AND ROAST VEGETABLE SALAD** \$8.50

SOMETHING SWEET

- BAKED CHEESECAKE** \$10
with fresh strawberries, berry sauce
- PASSION FRUIT PAVLOVA ROULADE** \$10
with a passion fruit mousse filling, wattleseed crumble
- CHOCOLATE FONDANT** \$10
with vanilla ice cream and rich fudge sauce