

Menu

STARS DINING

SMALL PLATES

- CHEESY GARLIC BREAD (V)** \$10
Mozzarella, tasty cheese, thyme and confit garlic
– add bacon \$2
- CAULIFLOWER POPCORN (V) (VG) (DF)**..... \$16
Battered spiced cauliflower florets,
tossed in curry powder, smoked paprika
and turmeric spice

FAVOURITES

- PANKO CRUMBED CHICKEN SCHNITZEL** \$23
Garden salad, beer battered chips
and peppercorn sauce
- OCEAN KING PRAWN (GF)** \$25
Lemongrass galangal, lime, chilli oil, baby corn
with cilantro salad
- ROAST OF THE DAY** \$23
Roast root vegetable medley, gravy and condiments
Please ask our friendly staff the roast of the day
- CHAR-GRILLED WAGYU
CHEESE BURGER (GFA + \$3)**..... \$23
Milk bun, gherkin, sliced tomato, cheddar cheese,
lettuce and beer battered chips
- MOROCCAN LAMB SHOULDER** \$26
Slow cooked spiced lamb shoulder,
honey dukkah roasted pumpkin, saffron couscous,
mint yoghurt and lemon
- CREAMY PENNE PESTO PASTA
(V) (GFA + \$3)** \$20
Roasted pinenuts, cherry tomato and parmesan crisp

CHEF SPECIALS

- BATTERED FISH AND CHIPS** \$21
House salad, tartare sauce and beer battered chips
- OVEN BAKED SWORDFISH FILLET (GF)** \$30
Braised potato, cauliflower puree, broccolini and port jus
- CHICKEN INASAL (GF)** \$25
Filipino style chicken, papaya salad and turmeric rice
- HOUSE SPICED PORK RIB (GF)** \$26
Sweet potato romesco and tarragon hollandaise
- BRAISED LAMB SHANKS** \$26
Potato mash, corn cob and steamed green beans
- GRILLED BRATWURST SAUSAGE** \$25
Colcannon mash, sauerkraut, sweet peas,
Dijon mustard and onion gravy
- NOURISH BOWL (GF) (V) (VG)** \$20
Roasted pumpkin, mushrooms, black rice,
baby spinach, edamame, pickled carrot, furikake
and yuzu miso dressing

ON THE SIDE

- STEAMED SEASONAL GREENS
(GF) (V) (VG)** \$8
with herb crumb
- DUCK FAT POTATO WEDGES** \$8
with dukkah, sweet chilli and sour cream
- BOWL OF BEER BATTERED CHIPS** \$8
In-house blended seasoning