

nineteen
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AT THE STAR

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APPELLATION - SYDNEY ROCK OYSTERS

Natural – Champagne Mignonette	6 for 38
Roasted – ‘Smokey’ – Barbeque, Bacon, Garlic	6 for 38

ENTRÉE

Smoked Beetroot , Goat's Curd, Fig, Walnut, Balsamic, Oxalis	24
Wild Mushroom Risotto , Crème Fraiche, Baby Herbs	26
Yellowtail Kingfish Crudo , Basil, Pickled Fennel, Radish, Burnt Orange	28
Raw Beef Tartare , Shallot, Smoked Horseradish Cream, Capers, Beef Crisps	28
Bay Lobster Raviolo , Tomato, Leek Fondue, Crustacean Butter	36
Duck Gnocchi , Jerusalem Artichoke Crisps, Pecorino Cheese	30

ADD TRUFFLE

5g Black Truffle – Add Black Winter Shaved Truffle to Any Dish	20
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MAIN

Market Fish , Garden Peas, Baby Potatoes, Lemon Butter	MP
Wollemi Duck Breast , Beetroot, Radicchio, Raspberry, Liquorice	56

ANGUS

Scotch Fillet 300g 3+ MBS	56
Eye Fillet 250g 3+ MBS	68
T-Bone 800g Dry-Aged 4 Weeks 3+ MBS	140

WAGYU

Rump Cap 300g 9+ MBS	80
Sirloin 'Kiwami' 400g 9+ MBS	220

SIDES

Leaf Salad , Fennel, Green Goddess Dressing	14
Heirloom Tomato , Buffalo Mozzarella, Aged Balsamic, Basil	16
Sauteed Greens , Almonds, Brown Butter	14
'Fifty-Fifty' Mash Potato	15
French Fries , Smoked Rosemary Salt	14
Hand Cut Chips , Triple Cooked, Duck fat, Béarnaise Sauce	20
Any 3 sides (Hand Cut Chips Excluded)	38

DESSERTS

Chocolate Meringue Pie , 'Pedro Ximenez' Ice Cream	18
Vanilla Panna Cotta , Strawberries, Strawberry Sorbet, Rose Granita	18
Brûléed Lemon Tart , Cultured Cream	18
"Nineteen" Cheese Plate - Served with traditional accompaniments	20