





## Pane Dal Forno

### BREADS FROM THE PIZZA OVEN

<b>PUFFED PIZZA BREAD</b> Puffed pizza base, extra virgin sun-dried tomato olive oil, sea salt (V)	14
<b>FOCACCIA ROMANA</b> Thin & crispy base, rosemary, garlic, sea salt (GFO, V)	14

## Ostriche

### OYSTERS

<b>NATURAL</b>	HALF DOZEN	36
<b>BAKED PROSCIUTTO-KILPATRICK</b>		36

## Piccoli Piatti

### SMALL PLATES

<b>ROCKMELON</b> Lime (GF, V)	11
<b>OLIVES</b> Warmed Ligurian & Sicilian olives, garlic, chilli (GFO, V)	11
<b>MORTADELLA</b> Cracked pepper	14
<b>WHITE ANCHOVIES</b> Olive oil, herbs	15
<b>ARANCINI</b> House made with mushroom, dill aioli	15
<b>BRUSCHETTA</b> Ciabatta, heirloom tomato, basil, stracciatella, aged balsamic (V))	16
<b>CAPRESE SALAD</b> Heirloom tomato, buffalo mozzarella, Aged balsamic, basil, extra virgin olive oil (V)	18
<b>SAN DANIELE PROSCIUTTO</b> Aged 24 months (GF)	19
<b>FRESH FIGS</b> Aged Balsamic, toasted pistachios, honey (V)	20
<b>CALAMARI</b> Semolina dusted Loligo squid, dill aioli, lemon cheek (GFO)	20
<b>STRACCIATELLA</b> Basil pesto, lemon olive oil (GFO, V)	21

## Pasta Fatta en Casa

### HOUSEMADE PASTA

<b>LINGUINE</b> Marinara, king prawn, snapper, calamari, black mussels, pipi's (available red or white) (GFO)	45
<b>Tiefenbrunner Pinot Grigio</b> , Alto-Adige, Italy	17
<b>SPAGHETTI</b> Vongole, garlic, chilli, parsley, olive oil, butter, lemon (GFO)	33
<b>RIGATONI</b> Carbonara Romana, guanciale, thyme, egg yolk, pecorino (GFO)	31
<b>AGNOLOTTI</b> Salted ricotta, semi dried cherry tomato, pomodoro, basil (V)	34
<b>CAMPANELLE</b> Beef & pork Italian ragù, San Marzano tomato (GFO)	35
<b>FUSILLI</b> Bolognese, 30-hour ragù, pomodoro, pecorino cream (GFO)	31
<b>GNOCCHI</b> Pesto, seasonal greens, olive oil, Parmigiano Reggiano (V)	32
<b>FETTUCCINI</b> Boscaiola, pork sausage, mushrooms, cream, Parmigiano Reggiano (GFO)	34

## Pizza Forno a Legna

### WOODFIRED OVEN PIZZA

Gluten-free base is available on all pizzas	+3
<b>TOMATO BASE</b>	
<b>CARNE MISTA</b> Hot salami, pork sausage, ham, fior de latte	27
<b>ORTOLANA</b> Eggplant, zucchini, mushrooms, olives, fior de latte	26
<b>DIAVOLA</b> Calabrese salami fior de latte,	27
<b>MARGHERITA</b> Basil, extra virgin olive oil, fior di latte	25
<b>MARINARA</b> Capers, anchovies, stracciatella	28
<b>PROSCIUTTO</b> San Daniele prosciutto, cherry tomato, rocket, stracciatella	29
<b>CAPRICCIOSA</b> Ham, mushroom, artichokes, olives, fior di latte	28
<b>OTHERS</b>	
<b>FUNGHI MISTI</b> Mushroom-truffle base, porcini mushroom, fior di latte	26
<b>BOSCAIOLA</b> Garlic base, mushroom, Italian sausage, fior di latte	27
<b>FABIO'S PIZZA</b> Seasonal speciality of our Pizzaiolo Chef	28

## Carne & Pesce

### HOUSE SPECIALITY

<b>VEAL SCALLOPINE</b> Northern Rivers veal, creamy marsala, field mushrooms, lemon and garlic potatoes, broccolini (GFO)	47
<b>Poggio Anima Rosato</b> , Sicily, Italy	13

## Dalla Griglia

### FROM THE WOODFIRED GRILL

<b>BISTECCA FLORENTINE 1KG</b> Grass-fed, garlic and herb butter Served with hand-cut rosemary fries, rocket salad and Primitivo wine sauce (minimum 30 minutes cooking time, suggested rare - medium)	145
<b>QUEENSLAND BAY LOBSTER</b> Garlic & herb butter, woodfired flatbread soft herb salad, lemon (GFO)	75
<b>STOCKYARD SCOTCH FILLET</b> Grain Fed 200 Days 300g (GFO) lemon and garlic potatoes, broccolini and Primitivo wine sauce.	56
<b>MARKET FISH</b> Vin Bianco cream, soft herb salad (GF)	39

## Contorni

### SIDES

	3 FOR \$26
<b>ROCKET SALAD</b> Parmigiano Reggiano, pear, aged balsamic (GF, V)	11
<b>ITALIAN CHOPPED SALAD</b> Witlof, radicchio, rocket, peas, pistachios, light vinagreta (GF, V)	11
<b>GREENS</b> Garlic, chilli, and extra virgin olive oil (GF, V)	11
<b>CLASSIC FRIES</b> Rosemary salt, herb aioli (V)	11

## Celebrazioni di Gruppo

### GROUP CELEBRATIONS

WE OFFER GROUP MENUS FOR 12 ADULTS OR MORE. TO JOIN US FOR YOUR NEXT CELEBRATION PLEASE EMAIL [stargcdining@star.com.au](mailto:stargcdining@star.com.au)

Menu subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. The Star Club Member discounts are available upon presentation of a current Membership Card. 15% surcharge applies on public holidays. A 0.8% service fee will apply to all Visa, Mastercard and American Express transactions. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practises the responsible service of alcohol. CUCIG07800/181223