

CUCINA PORTO

FESTIVE FEAST MENU \$85pp

ANTIPASTI

Rosemary Schiacciata, garlic, balsamic vinegar

Calamari Fritti, lemon & black garlic mayonnaise

Burrata, pistachio pesto, 'nduja crumbs

Ham, Pino's famous smoked ham

Nduja Marinated Tomato, spicy pork sausage, cherry tomato

Ox Heart Tomato Bruschetta, sourdough, marinated ox heart tomato, basil cress

SECONDI

Raviolacci Spinach, fresh sugar plum tomato sauce, basil leaves, salted ricotta

Schiaffoni al Ragù, slow cooked beef & lamb ragù, rosemary, aged parmesan

Pizza Capricciosa, tomato, fior di latte, ham, mushroom, artichoke, olive

Pizza Quattro Formaggi, Fior di latte, gorgonzola, smoked scamorza, parmesan, walnuts

CONTORNI

Crispy Chips with Maldon Sea salt

Mixed Salad with chardonnay dressing

ADD DESSERT FOR \$10

Tiramisù, coffee, Kahlua, silky mascarpone cream

Sheep Milk Pannacotta, raspberry coulis, blueberries, lemon balm

Affogato, vanilla bean gelato, hot espresso

SUGGESTED WINE SELECTION

NV Veuve Clicquot 'Yellow Label' Brut, Reims, FRA \$200

2023 Penfolds Bin 51 Riesling, Eden Valley, AUS \$115

2021 Shaw & Smith Shiraz, Adelaide Hills, AUS \$140

Gluten free options available | an additional \$8 charge applies.

A surcharge of 10% will apply on Sundays and 15% on public holidays.

Menu is subject to change, cancellation and availability. Our kitchens handle food allergens that may be unsuitable for some guests. We will endeavour to accommodate your dietary needs; however, we cannot guarantee a completely allergen free dining experience. Please advise one of our team members if you have any special dietary needs. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. 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.