CUCINA PORTO

PREMIUM SET MENU

APERITIVO

Market Oysters (GF, DF) Natural with shallot & cabernet vinegar

ANTIPASTI

Stone Baked Bread (DF, V) Olive tapenade, extra virgin olive oil

Kingfish Crudo (GF, DF) Fermented tomato & balsamic dressing, pickled radish Fichi in Agrodolce & Burrata (V) Sweet and sour fig, pistachio pesto & burrata

Bresaola Salad (GF) Goat's curd, pine nuts, aged balsamic vinegar rosemary

PASTA

Cappelli Pumpkin (v) Burned butter, goat cheese, walnuts Casarecce Salsiccia e Gorgonzola Fennel sausages, white wine, cream, gorgonzola sauce, hazelnut

SECONDI

Crumbed Veal Frisée salad, parmesan, gremolata *King Prawn Saltimbocca* (GF) Mooloolaba king prawn, prosciutto, Aperol butter & lemon

CONTORNI

Crispy Duck Fat Chips Maldon sea salt Mixed Salad (GF, DF, V) Chardonnay dressing

DOLCI

Tiramisu

Coffee, Hennessey cognac, silky mascarpone cream

GF: GLUTEN FREE | DF: DAIRY FREE | V: VEGETARIAN OPTIONS AVAILABLE - AN ADDITIONAL \$8 CHARGE APPLIES FOR GF ITEMS.

A 10% surcharge applies on Sundays. A 15% surcharge applies on public holidays. Menu is subject to change, availability and cancellation. 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 practices the responsible service of alcohol.