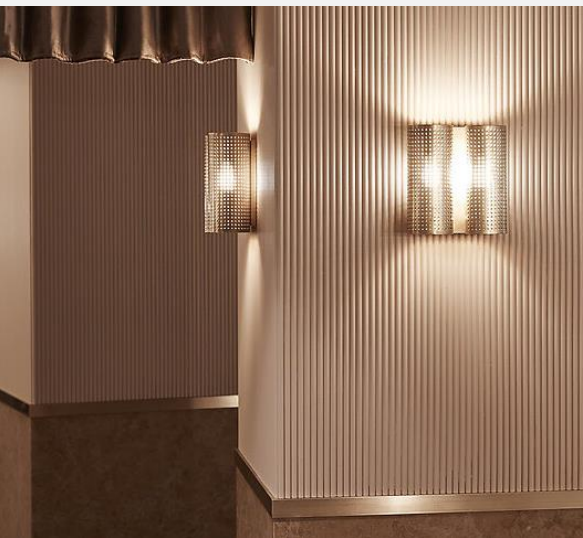


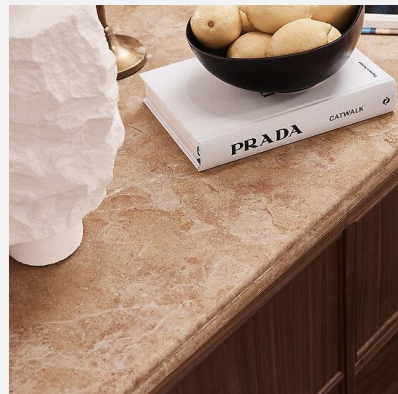


# CUCINA PORTO



CUCINA  
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# CUCINA PORTO

Cucina Porto serves simple, honest Italian food using the best ingredients along with a touch of old-world hospitality and charm.

We offer a range of set menu options to cater for everyone's needs. Menu's start from \$85pp sharing menu to more personal \$135pp premium selection. We can cater for all dietary requirements.





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## Chef Martino Pulito

Raised in Martina Franca, located in the Italian region of Puglia, Martino Pulito recalls Sunday lunch prepared by his nonna, mother and sister for the entire family to feast on. From just 10 years of age, Martino would venture into the kitchen, learning his mother's favourite recipes, often consisting of just three or four ingredients that were easily sourced from neighbouring farms or seaside villages. In his teens, Martino was working in the village bakery, attending school during the day and working evenings into early hours of the morning baking bread. With an obvious passion for Italian cuisine ingrained in his upbringing, Martino went on to hone his culinary skills studying at I.P.S.S.A.R. Castellana Grotte in Bari before making the move to Milan where he became Senior Chef De Partie at AFM Banqueting. Just eight years after arriving in Sydney, Martino has carved out an impressive career in the industry, with local appointments having included Senior Sous Chef and Kitchen Manager at Jamie's Italian, Head Chef at La Vucciria, Head Chef at Pasta Emilia, and most recently Head Chef at The Morrison alongside Sean Connolly.

Cucina Porto is the culmination of Martino's childhood memories, a recreation of his family table for guests to enjoy as they discover dishes derived from his family's favourite recipes and inspired by his Italian home region of Puglia.

**2023 NSW Accommodation Awards for Excellence Chef of the Year** - Cucina Porto Chef De Cuisine Martino Pulito



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# PRIVATE DINING ROOM

Seating Capacity – 12 guest

Closed off to the remainder of the restaurant by a double layered curtain providing privacy for your event

(Min spend requirement applies)

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# MAIN DINING ROOM

Seating Capacity – 60 guest

Can be customised to meet every need  
and is suited to large casual styled  
events



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## EXCLUSIVE WHOLE VENUE HIRE

Hire Cucina Porto  
exclusively for your next  
celebration!

Enquire directly with The  
Star Functions Team to  
plan your event!

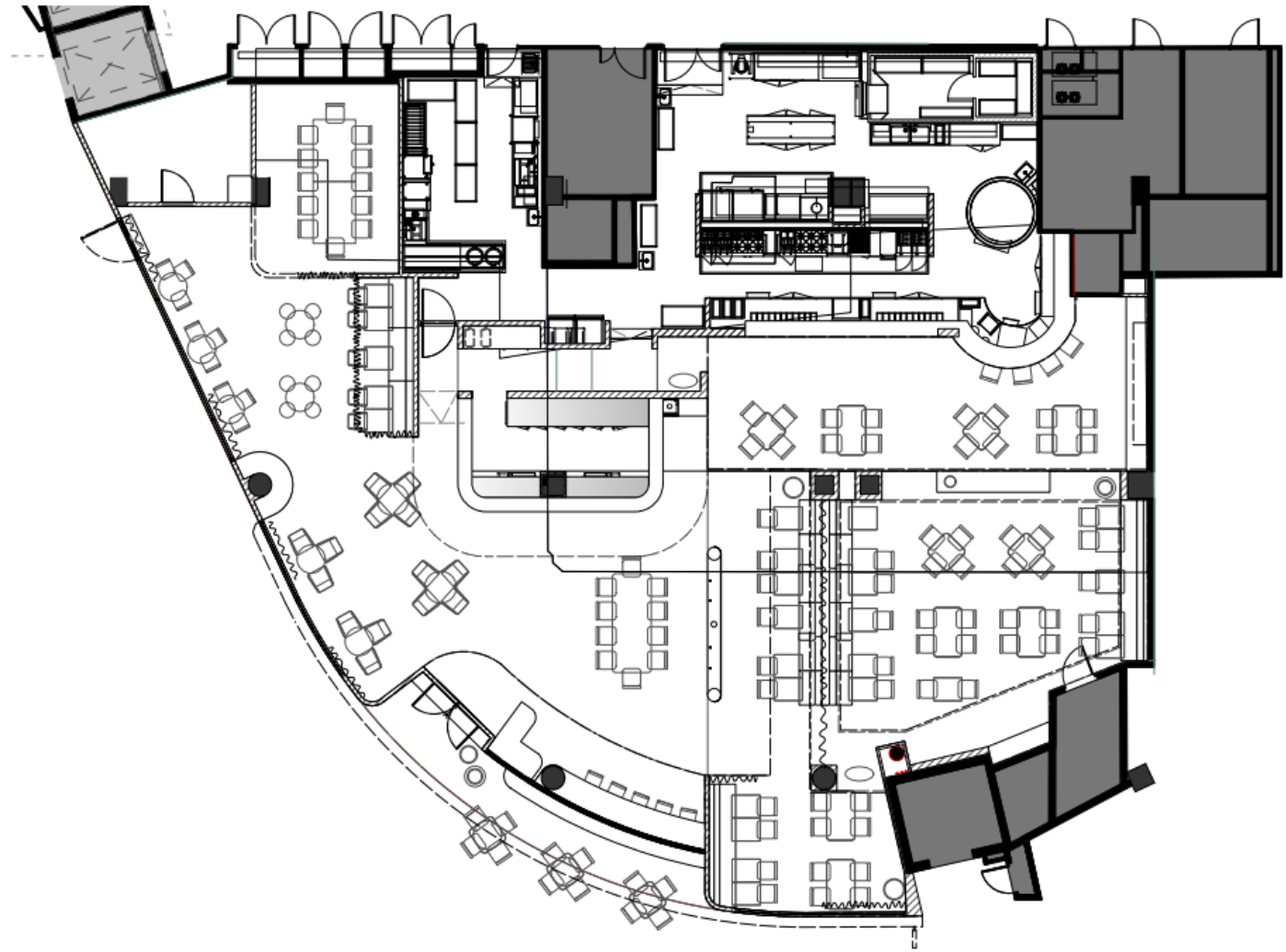
Minimum Spend  
requirement applies.

Terms & Conditions apply.

Bookings subject to  
availability.



# FLOOR PLAN



# CAPACITIES

Total floor space - 500 SQM

Maximum venue capacity - 120 Guests cocktail set up



Ask our team how we can tailor seating and floor plans to suit your event.

VENUE	COCKTAIL	RESTAURANT EXISTING FURNITURE
EXCLUSIVE	120	112
MAIN DINING ROOM	~	100
SEMI-PRIVATE DINING ROOM	~	12

# SET MENU'S

## TERRAMARE FEAST \$85per person – Sharing Menu

### ANTIPASTI

*Rosemary Schiacciata (V)*

Garlic, balsamic vinegar

*Calamari Fritti*

Lemon & black garlic mayonnaise

*Burrata*

Pistachio pesto, 'nduja crumbs

*Ham (GF, DF)*

Pino's Famous Smoked Ham

*'Nduja Marinated Tomato*

Spicy pork sausage, cherry tomato

*Ox Heart Tomato Bruschetta (V)*

Sourdough, marinated ox heart tomato, basil  
cress

### SECONDI

*Raviolacci Spinach (V)*

Fresh sugar plum tomato sauce, basil leaves,  
salted ricotta

*Schiaffoni al Ragu*

Slow cooked beef & lamb ragu, rosemary, aged  
parmesan

*Pizza Capricciosa*

Tomato, fior di latte, ham, mushroom,  
artichoke, olive

*Pizza Quattro Formaggi (V)*

Fior di latte, gorgonzola, smoked scamorza,  
parmesan & walnuts

### CONTORNI

*Crispy Chips*

Maldon sea salt

*Mixed Salad (GF, DF, V)*

Chardonnay dressing

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# SET MENU'S

## PREMIUM SET MENU \$135per person – Sharing 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)*

Rockmelon, vodka dressing, dry raspberry,  
avocado mousse

#### *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 Chips*

Maldon sea salt

#### *Mixed Salad (GF, DF, V)*

Chardonnay dressing

### DOLCI

#### *Tiramisu*

Coffee, Hennessy cognac, silky  
mascarpone cream

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## BEVERAGES

Contemporary bar offering classic Italian drinks. Something for everyone from non-alcoholic cocktails to spritz' to a wide Negroni list.

Impressive Italian style wine list with premium options available as well as Cucina Porto's own house wine red or white wine.





# DRINK PACKAGES

All packages include soft drinks and still & sparkling water  
(The entire table must participate)

## 2-HOUR SPRITZ PACKAGE \$55pp

**Aperol Spritz** Aperol, prosecco, soda

**Rhubarb Spritz** Strawberry infused gin, rhubarb soda

**Campari Spritz** Campari, prosecco, soda

**Limonata Spritz** Limoncello, Aperol, Angostura bitters

**Lyres Spritz** Non alcoholic Italian Spritz, rhubarb, soda

## 2-HOUR WINE & BEER PACKAGE \$75pp

**Prosecco** Da Luca DOC Glera, Veneto, Italy

**Pinot Grigio** Acqualani DOC Friuli, Italy

**Montepulciano D'Abruzzo** Poggio Anima IGT, Puglia, Italy

**Peroni 'Nastro Azzuro'** Italy – Lager

**Peroni 'Leggera'** Italy – Low Carb Lager

**Heineken Zero** Netherlands – Non Alcoholic Beer



## TERMS & CONDITIONS

**Credit card** - A credit card guarantee is required to confirm all bookings. This may also be used to cover all charges incurred on the night. No deposit will be charged, however full payment is required at the conclusion of the event. Please note that the venue is only able to split bills over a maximum of 4 credit cards.

**Cancellations** - All cancellations must be made in writing and received by The Star, 48-hours prior to your event date. Should you breach these requirements for any reason whatsoever, a cancellation fee of 100% of the total estimated charges for the booking will be charged.

**Final numbers** - Final numbers are to be confirmed 48-hours prior to your event date. This number can be increased or decreased however the number confirmed 3 days prior to your event date is the minimum amount that will be charged.

**Table allocation** - For main dining room bookings, please note that this is not a private function, and no area can be sectioned off or held for a guest unless granted by the Restaurant Manager. The Star reserves the right to allocate tables on the day of your function. Any booking above 8 people or on occasions when large tables are not available, guests may be evenly spread over more than one table.

**THE STAR CLUB loyalty members** - Full terms and conditions for The Star Club loyalty programme applies.

**Set Menu** is required for all groups of 12 guests and above. Menu pricing is subject to change. Menu is subject to change without notice due to produce seasonality and availability.

**Allergy Advisory** - GF denotes gluten free options. DF denotes dairy-free options. 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 friendly team members if you have any special dietary needs.

**Others** - Please note 2-hour dining time applies for all main dining room reservations. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. 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. Guests must be aged 18 years or over to enter the casino.

**Beverage packages & custom selections** - Tailored beverage selection is required at least 7 days prior to your event date. If additional hours are required, additional charges apply. Additional drinks ordered outside of the package will be charged on consumption. The Star practices the responsible service of alcohol. Beverages are subject to change and availabilities.

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**FOR ENQUIRIES,  
PLEASE CONTACT THE STAR TEAM.  
[STARFUNCTIONS@STAR.COM.AU](mailto:STARFUNCTIONS@STAR.COM.AU)  
+61 2 9657 7028**