

CUCINA PORTO

NY24 GOLD FEAST MENU \$109pp

ANTIPASTI

Truffle Schiacciata

Garlic, balsamic vinegar

Bresaola and Burrata

Italian cured beef, pistachio pesto, aged balsamic vinegar, 'nduja crumbs

Cauliflower Crisp

Labneh, paprika, red elk

Suggested cocktail - Hugo Spritz \$21

St-Germain, prosecco & soda

PASTA

Pumpkin Cappelli

Burnt butter, crumbled goat cheese, sage, walnuts

Linguini alla Busara

Prawns & lobster, champagne sauce, sugar plum tomato, gremolata

Suggested cocktail - Lychee Bellini \$21

Lychee puree, prosecco & soda

MAINS

Mussels alla Sorrentina

Poached Port Lincoln black mussels, tomato sauce, chili, garlic, white wine, gremolata

22K Gold Sirloin Tagliata

220g Black Angus sirloin, porcini mushrooms, rocket, shaved Grana Padano

Mixed Salad

Chardonnay dressing

Suggested cocktail - Meloncello \$25

Meloncello, vodka, lime & sugar

DESSERT

Amalfi Lemon Tart

Lemon curd filled pastry, seasonal berries, vanilla ice cream

Suggested cocktail - Negroni \$24

Campari, Bombay gin, Punt e Mes

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.