



NYE Set Menu \$189pp

Wine & sake pairing additional \$120pp (100ml)

Add Pacific Oysters \$8ea

Kingfish Miso Ceviche

Green chilli, crispy potato, miso ceviche
NV La Gioiosa Prosecco, DOCG, ITA \$15

Snapper Tempura

Snapper, coriander salad, black pepper amazu
2022 Greywacke Sauvignon Blanc, Marlborough, NZ \$23

22K Gold Bay Bug

Grilled Moreton Bay bug, Sokyo rub, corn bisque
2021 Yabby Lake Chardonnay, Mornington Peninsula, AUS \$30

Wagyu Beef Cheek

Braised wagyu cheeks, roasted kabocha, pepita furikake
2018 Rymill Cabernet Sauvignon, Coonawarra, AUS \$21

Chef Selection Sushi

Add Premium Caviar +25pp
Fukuju Nada Junmai (Sake), Nada, JPN \$40

Sokyo Cornetto and Mochi

Spiced sultana ice cream, chocolate cone, chestnut crème,
yuzu ice cream, mochi
2021 De Bortoli 'Noble One', Riverina, AUS \$22

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

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.