



HARVEST BUFFET

HARVEST BUFFET NEW YEARS EVE 2024

This menu is a sample only and subject to change.

DINNER MENU

Seafood Station

Sydney rock oysters, pickled cranberry mignonette
Australian tiger prawn
Spring Bay black mussels, Spanish vinaigrette
Smokey green lip mussels, lime & fresh herbs
Aromatic poached clams, dill & evo
Queensland spanner crab
South Australian blue swimmer crab
Alaskan crab leg
Sea scallops, citrus, chives, radish
Seafood cocktail, avocado, tabasco & lemon
Smoked Tasmanian salmon, dill sprig & capers
Confit Fremantle octopus, lettuce cups

Salad Counter

Blinis, Yarra Valley caviar & condiments
BBQ prawns salad, cucumber, parsley
Spiced beef salad, black beans, coriander & cajun spice
Roast duck & jelly fish salad, mint, coriander & peanuts
Assorted terrines, pork country, duck rilette, chicken parfait & rabbit
Panzanella salad, haloumi & basil
Chargrilled peaches, green beans, almonds
DIY Caesar - cos lettuce, Grana Padano, anchovy dressing, crispy croutons
Heirloom tomatoes
Spice marinated fennel
Crunchy pickle radish
Chutneys, mustards, pickles

Soup & Bread

Chicken & prawn consommé, herbs croutons
Pumpkin bisque, pepitas
Mini baguette, white & wholewheat roll, soy linseed, whole wheat, sour
Baguette, country & challah
Gluten free bread available

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.

Asian

Peking duck station
Chinese pancake, scallions, cucumber, hoisin sauce
Crispy pork belly, Macanese style maple glaze char siu pork
Xo fried rice, prawns & Chinese vegetables
Oven-baked Tasmanian salmon, tamarind glaze, fried shallot
Sichuan wombok, bok choy & tofu
Beef lo mein
Congee station, condiments
Dim sum
Prawn har gow / Pork siu mai / BBQ pork bun / Vegetable gyoza / Guo bun
Mushroom soy sauce, ginger, sesame, fried garlic
Chinese red vinegar, soy ginger sauce, chilli vinegar, fried shallot & prawn crackers

Western

Milly hill roast lamb leg, natural jus
Beef Wellington, Dutch carrots, red wine & mushroom sauce
Roasted bone marrow, parsley & caper salad
Venison Loin, Minted Peas & Corn on The Cobb
Butterflied roast chicken, garlic, herbs, and roast vegetables
Braised beef cheek, hearty jus & thyme crumb
Seasonal vegetables, herbs butter
Potato fondant, duck fat & truffle
Broccoli & asparagus, smoke paprika
BBQ pork ribs
Panko calamari, beer batter potato chips
Selection of skewer, prawn skewers, chicken skewers, squid skewers
Baja fish tacos, chipotle mayo
Seafood paella
Nacho pico de gallo, sour cream, guacamole, cheese sauce

Indian

Beef botti kebab, mint chutney
"Mangalorean Ghee" prawns, lemon, garlic & chilli
"Punjabi Kadhi Pakaoda", lentil dumpling, fenugreek & cilantro
Tempered "Bhindi", okra, cumin seeds & grated coconut
Chicken lollipop, indian spices & coriander
Kashmiri rice pilaf, dried nuts
Garlic naan & papadum
Selection of chutneys (mango chutney, lime pickles, achar)

Italian

Antipasti
Collection of premium charcuterie & terrine
Bresaola, saucisson, prosciutto, duck terrine & sourdough
Confit tomato, olive
Stone fire rustic bread, garlic & herbs
Margherita pizza, Santa Marzano tomato, fior di latte, basil & evo
Calabrese pizza, spicy salami & soft 'nduja' sausage
L burrata / tomato nduja/ marinated olives.
Osso buco milanese, gremolata
Prawn linguine, cherry tomatoes & evo
Truffle risotto, porcini mushrooms, parmigiano

Cheese Corner

Edam, Australian brie, cheddar, blue, gouda
Lavosh, grissini, water & rice crackers
Quince paste, fruit log, grapes, date, dried apple & apricot

Cakes

Almond & cherry gateaux, crispy dacquoise
Pear flan, almond nougatine
Signature strawberry short cake, strawberry jam
Earl grey crème brûlée
Panettone

Individual Dessert

Salted caramel torte, velvet skin
Single origin cocoa log, chew brownie
Yuzu meringue pie
Apple lamington, vanilla crème fraîche
Milk chocolate roulade, cardamom whipped ganache
Vanilla & raspberry cream choux bun
Assorted chocolates & bon bon
Soft nougat, Sicilian almonds
Chocolate bomb

Glasses

White peach & mango cream, calamansi marshmallow
Jivara chocolate & rum cream, trio pebble
Jasmine tea panna cotta, seasonal berry reduction

Hot Dessert

Bread & butter pudding, toffee custard

Live

Freshly made crêpe nutella

Ice Cream

Vanilla
Chocolate
Wild berries & lemon
Served with variety of sauces, condiments, waffle cones
Selection of fruits, berries & seasonal cherry