





Pane Del Forno

BREADS FROM THE PIZZA OVEN

All breads from the pizza oven will be served as soon as they are ready to ensure the best quality

PUFFED PIZZA BREAD Extra virgin sun-dried tomato oil (V)	15
FOCACCIA ROMANA Thin & crispy base, rosemary, garlic (V)	15
GLUTEN FREE GARLIC BREAD Wood fired, rosemary, garlic, olive oil (GF, V)	22

Ostriche

OYSTERS

NATURAL	36
🍷 Dal Zotto 'Pucino' Prosecco, King Valley, Victoria	12
ALLA GRIGLIA Pancetta, Worcestershire (Kilpatrick)	40

Piccoli Piatti

SMALL PLATES

ROCKMELON Lime (GF, VE)	11
OLIVES Warmed Ligurian & Sicilian olives, garlic, chilli (GF, V)	12
WHITE ANCHOVIES Olive oil, herbs (DF, GF)	15
ARANCINI House made with truffled mushroom, herb aioli	15
BRUSCHETTA Ciabatta, heirloom tomato, basil, whipped mozzarella, aged balsamic (V)	16
HERB CRUSTED ITALIAN HAM Thinly shaved, pickled peppers	16
CAPRESE SALAD Heirloom tomato, buffalo mozzarella, Aged balsamic, basil, Pangrattato, extra virgin olive oil (V, GF)	19
SAN DANIELE PROSCIUTTO Aged 24 months (GF, DF)	19
CALAMARI Semolina dusted Loligo squid, herb aioli, lemon (GFO)	21
WHIPPED BUFFALO MOZZARELLA Crispy chilli, soft herbs lemon olive oil (GFO, V)	22

Pasta Fatta in Casa

HOUSEMADE PASTA

SPAGHETTI Marinara, king prawn, market fish, calamari, black mussels (available red or white) (GFO, DFO)	45
🍷 Tiefenbrunner Pinot Grigio, Alto-Adige, Italy	17
RISONI Lightly toasted, grilled bay bug, bisque, peas, lemon, pangrattato	52
AGNOLOTTI Salted ricotta, semi dried cherry tomato, pomodoro, basil (V)	37
RIGATONI Lamb shoulder, peas, Marsala cream, tomato, salsa verde (GFO)	38
FUSILLI Bolognese, beef ragù, pomodoro, pecorino cream (GFO)	33
GNOCCHI Salsa verde, seasonal greens, pepitas, whipped buffalo mozzarella (V)	37
FETTUCCINE Boscaiola, pork sausage, mushrooms, cream, Parmigiano Reggiano (GFO)	35
MACARONI Carbonara Romana, pancetta, thyme, egg yolk, pecorino (GFO)	33

Pizza Forno a Legna

WOODFIRED OVEN PIZZA

Gluten-free base is available on all pizzas

TOMATO BASE

CARNE MISTA Hot salami, pork sausage, ham, fior di latte	28
ORTOLANA Eggplant, zucchini, mushrooms, olives, fior di latte	26
DIAVOLA Calabrese salami fior di latte	27
MARGHERITA Basil, extra virgin olive oil, fior di latte	26
NAPOLITANA Capers, anchovies, whipped mozzarella	28
PROSCIUTTO San Daniele prosciutto, tomato, rocket, whipped buffalo mozzarella	30
CAPRICCIOSA Ham, mushroom, artichokes, olives, fior di latte	29

OTHERS

FUNGHI MISTI Mushroom-truffle base, porcini mushroom, fior di latte	28
BOSCAIOLA Garlic base, mushroom, Italian sausage, fior di latte	29
FABIO'S PIZZA Seasonal speciality of our Pizzaiolo Chef	28

Carne & Pesce

HOUSE SPECIALITY

VEAL SCALLOPINE Locally sourced veal, creamy Marsala, field mushrooms, lemon and garlic potatoes, broccolini (GFO)	48
🍷 Camporsino Chianti, Tuscany, Italy	15

Dalla Griglia

FROM THE WOODFIRED GRILL

BISTECCA FIORENTINA 1KG Grass-fed, garlic and herb butter	145
Served with classic rosemary fries, rocket salad and Primitivo wine sauce (minimum 30 minutes cooking time, suggested rare - medium) (GFO)	
ANGUS SCOTCH FILLET Grain-fed 200 Days 300g (GFO)	
lemon and garlic potatoes, broccolini and Primitivo wine sauce	56
🍷 St Hallet 'Garden Of Eden' Shiraz, Barossa Valley, South Australia	13

MARKET FISH Pinot grigio cream, lemon and garlic potatoes, broccolini (GF)	42
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Contorni

SIDES

3 FOR \$28

ROCKET SALAD Parmigiano Reggiano, pear, aged balsamic (GF, V)	12
ITALIAN CHOPPED SALAD Witlof, radicchio, rocket, peas, pistachios, light vinagreta (GF, V)	12
GREENS Garlic, chilli, extra virgin olive oil (GF, V)	12
CLASSIC FRIES Rosemary salt, herb aioli (V)	12

Celebrazioni di Gruppo

GROUP CELEBRATIONS

WE OFFER GROUP MENUS FOR 12 ADULTS OR MORE. TO JOIN US FOR YOUR NEXT CELEBRATION PLEASE EMAIL stargcdining@star.com.au

Menu subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. The Star Club Member discounts are available upon presentation of a current Membership Card. 15% surcharge applies on public holidays. A 0.8% service fee will apply to all Visa, Mastercard and American Express transactions. 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. CUCIG07800/181223