# 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 Spritz \$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.