CUCINA PORTO

CHRISTMAS DAY LUNCH SHARING MENU \$135PP

ANTIPASTI

Prosicutto crudo

Salami

Italian olives

Burrata

'Nduja marinated tomato

Stone-baked bread, olive tapenade

Pacific oysters

White Balsamic, chive & pepper

Alaskan king crab

Smoked caviar, baby cos, chardonnay dressing

Cured scallops

Avruga pearls, citrus champagne dressing

MAINS

Risotto Allo Zafferano e Oro, Salsiccia & Balsamico extra Vecchio

Saffron risotto, fennel sausage & aged balsamic

Caserecce al Forno, Ragu di Manzo e Piselli

Oven-baked casarece, beef ragu, peas, grated Grana Padano

Aragostine di Balmain e Oro

Grilled Balmain bug, ox heart tomato, oregano, Aperol spritz butter

Petto D' Anatra Wollemi, Pesto Alle Ciliege e Balsamico Bianco

Dry-aged Wollemi duck breast, cherry pesto & balsamic

Mixed garden salad

Baby cos, frisée, chardonnay dressing

Truffle crispy chips

Truffle oil, grated parmesan

DESSERT

Bocconi di Panettone, Crema al Mascarpone e Frutti di Bosco e Oro

Panettone cubes, mascarpone cream, mix berries

SUGGESTED BEVERAGE SELECTION

NV Veuve Clicquot 'Yellow Label' Brut, FRA \$200 2019 Penfolds Bin 51 Riesling, AUS \$115 2022 Shaw & Smith Shiraz, AUS \$140

Gluten free option 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.