

CUCINA PORTO

APERITIVI

Natural Oysters <i>With shallot & cabernet vinegar or White balsamic, chive & pepper or Rum & lime granita, mint</i>	7 ea
Oyster Degustation <i>½ dozen oyster, 2 natural, 2 white balsamic, 2 rum & lime granita</i>	42
Olives <i>Rosemary, chilli, garlic</i>	10
Stone Baked Bread <i>Olive tapenade, extra virgin olive oil</i>	12
Rosemary Schiacciata <i>Garlic & rosemary flat bread, balsamic vinegar</i>	12
Prosciutto Crudo <i>22 months Parma prosciutto</i>	16
Bresaola <i>Italian cured beef, balsamic vinegar</i>	14
Ham <i>Brined & wood-smoked</i>	13
Marinated Tomato <i>Spicy pork sausage, cherry tomato</i>	12
Burrata <i>Pistachio pesto, 'nduja crumb</i>	19
King Prawn <i>Mooloolaba king prawn, Aperol butter, 'nduja crumb</i>	13 ea

ANTIPASTI

Baked Aromatic Ricotta & Barbabietola <i>Baked ricotta, house-pickled beetroot, dehydrated zucchini</i>	26
Cauliflower Crisp <i>Labneh, paprika, red elk</i>	18
Fichi e Speck Agrodolce <i>Sweet & sour fig, speck, goat's cheese, mache salad</i>	27
Kingfish Crudo <i>Fermented tomato & balsamic dressing, pickled radish</i>	28
Calamari Fritto <i>Black garlic mayonnaise, lemon</i>	24

PASTA

Linguine ai Frutti di Mare <i>Mussel, prawn, rockling, calamari, white wine</i>	32
Tagliolini Nero ai Gamberi <i>Squid ink tagliolini, prawn, cime di rapa, sugar plum tomato, white wine</i>	32
Schiaffoni al Ragù <i>Slow-cooked beef & lamb ragu, rosemary, aged parmesan</i>	31
Casarecce Prosciutto e Gorgonzola <i>Braised Parma prosciutto, gorgonzola sauce, cream, hazelnut, white wine</i>	31
Tortelloni Porcini <i>Porcini cream, oyster mushrooms, aged parmesan, crispy sage</i>	36
Raviolacci Spinach <i>Fresh sugar plum tomato sauce, salted ricotta, basil leaves</i>	34

SECONDI

Pesce Spada <i>200g Swordfish, spicy Sicilian peperonata</i>	38
Crumbed Veal <i>Frisée salad, gremolata, parmesan</i>	39
270+ Day Black Angus Striploin <i>250g Black Onyx beef striploin, tarragon sauce, king brown mushroom</i>	65

CONTORNI

Mixed Garden Salad <i>Baby cos, frisée, chardonnay dressing</i>	14
Radicchio Lettuce Panzanella <i>Cucumber, tomato, heirloom carrot, lemon balsamic dressing</i>	14
Asparagus <i>Crumbled goat cheese, mint, black olives, paprika and balsamic dressing</i>	16
Crispy Chips <i>Maldon Sea salt</i>	12

SECONDI PER DUE SERVES 2

1kg Fiorentina <i>MBS4+ grass-fed T-bone, salsa verde</i>	185
700g Lamb Shoulder al Cartoccio <i>Slow-cooked lamb shoulder, red wine sauce, mint</i>	75

PIZZA ROSSA

Buffalo Margherita <i>Tomato, buffalo mozzarella, basil</i>	24
Ortolana <i>Tomato, fior di latte, eggplant, zucchini, capsicum, goat cheese, fresh oregano</i>	27
Salsiccia <i>Tomato, fior di latte, pork & fennel sausage, artichokes, red capsicum, 'nduja</i>	28
Pepperoni <i>Tomato, fior di latte, mild pepperoni</i>	26
Crudaiola <i>Tomato, rocket, Parma prosciutto, stracciatella, cherry tomato</i>	29
Capricciosa <i>Tomato, fior di latte, ham, mushroom, artichoke, olive</i>	28
Gamberi <i>Tomato, fior di latte, prawn, rocket, spicy crumb</i>	28
Pollo <i>Tomato, fior di latte, marinated chicken, red onion, olive, chive</i>	26

PIZZA BIANCA

Quattro Formaggi <i>Fior di latte, gorgonzola, smoked scamorza, parmesan, walnut</i>	26
Melanzane <i>Fior di latte, taleggio, olives, salted ricotta, basil</i>	28
Add gluten free base to any pizza	9

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.