LUNCH MENU

Wednesday - Friday only | up to 8 pax

85 pp | Your choice of one entrée, one main, one side paired with a glass of wine

ENTRÉE

Kingfish Crudo, Pickled Rhubarb, Buttermilk & Pink Peppercorn Dressing Good Grown Mushrooms, Comte Curd, Porcini Cookie, Shitake Marmalade Woodfired Lamb Belly, Carrot Butter, Pickled Fennel, Fermented Blueberry Sauce Roast Tiger Prawn with Fermented Chilli Butter add 15pp

MAIN

Slow Cooked Smoked Wagyu Rump Cap, Pickled Kohlrabi

Miso Roasted Cauliflower, Burnt Leek, Toasted Yeast cream,

Falls Farm Radish, Chive Oil

Roast Coral Trout, Almond Cream & Sauce Jacqueline

SIDES

Compressed Baby Gem, Pecorino, Burnt Citrus Dressing

Shoestring Chips, Old Bay Seasoning, Tarragon Mayonnaise

DESSERT

Add 18pp

Long Stem Strawberries & Cream

Grilled Blackberry Parfait, Rosemary & Lavender Streusel, White Balsamic Ice Cream

Choice of One Cheese - Woombye Ash Brie, Cloth-bound Pyengana Cheddar or Riverine Buffalo Blue

served with Quince Paste, Lavosh and Muscatels

Please note, The Star Club discounts do not apply at this venue. Members of The Star Club are eligible to earn Casino Dollars and Tier Points as well as redeem Casino Dollars upon presentation of current Membership Card. 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. A 15% surcharge applies on public holidays. Please note a 0.8% service fee will apply to all Visa, Mastercard and American Express. The Star Brisbane practises the responsible service of alcohol. ALORB08972