

# CUCINA PORTO

## APERITIVI

<b>Natural Oysters</b> (GF, DF)	7 ea
With shallot & cabernet vinegar or White balsamic, chive & pepper or Rum & lime granita, mint	
<b>Oyster Degustation</b> (GF, DF)	42
½ dozen oyster, 2 natural, 2 white balsamic, 2 rum & lime granita	
<b>Olives</b> (GF, DF, V)	10
Rosemary, chilli, garlic	
<b>Stone Baked Bread</b> (DF, V)	12
Olive tapenade, extra virgin olive oil	
<b>Rosemary Schiacciata</b> (V)	12
Garlic & rosemary flat bread, balsamic vinegar	
<b>Prosciutto Crudo</b> (GF, DF)	16
22 months Parma prosciutto	
<b>Salami</b> (GF, DF)	14
Italian cured pork, mild sopressa antica	
<b>Ham</b> (GF, DF)	13
Brined & wood smoked	
<b>Acciughe Sotto Aceto</b> (GF, DF)	14
White anchovies, chilli, caperberry	
<b>Marinated Tomato</b>	12
Spicy pork sausage, cherry tomato	

## ANTIPASTI

<b>King Prawn</b>	13 ea
Mooloolaba king prawn, aperol butter, 'nduja crumb	
<b>Ox Heart Tomato Bruschetta</b> (DF, V)	19
Sourdough, marinated ox heart tomato, basil cress	
<b>Fichi e Speck Agrodolce</b> (GF)	27
Sweet & sour fig, speck, goat's cheese, mache salad	
<b>Kingfish Crudo</b> (GF)	28
Fermented tomato & balsamic dressing, pickled radish	
<b>Calamari Fritto</b>	24
Lemon, black garlic mayonnaise	
<b>Burrata</b>	19
Pistachio pesto, 'nduja crumb	

## PASTA

<b>Linguine ai Frutti di Mare</b>	32
Mussel, prawn, rockling, calamari, white wine	
<b>Tagliolini Nero ai Gamberi</b>	32
Squid ink tagliolini, prawn, white wine, cime di rapa, sugar plum tomato	
<b>Schiaffoni al Ragù</b>	31
Slow cooked beef & lamb ragu, rosemary, aged parmesan	
<b>Casarecce Salsiccia e Gorgonzola</b>	31
Fennel sausages, white wine, cream, gorgonzola sauce, hazelnut	

## PASTA RIPIENA

<b>Tortelloni Porcini</b> (V)	36
Porcini cream, oyster mushrooms, aged parmesan, crispy sage	
<b>Raviolacci Spinach</b> (V)	34
Fresh sugar plum tomato sauce, basil leaves, salted ricotta	
<b>Cappelli Pumpkin</b> (V)	32
Burned butter, goat cheese, walnuts, crispy sage	

## SECONDI

<b>Ocean Trout</b>	36
180gm pan fried ocean trout, sambuca braised fennel	
<b>Crumbed Veal</b>	38
Frisée salad, gremolata, parmesan	
<b>Beef Eye Fillet</b> (GF)	52
200gm eye filet, chestnut mushroom, truffle sauce	

## CONTORNI

<b>Mixed Garden Salad</b> (GF, DF, V)	14
Baby cos, frisée, chardonnay dressing	
<b>Radicchio Lettuce Panzanella</b> (V)	14
Cucumber, tomato, heirloom carrot, croutons, lemon balsamic dressing	
<b>Flat Roman Beans</b> (GF, V)	14
Flat Roman beans, almond, smoked salt, lemon butter	
<b>Crispy Chips</b>	10
Maldon sea salt	
<b>Polenta Crisp</b> (V)	14
Fried polenta, shaved parmesan, fried rosemary, spicy mayo	

## SECONDI PER DUE SERVES 2

<b>Fiorentina 1kg</b>	185
MBS4+ grass fed beef T-bone, salsa verde	
<b>700g Lamb Shoulder al Cartoccio</b>	75
Slow cooked lamb shoulder, red wine sauce, mint	
<b>Whole Roasted Market Fish</b>	MP
Salmoriglio sauce, chargrilled lemon	

## PIZZA

<b>Buffalo Margherita</b> (V)	24
Tomato, buffalo mozzarella, basil	
<b>Ortolana</b> (V)	27
Tomato, fior di latte, eggplant, zucchini, capsicum, goat cheese, fresh oregano	
<b>Melanzane</b> (V)	28
Fior di latte, taleggio, olives, salted ricotta, basil	
<b>Salsiccia</b>	28
Tomato, fior di latte, pork & fennel sausage, artichokes, red capsicum, 'nduja	
<b>Pepperoni</b>	26
Tomato, fior di latte, mild pepperoni	
<b>Crudaiola</b>	29
Tomato, rocket, Parma prosciutto, stracciatella, cherry tomato	
<b>Capricciosa</b>	28
Tomato, fior di latte, ham, mushroom, artichoke, olive	
<b>Gamberi</b>	28
Tomato, fior di latte, prawn, rocket, spicy crumb	
<b>Pollo</b>	26
Tomato, fior di latte, marinated chicken, red onion, olive, chive	
<b>Quattro Formaggi</b> (V)	26
Fior di latte, gorgonzola, smoked scamorza, parmesan, walnut	

ADD GLUTEN FREE BASE TO ANY PIZZA

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GF: GLUTEN FREE | DF: DAIRY FREE | V: VEGETARIAN OPTIONS AVAILABLE - AN ADDITIONAL \$8 CHARGE APPLIES FOR GF ITEMS.

Menu is subject to change without notice due to produce seasonality 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. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. 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 practices the responsible service of alcohol.