



BISTRO MENU

- THE STAR HOTEL -

ENTREE

		MEMBER	NON-MEMBER
DOIN' DUMPLINGS (4PC) <i>Your choice of pork or prawn. Served with an Asian style dipping sauce. [DF]</i>		\$11.7	\$13
ARANCINI BALLS (5PC) <i>See specials board for details.</i>		\$11.7	\$13
NATURAL TASMANIAN PACIFIC OYSTERS <i>Tasmanian Pacific oysters [DF]</i>	6 12	\$16.65 \$33.3	\$18.5 \$37
KILPATRICK TASMANIAN PACIFIC OYSTERS <i>Tasmanian Pacific oysters. Topped with Worcestershire sauce and bacon [DF]</i>	6 12	\$17.55 \$35.1	\$19.5 \$39
MANGO AND CHILLI TASMANIAN PACIFIC OYSTERS <i>Tasmanian Pacific oysters. Topped with a mango & chilli sauce. [DF]</i>	6 12	\$17.55 \$35.1	\$19.5 \$39
BOWL OF CHIPS <i>Seasoned chips served with a side of aioli. [GF] [V] [DF]</i>		\$9.45	\$10.5
GARLIC BREAD <i>Crisp bread topped with garlic butter with or without cheese. [V] [ADD BACON \$3]</i>	2PC 4PC	\$9 \$12.15	\$10 \$13.5
BRUSCHETTA <i>Tomato, Spanish onion, fresh basil pesto, fetta cheese & balsamic glaze. Served on crisp Turkish bread. [V] [CONTAINS NUTS]</i>	2PC 4PC	\$10.8 \$13.95	\$12 \$15.5

THE GRILL

300G HIGH COUNTRY PORTERHOUSE <i>Cooked to your liking, served with your choice of sides & sauce. [GF] [DF]</i>		\$37.8	\$42.0
300G GIPPSLAND SCOTCH FILLET <i>Locally sourced, cooked to your liking, served with your choice of sides & sauce. [GF] [DF]</i>		\$38.7	\$43.0

SAUCES

Gravy, GF gravy, mushroom gravy, peppercorn gravy, diane gravy, red wine jus, hollandaise sauce, creamy garlic sauce or garlic butter.

Creamy Seafood Sauce \$7.5
A rich garlic & cream sauce packed with pan fried prawns, squid, & fish.

PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS & ALLERGIES WITH ORDERING
 GF| GLUTEN FREE GFA| GLUTEN FREE AVAILABLE (ASK STAFF WHEN ORDERING)
 V| VEGETARIAN VA| VEGETARIAN AVAILABLE (ASK STAFF WHEN ORDERING)
 DF| DAIRY FREE DFA| DAIRY FREE AVAILABLE (ASK STAFF WHEN ORDERING)
 VG| VEGAN VGA| VEGAN AVAILABLE (ASK STAFF WHEN ORDERING)

PUBLIC HOLIDAYS WILL INCUR A 10% SURCHARGE

STAR FAVOURITES

	MEMBER	NON-MEMBER
CHICKEN PARMIGIANA <i>Chicken schnitzel layered with premium shredded ham, Napoli sauce & a two cheese blend, served with your choice of sides. [GFA]</i>	\$28.8	\$32
CHICKEN SCHNITZEL <i>Served with your choice of sides & sauce. [GFA]</i>	\$27.9	\$31
CHICKEN AVOCADO <i>Baked chicken breast topped with creamy bacon curry sauce & avocado, served on a bed of jasmine rice, with a side of chips & salad. [GF]</i>	\$31.95	\$35.50
ROAST OF THE DAY <i>See staff for details, served with steamed greens & mixed roasted vegetables & gravy. [GFA]</i>	\$27	\$30.0
BEER BATTERED WHITING <i>Served with tartare sauce & a lemon wedge with your choice of sides. Note: May contain bones.</i>	\$27.9	\$31.0
LAMB CUTLETS <i>Lamb cutlets in a garlic, lemon & paprika crumb. Served with a salad of rocket, fetta, cherry tomatoes & toasted mixed seeds and a side of mint yoghurt.</i>	\$32.4	\$36
SLOW COOKED BEEF CHEEKS <i>Seared then slow cooked in an aromatic sweet beef & red wine reduction. Served on potato mash, steamed greens & vegetables. [GF]</i>	\$30.6	\$34.0
HONEY SOY & GINGER GLAZED SALMON <i>Oven baked salmon in a honey, soy & ginger glaze. Served with rice, pan fried bok choy, green beans & snow peas. [GF]</i>	\$32.4	\$36
CHA SUI BBQ PORK SINGAPORE NOODLES <i>Char sui BBQ Pork, pan-fried julienne carrot & zucchini, finely sliced red onion, capsicum, broccolini & scrambled egg. Garnished with sesame seeds & fresh julienne vegetables.</i>	ENTREE \$21.6 MAIN \$29.7	\$24 \$33
HERB CRUSTED BARRAMUNDI <i>Served on a salad of rocket, Spanish onion, cherry tomatoes, roast capsicum, olives & a side of chips.</i>	\$27	\$30

- STAR HOTEL MEMBERSHIP -

ALL MEMBERS RECEIVE A 10% DISCOUNT ON FOOD AND DRINKS WHEN ORDERING AT THE COUNTER.
 NOT A MEMBER? ASK ONE OF OUR FRIENDLY STAFF HOW TO SIGN UP. IT'S FREE!

GF| GLUTEN FREE GFA| GLUTEN FREE AVAILABLE (ASK STAFF WHEN ORDERING)
 V| VEGETARIAN VA| VEGETARIAN AVAILABLE (ASK STAFF WHEN ORDERING)
 DF| DAIRY FREE DFA| DAIRY FREE AVAILABLE (ASK STAFF WHEN ORDERING)
 VG| VEGAN VGA| VEGAN AVAILABLE (ASK STAFF WHEN ORDERING)

PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS & ALLERGIES WITH ORDERING

PUBLIC HOLIDAYS WILL INCUR A 10% SURCHARGE

- THE STAR HOTEL -

MEMBER NON-MEMBER

SALADS

SALT & PEPPER SQUID SALAD	ENTREE	\$21.6	\$24
	MAIN	\$28.8	\$32.0
<i>Salt & Pepper squid served on a bed of rocket, tomato, red onion & fetta. Topped with balsamic glaze & aioli.</i>			
[DFA] [GFA]			
SOUTHERN FRIED CHICKEN SALAD	ENTREE	\$21.6	\$24
	MAIN	\$29.7	\$33
<i>Southern Fried chicken thighs, served on a warm broccolini, asparagus, corn, Spanish onion, roast capsicum & garlic Butter Salad. Topped with crispy rice noodles & drizzled with sriracha sauce & aioli.</i>			
MEXICAN BOWL		\$21.6	\$24
<i>Pulled pork or roasted cauliflower & chickpea salad, pico de gallo, sweet corn, cos lettuce & rice. Served with guacamole, sour cream & corn chips. [VA] [VGA] [DFA]</i>			
MINTED LAMB SALAD	ENTREE	\$21.6	\$24
	MAIN	\$29.7	\$33
<i>Marinated lamb served with a fresh spring onion, tomatoes, capsicum, Spanish onion spinach & couscous salad drizzled with mint yoghurt.</i>			
PORK BELLY SALAD			
<i>A fresh summer salad of rocket, Spanish onion, radish, & mango quarters, with a honey mustard dressing.</i>			
	ENTREE	\$21.6	\$24
	MAIN	\$32.4	\$36
<i>Topped with crispy pork belly in a honey & sweet soy glaze and crispy vermicelli noodles.</i>			

PASTA

PRAWN, BACON & AVOCADO FETTUCCINE	ENTREE	\$21.6	\$24
	MAIN	\$27.9	\$31.0
<i>Pan-fried prawns, bacon, Spanish onion, spring onion, cherry tomatoes & avocado in a creamy garlic sauce.</i>			
MUSHROOM GNOCCHI	ENTREE	\$21.6	\$24
	MAIN	\$24.75	\$27.5
<i>Wild mushrooms, garlic, spinach & gnocchi in a coconut cream sauce. [VG]</i>			
FETTUCINE CARBONARA	ENTREE	\$21.6	\$24
	MAIN	\$25.2	\$28.0
<i>Fettucine tossed through a rich & creamy bacon & onion sauce.</i>			
RISOTTO	ENTREE	\$21.6	\$24
	MAIN	\$25.2	\$28.0
<i>See specials board for details. [VGA]</i>			

NOTE: Our kitchen creates food with peanuts, soy, tree nuts, milk, eggs, and wheat. While we take steps to minimise the risk of cross contamination, we cannot guarantee any of our products are safe to consume for people with food allergies.

PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS & ALLERGIES WITH ORDERING

GF| GLUTEN FREE GFA| GLUTEN FREE AVAILABLE (ASK STAFF WHEN ORDERING)
 V| VEGETARIAN VA| VEGETARIAN AVAILABLE (ASK STAFF WHEN ORDERING)
 DF| DAIRY FREE DFA| DAIRY FREE AVAILABLE (ASK STAFF WHEN ORDERING)
 VG| VEGAN VGA| VEGAN AVAILABLE (ASK STAFF WHEN ORDERING)

PUBLIC HOLIDAYS WILL INCUR A 10% SURCHARGE

- THE STAR HOTEL -

KIDS

	MEMBER	NON-MEMBER
BATTERED FISH WITH CHIPS <i>May contain bones</i>	\$13.5	\$15
CHICKEN SCHNITZEL WITH CHIPS	\$13.05	\$14.5
NUGGETS WITH CHIPS	\$13.05	\$14.5
CHICKEN PARMIGIANA WITH CHIPS	\$14.85	\$16.5
KIDS GRAZING PLATTER <i>Carrot, cucumber, tomatoes, ham, hummus, sliced cheese & crackers [VA, VGA]</i>	\$11.7	\$13
KIDS CARBONARA	\$14.85	\$16.5
KIDS MINI CHEESEBURGER & CHIPS <i>Beef patty, cheese, pickles, tomato sauce & mustard.</i>	\$13.5	\$15
KIDS MEX BOWL <i>Pulled pork or roasted cauliflower & chickpea salad, rice, corn, sour cream, guacamole & corn chips. [VA, VGA]</i>	\$13.05	\$13.5

ALL KIDS MEALS INCLUDE A FREE DRINK AND A CHOC WEDGE OR FROG IN THE POND + AN ACTIVITY PACK!

KIDS EAT FREE ON WEDNESDAYS & FRIDAYS!

- RECEIVE A FREE KIDS MEAL WITH EVERY MAIN MEAL PURCHASED.

- STAR HOTEL MEMBERSHIP -

ALL MEMBERS RECEIVE A 10% DISCOUNT ON FOOD AND DRINKS WHEN ORDERING AT THE COUNTER.

NOT A MEMBER? ASK ONE OF OUR FRIENDLY STAFF HOW TO SIGN UP. IT'S FREE!

GF| GLUTEN FREE GFA| GLUTEN FREE AVAILABLE (ASK STAFF WHEN ORDERING)
 V| VEGETARIAN VA| VEGETARIAN AVAILABLE (ASK STAFF WHEN ORDERING)
 DF| DAIRY FREE DFA| DAIRY FREE AVAILABLE (ASK STAFF WHEN ORDERING)
 VG| VEGAN VGA| VEGAN AVAILABLE (ASK STAFF WHEN ORDERING)

PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS & ALLERGIES WITH ORDERING

PUBLIC HOLIDAYS WILL INCUR A 10% SURCHARGE

- THE STAR HOTEL -

SENIORS

- THE STAR HOTEL -

- MEMBERS \$19.80 | NON-MEMBERS \$22 -

Receive a complimentary glass of house wine, beer or soft drink with any meal from the seniors menu

"SENIORS THURSDAYS"

- MEMBERS \$18 | NON-MEMBERS \$20 -

THURSDAYS ONLY

BEER BATTERED WHITING

Served with tartare sauce, a lemon wedge & your choice of sides.

PRAWN, BACON & AVOCADO PASTA

Pan-fried prawns, bacon, Spanish onion, spring onion, cherry tomatoes & avocado in a creamy garlic sauce.

ROAST OF THE DAY

*See specials board for details. Served with steamed greens, roasted vegetables & gravy. **[GFA]***

SLOW COOKED BEEF CHEEKS

*Seared then slow cooked in an aromatic sweet beef & red wine reduction. Served on potato mash, steamed greens & vegetables . **[GFA]***

SALT AND PEPPER SQUID SALAD

Salt & Pepper squid served on a bed of rocket, tomato, red onion & fetta. Topped with balsamic glaze & aioli.

RISOTTO

*See specials board for details. **[VA]***

CHICKEN SCHNITZEL

*Served with your choice of sides & sauce: gravy, mushroom gravy, pepper-corn gravy, Dianne gravy, red wine jus, hollandaise sauce, creamy garlic sauce or garlic butter.
(Seafood sauce \$7.50 extra) **[GFA]***

LAMBS FRY & BACON

*Traditional & cooked to perfection served with gravy & your choice of sides. **[GFA]***

- MEMBERHIPS -

NOT A MEMBER? ASK ONE OF OUR FRIENDLY STAFF TO SIGN YOU UP, IT'S FREE!

GF| GLUTEN FREE GFA| GLUTEN FREE AVAILABLE (ASK STAFF WHEN ORDERING)
V| VEGETARIAN VA| VEGETARIAN AVAILABLE (ASK STAFF WHEN ORDERING)
DF| DAIRY FREE DFA| DAIRY FREE AVAILABLE (ASK STAFF WHEN ORDERING)
VG| VEGAN VGA| VEGAN AVAILABLE (ASK STAFF WHEN ORDERING)

PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS & ALLERGIES WITH ORDERING

PUBLIC HOLIDAYS WILL INCUR A 10% SURCHARGE

Star

DESSERTS

LEMON & LIME TART | \$9.5

served with orange flavoured crème fraiche.

NEW YORK BAKED CHEESECAKE | \$11.5

Served with berry compote & cream.

STICKY DATE PUDDING | \$11.5

House-made, delicious classic date pudding topped with a warm butterscotch sauce served with a side of vanilla ice cream.

LEMON MERINGUE PIE | \$11.5

Sweet lemon curd filling topped with flamed meringue served with whipped cream.

[GF]

AFFOGATO | \$18.5

A scoop of vanilla ice cream topped with a shot of espresso. Served with 30ml either Kahlua or Frangelico.

[GF]

ICE CREAM SUNDAE | \$11.5

*Vanilla ice cream in a sundae glass, with your choice of topping (chocolate, strawberry, caramel or banana) topped with crushed nuts. **[GF]***



Star

WINE LIST

LOCAL WINE

BLUE GABLES MOSCATO | MAFFRA

This sweet refreshing wine is bursting with aromas of rose petals and a palate fresh with vibrant floral flavors.

150ML	250ML	BOTTLE
\$10.5	\$17	\$43

BLUE GABLES SAUVIGNON BLANC | MAFFRA

Soft, fruity and easy-to-drink, with ripe plums, cherries and subtle spice flavors.

\$11	\$17.5	\$45
------	--------	------

BLUE GABLES CHARDONNAY | MAFFRA

The palate is bright and fresh with citrus and melon fruits balanced with natural acidity.

\$12	\$19	\$51
------	------	------

LIGHTFOOT & SONS ROSÉ | BAIRNSDALE

Highly aromatic with vibrant fresh strawberry fruit character, bright natural acidity and a crisp, dry finish.

\$45

BLUE GABLES SHIRAZ | MAFFRA

A wonderfully balanced Shiraz displaying cherry fruit and white pepper.

\$12	\$19	\$51
------	------	------

NARKOJEE FRANCIS ROAD SHIRAZ | GLENGARRY

Blackberry and raspberry with savory notes of black olives, licorice, chocolate and cedary French oak.

\$55

SPARKLING

HARDYS THE RIDDLE SPARKLING | AUSTRALIA

A vibrant and bubbly texture combined with rich fruit flavours and toasty characters.

\$8.5	\$34
-------	------

DA LUCA CORE PROSECCO | SICILY, ITALY

Bright tropical fruits & passionfruit aroma with a tropical fruit flavour.

\$9.5	\$39
-------	------

ARRAS BRUT ELITE | TASMANIA

Blended from the classic sparkling grape varieties, impeccably grown in the premium viticultural regions of Tasmania, the Brut Elite has remarkable brightness of character and structural elegance

\$85

0% HARDYS SPARKLING | AUSTRALIA

With zero percent alcohol, enjoy the traditional vibrant and bubbly texture combined with rich fruit flavours & toasty characters

\$40

- STAR HOTEL MEMBERSHIP -

ALL MEMBERS RECEIVE A 10% DISCOUNT ON FOOD AND DRINKS WHEN ORDERING AT THE COUNTER.

NOT A MEMBER? ASK ONE OF OUR FRIENDLY STAFF HOW TO SIGN UP. IT'S FREE!

PUBLIC HOLIDAYS WILL INCUR A 10% SURCHARGE

- THE STAR HOTEL -

WINE LIST

WHITE

	150ML	250ML	BOTTLE
HARDYS THE RIDDLE MOSCATO AUSTRALIA <i>Sweet and fruity wine with tropical fruit flavours and a crisp, refreshing finish.</i>	\$8.5	\$13.5	\$34
HARDYS THE RIDDLE SAUVIGNON BLANC AUSTRALIA <i>A lively, crisp wine with fresh citrus flavours and light herbaceous undertones.</i>	\$8.5	\$13.5	\$34
MUD HOUSE SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND <i>Classic tropical fruits are complemented by zesty grapefruit acidity giving the wine a juicy and refreshing finish.</i>	\$9.5	\$15	\$39
GRANT BURGE BENCHMARK PINOT GRIGIO SOUTH AUSTRALIA <i>Made for early drinking with flavours of green pears balanced by subtle creaminess and dry acidity.</i>	\$8.5	\$13.5	\$34
HARDYS THE RIDDLE CHARDONNAY AUSTRALIA <i>Fresh peach flavours integrated with toasty oak characters and a creamy mouthfeel.</i>	\$8.5	\$13.5	\$34

ROSÉ

DAYS OF ROSÉ DRY ROSÉ SOUTH AUSTRALIA <i>With a hint of strawberry and whispers of rose petal. Crisp and refreshing.</i>	\$9.5	\$15	\$39
19 CRIMES SNOOP CALI ROSÉ CALIFORNIA, USA <i>With a hint of strawberry and whispers of rose petal. Crisp & refreshing.</i>	\$9.5	\$15	\$39

RED

TA_KU PINOT NOIR MARLBOROUGH, NEW ZEALAND <i>Vibrant and approachable with flavours of cherry and raspberry complemented by hints of spice.</i>	\$9.5	\$15	\$39
THE COLDSTREAM GUARD PINOT NOIR YARRA VALLEY <i>Bright and floral, this Pinot Noir offers immediate enjoyment and food friendliness</i>	\$12.5	\$20.5	\$51
GRANT BURGE BENCHMARK MERLOT SOUTH AUSTRALIA <i>Soft, fruity and easy-to-drink, with ripe plums, cherries and subtle spice flavours.</i>	\$8.5	\$13.5	\$34
GRANT BURGE BENCHMARK SHIRAZ SOUTH AUSTRALIA <i>Stunning Shiraz, with flavours of blackberries, strawberries, spice and silky-smooth tannins.</i>	\$8.5	\$13.5	\$34
ST HALLATT GARDEN OF EDEN SHIRAZ BAROSSA VALLEY <i>Lifted floral aroma with elegant red fruits on the palate.</i>	\$9.5	\$15	\$39
GRANT BURGE BENCHMARK CABERET SAUVIGNON SOUTH AUSTRALIA <i>A rich and full-bodied wine with plenty of blackcurrant, cassis and spice flavours.</i>	\$8.5	\$13.5	\$34
KATNOOK FOUNDERS BLOCK CABERNET SAUVIGNON COONAWARRA, SOUTH AUSTRALIA <i>A well structured, medium bodied wine, expressing rich dark berry fruits and sweet spice.</i>	\$9.5	\$15	\$39

PUBLIC HOLIDAYS WILL INCUR A 10% SURCHARGE

- THE STAR HOTEL -

DRINKS LIST

ON TAP

FURPHY
FURPHY CRISP
IRON JACK (MID)
STONE & WOOD PACIFIC ALE
LITTLE CREATURES XPA
JAMES SQUIRE 150 LASHES
JAMES SQUIRE GINGER BEER
GUINNESS
CARLTON DRAUGHT
GREAT NORTHERN SUPER CRISP (MID)

NON-ALCOHOLIC

COKE
COKE NO SUGAR
SPRITE
RASBERRY
GINGER ALE
LEMON SQUASH
LEMON LIME AND BITTERS
PEACHY KEEN MOCKTAIL
APPLE JUICE
ORANGE JUICE
CRANBERRY JUICE
PINEAPPLE JUICE
HEINEKEN ZERO

SPIRITS

VODKA
GIN
TEQUILA
RUM
SCOTCH
BOURBON

TEA & COFFEE

COFFEE
Flat white, Cappuccinno, Cafe Latte, Macchiato, Long Black, Espresso, Mocha.

- Flavoured Syrup - Caramel, Vanilla & Hazelnut
- Extra Shot Of Espresso - \$0.50

TEA
Traditional, English Breakfast, Earl Grey, Peppermint, Chamomile, Green

CHAI
Spice Chai, Vanilla Chai

HOT CHOCOLATE

WE ALSO HAVE A GREAT SELECTION OF BOTTLED BEER, CIDER, RTDS + SOFT DRINK & RED BULL IN OUR FRIDGES. AS WELL AS PLENTY OF SPIRITS IF YOU'RE AFTER SOMETHING OTHER THAN THE HOUSE OPTIONS. PLEASE ASK OUR FRIENDLY STAFF FOR MORE INFORMATION WHEN ORDERING.

- STAR HOTEL MEMBERSHIP -

ALL MEMBERS RECEIVE A 10% DISCOUNT ON FOOD AND DRINKS WHEN ORDERING AT THE COUNTER.
NOT A MEMBER? ASK ONE OF OUR FRIENDLY STAFF HOW TO SIGN UP. IT'S FREE!

PUBLIC HOLIDAYS WILL INCUR A 10% SURCHARGE

- THE STAR HOTEL -

Star COCKTAILS

BLUE STEEL | \$22

Malibu, Blue Curacao, Midori, Pineapple, Coconut Rim

APPLE PIE MARTINI | \$20

Vanilla vodka, Fireball, Vanilla Galliano, Pineapple Juice & Apple Juice. With a Cinnamon Sugar Rim

PINA COLADA | \$20

Bacardi, Malibu, Sugar Syrup, Pineapple Juice & Cream

PORNSTAR MARTINI | \$22

Vanilla Vodka, Passionfruit Liqueur, Sugar Syrup, Passionfruit Pulp, Lime & Prosecco

THE BOOZY BULL | \$20

Gin, Midori, Blue Curacao, Redbull & Lime

MARGARITA - CLASSIC OR SPICY MANGO & PASSIONFRUIT | \$21

- *Fresh Lime, Tequila & Cointreau*
- *Lime, Mango Puree, Passionfruit, Tequila, Cointreau & a Chilli Salt rim.*

LONG ISLAND ICED TEA | \$20

Vodka, Bacardi, Captain Morgan, Tequila, Cointreau & Coke

STAR CROSSED LOVER | \$21

Spiced Rum, Vanilla Galliano, Passionfruit puree, Pineapple Juice, Lime

SEX IN THE BACK OF THE UTE | \$20

Peach Liqueur, Passion Vodka, Bacardi, OJ & Cranberry Juice

ESPRESSO MARTINI | \$20

Espresso Shot, Kahlua, Sugar Syrup & Vodka

BARNEY BANANA | \$15

Banana Liqueur, Kahlua & Milk

MONTHLY COCKTAIL SPECIAL

See staff for details

