

The STAR HOTEL

Starters & Tapas

Confit Duck Spring Rolls	4pc	\$15	Garlic Bread (v)	2pc \$4	4pc \$8
Sweet plumb dipping sauce			add cheese for \$1		
Arancini balls (v)	4pc	\$12	Bruschetta (v)	2pc \$8	4pc \$14
Caramelised onion & Maffra cheddar cheese & aioli			Tomato, red onion, fresh basil pesto, feta cheese		
Prawn & Ginger Steamed Dumplings	4pc	\$14	& balsamic glaze		
Side of sweet chilli & lime dipping sauce			Mini Cob Loaf (v)		\$3.95
Tasting Plate		\$20	Served with olive oil & balsamic glaze		
2 spring rolls, 2 arancini balls, 2 steamed dumplings			Soup of the Day		\$10
& bruschetta with a side of sweet chilli & lime dipping sauce & aioli			Served with toasted garlic bread		

Mains

Chefs Specials

Slow Cooked Moroccan Lamb Shank (gf)	\$28
Topped with pearl barley, leek & sweet potato sauce on a bed of mashed potato and steamed broccolini	
Oven Baked Salmon (gf)	\$29.50
Lentil risotto cake, seafood tomato bisque with grilled asparagus and beets	
Massaman Beef Curry (gf) (va)	\$26
Coconut milk, aromatic ground spices, sweet potato, carrot, steamed greens & jasmine rice, topped with peanuts	
Gnocchi of the Day	E\$20 M\$27

Star Classics

Chicken Parmigiana (gfa)	\$26
Shredded ham, napoli sauce, 2 cheeses, veg or chips & salad	
House Crumbed Chicken Schnitzel (gfa)	\$25
Vegetables or chips & salad & plain gravy	
Chicken Avocado (gf)	\$28
Creamy bacon curry sauce, jasmine rice with a side of steamed greens & mixed roasted vegetables	
Roast of the Day (gfa)	\$24
Steamed greens and mixed roasted vegetables & gravy	
Beer Battered Fish of the Day	\$25
Chips & salad, tartare sauce, lemon wedge	
Slow Cooked Beef Cheeks (gf)	\$28
Potato mash & steamed vegetables	

Salads

Salt & Pepper Squid (gfa)	E\$19	M\$27
Rocket, tomato, red onion, feta, balsamic glaze & aioli		
Thai Beef Salad	E\$19	M\$27
spinach, heirloom tomatoes, carrot & cucumber ribbon, cashews & sweet soy dressing.		
Pulled Pork Salad	E\$19	M\$27
Char siu marinated pulled pork, radish, wombok, red onion, spinach, cucumber ribbons, heirloom tomatoes, fresh mint, toffee cashews & pork noodles drizzled with sesame hoisin dressing		

Steaks

300 gram High Country Porterhouse	\$32
300 gram Angus Scotch Fillet	\$37
300 gram Porterhouse 'Surf and Turf'	\$43
Topped with pan fried garlic butter prawns	
<i>Served with chips & salad or chips & vegetables with your choice of: plain gravy, mushroom gravy, pepper-corn gravy, dianne gravy, red wine jus or garlic butter</i>	
Panfried garlic butter prawns	\$8

Noodles & Pasta

Vegetarian Singapore noodles (va)	E\$18	M\$24
Zucchini, red cabbage, carrot, spanish onion, egg, red capsicum & broccolini		
Add char siu chicken \$4		
Fettuccine Carbonara	E\$18	M\$23
Crisp smokey bacon & onion in a rich creamy sauce		
Add Chicken \$4		
Spaghetti Bolognese	E\$18	M\$23
Prime beef mince in a rich tomato sauce		
Duo of Cannelloni (v)		M\$26
Spinach & ricotta cannelloni, roast cauliflower & cheddar cannelloni, both on a bed of sweet potato & spinach puree topped with Parmesan cheese crisps & pecan crumb		
Risotto of the Day (gf)	E\$20	M\$25

Sides

Bowl of Salad	Small \$2.50	Large \$6
Bowl of Vegetables	Small \$3	Large \$7
Bowl of Chips (v) (gf)		\$8
Bowl of Sweet Potato Fries (v) (gf)		\$10
Sauces		\$2
<i>Plain gravy, gluten free gravy, pepper-corn gravy, mushroom gravy, dianne gravy, red wine jus, garlic sauce & hollandaise sauce</i>		
Panfried garlic butter prawns		\$8

Seniors

Present your senior's card and receive a complimentary House wine, beer, soft drink, tea or coffee with your meal.

Beer Battered Fish of the day	\$16
Chips & salad, tartare sauce & a lemon wedge	
Roast of the Day (gfa)	\$17
Steamed greens & roasted vegetables & gravy	
Slow Cooked Beef Cheeks (gf)	\$18
Potato mash & vegetables	
Lambs Fry and Bacon (gfa)	\$16
Steamed greens & roasted vegetables & gravy	
Grilled Barramundi (gf)	\$18
Chips & salad with a lemon wedge	
Risotto of the Day	\$17

Kids

Children under 12 years of age only

Fettuccine Carbonara with cheese	\$13
Spaghetti Bolognese with cheese	\$13
Roast of the Day with vegetables	\$13
Battered Fish with chips	\$13
Crumbed Chicken Strips with chips	\$13
Nuggets with chips	\$13
Chicken Parmigiana with chips	\$15

All kids meals include a free soft drink or juice and a free kids dessert

Sunday kids eat free does not apply on public holidays

Dessert Selections

Lemon Meringue Pie

A sweet & tangy lemon cured filling topped with Italian meringue

\$9.90

Sticky Date Pudding

Homemade delicious classic date pudding topped with a warm caramel sauce

\$9.90

Mixed Berry Cheese Cake

A delicate cheesecake topped with wild berries

\$9.90

Baileys Mousse with House made Honeycomb

Baileys infused chocolate mousse layered with crunchy homemade honeycomb

\$9.90

Chocolate Fondant

Chocolate cake with a delicious gooey chocolate filling

\$9.90

House made Chocolate Truffles(3)

\$5.00

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

