

# Menu

The Star Hotel Sale

# Entrées

**Cheese Board** **\$25**

*Maffra camembert, Maffra blue cheese, Maffra cheddar cheese served with baby bell peppers stuffed with feta, pickled baby cucumbers, beetroot hummus, french onion dip & crisp breads*

**Arancini balls (v)** **3pc \$12**

*Roast capsicum, cream cheese & spinach*

**Prawn & Ginger Steamed Dumplings** **3pc \$14**

*Served on an Asian inspired salad with a side of nam jim sauce*

**Satay Chicken Skewers** **3pc \$15**

*Grilled chicken tenderloin skewers lathered with a rich house made satay sauce, served on a bed of rice*

**Creamy Pumpkin Soup (v) (gfa)** **\$10**

*Our famous creamy pumpkin soup served with toasted garlic bread*

**Soup of the Day (gfa)** **\$10**

*Served with toasted garlic bread*

**Tasting Plate** **\$20**

*Grilled garlic prawn skewers, 2 arancini balls, 2 steamed prawn & ginger dumplings & bruschetta served with a side of sweet chilli dipping sauce & aioli*

**Garlic Bread (v)** **2pc \$5   4pc \$8**

*add cheese for \$1*

**Bruschetta (v)** **2pc \$8   4pc \$14**

*Tomato, red onion, fresh basil pesto, feta cheese & balsamic glaze*



## Chefs Specials

# Mains

**Dukkah Crusted Oven Baked Salmon** **\$29**

*Fresh leafy green salad of rocket, asparagus, spanish onion, red capsicum, peas, maffra cheddar & vinaigrette dressing on a bed of pumpkin puree*

**Thai Red Chicken Curry (gf)** **\$27**

*Rich & creamy curry sauce served with steamed greens, sweet potato, carrot & jasmine rice*

**Slow Cooked Beef Cheeks (gf)** **\$28**

*Seared then slow cooked in an aromatic sweet beef & red wine reduction. Served on potato mash with your choice of sides*

## Star Classics

**Chicken Parmigiana (gfa)** **\$27**

*Chicken schnitzel layered with premium shredded ham, napoli sauce and a blend of mozzarella & tasty cheese, served with your choice of sides*

**Chicken Schnitzel (gfa)** **\$26**

*Served with your choice of sides and sauce: gravy, mushroom gravy, pepper-corn gravy, dienne gravy, red wine jus, hollandaise sauce, creamy garlic sauce or garlic butter. (Seafood sauce \$6 extra)*

**Chicken Avocado (gf)** **\$29**

*Creamy bacon curry sauce served on jasmine rice, with your choice of sides*

**Roast of the Day (gfa)** **\$25**

*Steamed greens and mixed roasted vegetables & gravy*

**Beer Battered Fish of the Day** **\$25**

*Fried until golden served with tartare sauce & a lemon wedge with your choice of sides*

**Star Swiss Chicken** **\$28**

*Chicken breast filled with mozzarella & tasty cheese, shredded ham & seeded mustard topped with creamy mustard & garlic sauce with your choice of sides*



# Steaks

<b>300 gram High Country Porterhouse</b>	<b>\$33</b>
<b>500 gram T-Bone Steak</b>	<b>\$35</b>
<b>300 gram Angus Scotch Fillet</b>	<b>\$37</b>
<b>300 gram Porterhouse 'Reef &amp; Beef'</b>	<b>\$39</b>
<i>Topped with creamy seafood sauce</i>	

All Steaks served with your choice of sides and sauce:  
*gravy, mushroom gravy, pepper-corn gravy, dianne gravy, red wine jus, hollandaise sauce, creamy garlic sauce or garlic butter.*

<b>Creamy Seafood Sauce</b>	<b>\$6</b>
<i>A rich garlic &amp; cream sauce packed with panfried prawns, squid &amp; fish.</i>	

# Pasta & Noodles

<b>Cha Siu BBQ Pork Singapore Noodles</b>	<b>E\$20</b>	<b>M\$28</b>
<i>Cha siu BBQ pork, pan fried julienne zucchini &amp; carrot, finely sliced spanish onion, red capsicum, broccolini &amp; scrambled egg.</i>		
<i>Garnished with sesame seeds and fresh julienne vegetables</i>		
<b>Vegetarian Singapore Noodles (v)</b>	<b>E\$18</b>	<b>M\$24</b>
<b>Fettuccine Carbonara</b>	<b>E\$18</b>	<b>M\$24</b>
<i>Crisp smokey bacon &amp; onion in a rich creamy sauce topped with parmesan cheese</i>		
<b>Add Chicken \$4</b>		
<b>Spaghetti Bolognese</b>	<b>E\$18</b>	<b>M\$24</b>
<i>Prepared traditionally in house using nothing but the freshest ingredients. Prime beef mince in a rich tomato sauce</i>		
<b>Pumpkin &amp; Pine Nut Fettuccine (v)</b>	<b>E\$18</b>	<b>M\$24</b>
<i>A mix of asparagus, spanish onion, spinach, heirloom tomatoes &amp; pine nuts, served in a vegetarian style pumpkin puree sauce topped with feta</i>		
<b>Risotto of the Day (gf)</b>	<b>E\$20</b>	<b>M\$25</b>
<i>Prepared traditionally, see specials board for today's selection</i>		



# Salads

<b>Salt &amp; Pepper Squid (gfa)</b> <i>Served on rocket, tomato, red onion, feta, balsamic glaze &amp; aioli</i>	<b>E\$18 M\$26</b>
<b>Thai Beef Salad (gfa)</b> <i>Thai style marinated beef mixed with spinach, heirloom tomatoes, carrot &amp; cucumber ribbons, cashews, crispy hokkien noodles &amp; sweet soy dressing</i>	<b>E\$18 M\$26</b>
<b>Prawn &amp; Ginger Dumpling Salad</b> <i>Steamed then grilled dumplings served atop vermicelli noodles, fresh mint, red capsicum, julienne vegetables, spring onion, cos lettuce &amp; nam jim dressing</i>	<b>E\$18 M\$26</b>
<b>Caesar Salad (gfa)</b> <i>Cos lettuce, croutons, crispy bacon, poached egg, parmesan cheese &amp; aioli</i>	<b>E\$18 M\$26</b>
<b>Add Chicken \$4</b>	
<b>Warm Pan Fried Gnocchi Salad Of The Day (va)</b> <i>Not your traditional gnocchi. Delicious Chef creations served as a salad. See specials board for details</i>	<b>E\$20 M\$27</b>
<b>Grilled Eye Fillet Medallion salad</b> <i>Medium rare cooked eye fillet medallions mixed with cos lettuce, broccolini, onion, peas, heirloom tomatoes dressed with a vinaigrette topped with crispy prosciutto</i>	<b>E\$22 M\$28</b>

# Kids

*Children under 12 years years of age*

<b>Fettuccine Carbonara with cheese</b>	<b>\$13</b>
<b>Spaghetti Bolognese with cheese</b>	<b>\$13</b>
<b>Roast of the Day with vegetables</b>	<b>\$13</b>
<b>Battered Fish with chips</b>	<b>\$13</b>
<b>Chicken Schnitzel with chips</b>	<b>\$13</b>
<b>Nuggets with chips</b>	<b>\$13</b>
<b>Chicken Parmigiana with chips</b>	<b>\$15</b>
<b>Nachos</b>	<b>\$13</b>

All kids meals include a free soft drink or juice and a free choc wedge or frog in the pond  
Sunday kids eat free does not apply on public holidays



# Seniors

<b>Beer Battered Fish Of The Day</b>	<b>\$18</b>
<i>Fried until golden served with tartare sauce, lemon wedge with your choice of sides</i>	
<b>Roast of the Day (gfa)</b>	<b>\$18</b>
<i>Steamed greens &amp; roasted vegetables &amp; gravy</i>	
<b>Slow Cooked Beef Cheeks (gf)</b>	<b>\$18</b>
<i>Seared then slow cooked in an aromatic sweet beef &amp; red wine reduction. Served on potato mash with your choice of sides</i>	
<b>Lambs Fry and Bacon (gfa)</b>	<b>\$18</b>
<i>Traditional and cooked to perfection served with gravy &amp; your choice of sides</i>	
<b>Grilled Barramundi (gf)</b>	<b>\$18</b>
<i>Served with a lemon wedge with your choice of sides</i>	
<b>Risotto of the Day</b>	<b>\$18</b>
<i>Prepared traditionally, see specials board for todays selection</i>	
<b>Spaghetti Bolognese</b>	<b>\$18</b>
<i>Prepared traditionally in our kitchen using nothing but the freshest ingredients. Prime beef mince in a rich tomato sauce</i>	
<b>Chicken Schnitzel (gfa)</b>	<b>\$18</b>
<i>Served with your choice of sides and sauce: gravy, mushroom gravy, pepper-corn gravy, dienne gravy, red wine jus, hollandaise sauce, creamy garlic sauce or garlic butter. (Seafood sauce \$6 extra)</i>	
<b>Thai Beef Salad (gfa)</b>	<b>\$18</b>
<i>Thai style marinated beef mixed with spinach, heirloom tomatoes, carrot &amp; cucumber ribbons, cashews, crispy hokkien noodles &amp; sweet soy dressing</i>	

**Present your seniors card for lunch or dinner and receive a complimentary house beer, house wine, soft drink or coffee with your meal**



# Lunch

<b>Salt &amp; Pepper Squid Salad (gfa)</b> <i>Served on rocket, tomato, red onion, feta, balsamic glaze &amp; aioli.</i>	<b>\$20</b>
<b>Steak Sandwich</b> <i>Grilled porterhouse steak, crispy bacon, tomato, egg, cheese, iceberg lettuce, bbq sauce &amp; aioli Served with chips &amp; aioli.</i>	<b>\$20</b>
<b>Bada Bing Wrap</b> <i>Light crispy chicken, bacon, tomato, cheese, lettuce avocado &amp; bbq sauce.</i>	<b>\$20</b>
<b>Chicken Parmigiana (gfa)</b> <i>Chicken schnitzel layered with premium shredded ham, napoli sauce and a blend of mozzarella &amp; tasty cheese, served with your choice of sides.</i>	<b>\$20</b>
<b>Burger Of The Day</b> <i>Ask our friendly staff.</i>	<b>\$20</b>
<b>Pork Schnitzel</b> <i>Served with sweet potato, spinach, leek &amp; fresh herb hash, topped with rocket, caramelised onion, cashew nuts, Maffra cheddar cheese &amp; apple salad, drizzled with mustard seeded aioli.</i>	<b>\$20</b>
<b>Slow Cooked Braised Lamb</b> <i>Mashed potato, braised red cabbage &amp; mushy peas topped with slow cooked braised lamb &amp; red wine jus.</i>	<b>\$20</b>
<b>Smashed Avocado</b> <i>Served with two poached eggs, grilled bacon &amp; grilled halloumi on toasted Turkish bread &amp; your choice of house made traditional or sriracha hollandaise.</i>	<b>\$20</b>
<b>Tandoori Chicken Ranch Wrap</b> <i>Grilled tandoori chicken with sliced tomato, Maffra cheddar cheese, lettuce, avocado and ranch dressing.</i>	<b>\$20</b>
<b>Warm Southern Fried Chicken Salad</b> <i>Served with blistered heirloom tomatoes, pan fried broccolini, corn, asparagus, spinach &amp; spanish onion cooked in a chipotle butter topped with kewpie mayo, sriracha sauce &amp; crispy rice noodles.</i>	<b>\$20</b>
<b>Slow Cooked Pork Belly</b> <i>Served with pan fried broccolini &amp; smashed potato cooked in local black garlic butter, braised red cabbage &amp; apple puree with a side of muscat jus.</i>	<b>\$20</b>

**Includes a complimentary house beer, house wine, soft drink, tea or coffee with your meal.**

**Lunch menu available weekdays only, excluding public holidays.**



# Vegan

## **Bruchetta Duo**

**\$15**

*A selection of 2 toppings on toasted turkish bread. One topped with smashed avocado, pan fried mushrooms, caramelised onion & vegan cashew cheese. The other topped with smashed avocado, heirloom tomatoes, caramelised onion & vegan cashew cheese.*

## **Oven Baked Cauliflower Steak (gf)**

**\$25**

*Oven baked herb seasoned cauliflower topped with cashew nut & herb crumb, served with a sweet potato, spinach & leek hash & blistered heirloom tomatoes. With a side of cauliflower Alfredo sauce.*

## **Oven Roasted Pumpkin Salad (gf)**

**\$25**

*Oven roasted herb seasoned pumpkin wedge, served on a bed of pan fried black garlic, spinach, and broccolini with a caramelised onion puree, and vegan cashew cheese. Topped with crispy sage, blistered heirloom tomatoes & a mixed nut crumb.*

## **Cauliflower Alfredo Pasta (gfa)**

**E\$18 M\$24**

*Pan-fried mushrooms, Spanish onion, peas, roast capsicum & spinach. topped with blistered heirloom tomatoes, crispy sage & a mixed nut crumb.*

***With your choice of Spaghetti or Zucchini noodles.***

## **Vegan Singapore Noodles (gf)**

**E\$18 M\$24**

*Pan fried marinated char siu tofu, Singapore noodles, broccolini, spanish onion, red capsicum & carrot.*





# Desserts

## **Lemon Meringue (gf)**

**\$9.90**

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

## **Sticky Date Pudding**

**\$9.90**

*House made delicious classic date pudding topped with a warm butterscotch sauce served with a side vanilla ice cream*

## **Chocolate & Baileys Mousse (gf)**

**\$9.90**

*A light and fluffy chocolate baileys mousse, layered in a glass with house made honeycomb*

## **Mars Bar & Malteser Mousse**

**\$9.90**

*Light & creamy mars bar mousse layered in a glass with chocolate dust & Maltesers.*

## **Mango & Passionfruit Eton Mess**

**\$9.90**

*served in a glass with layers of house made meringue, passionfruit, mango & whipped cream*

## **Chefs Dessert Special Of The Week**

*See specials Board*

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.



# Whats On

Sunday

Sunday Kids Eat Free  
Kids Eat Free

With every main meal purchased  
Not available on Public Holiday's

Monday

Steak Night

Tuesday

Schnitzel Night

Wednesday

Pasta Night

Thursday

Trivia in the Front Bar

Friday

Pubs Purse &  
Community Raffle

