THE STAR HOTEL

MOTHERS DAY MENU

2 COURSE \$40.00 pp

Tasting plate for 1
Main course of your choice
Served with a bread roll and butter

3 COURSE \$48.00 pp

Tasting Plate for 1
Main course of your choice
Served with a bread roll and butter
Chocolate Truffles & coffee or Tea

STARTERS & TAPAS

Thai Chicken Spring Rolls	4pc	\$15	Garlic Bread (V)	2pc \$4	4pc \$8
Sweet soy dipping sauce			add cheese for \$1		
Arancini balls (v)	4pc	\$12	Bruschetta (v)	2pc \$8	4pc \$14
Pumpkin, spinach and feta			Tomato, red onion, fresh basil pesto & feta cheese		
Steamed Dumplings	4pc	\$14	Bowl of Chips (v) (gf)		\$8
Side of sweet chilli & lime dipping sauce		Bowl of Sweet Potato Fries (v) (gf) \$10			
Tasting plate for 2		\$20	Bowl of Vegetables	Small \$3	Large \$7
2 spring rolls, 2 arancini balls, 2 steamed		20111 01 10901010100		0	
Dumplings & salt and pepper squid with a			Bowl of Salad	Small \$2.50	Large \$6
side of sweet chilli lime sauce and a	aioli				
Oysters Kilpatrick 1/2 dozen \$20, 1 dozen \$35					

side of sweet chilli lime sauce and aioli Oysters Kilpatrick 1/2 dozen \$20 1 dozen \$	35						
MAINS							
Oven Baked Salmon (gf) \$29.5 Braised cannellini beans, diced sweet potato, blistered cherry tomatoes and leek topped with a	Shredded ham, napoli sauce, 2 cheeses, veg or						
fresh herb salsa verde Baked Swordfish (gf) \$2 Macadamia & lemon crust, pea puree, blistered cherry tomatoes	Chicken Avocado (gf) \$28 Creamy bacon curry sauce, jasmine rice with a side of steamed greens & mixed roasted vegetables						
Salt & Pepper Squid Salad \$2 Rocket, tomato, red onion, feta, balsamic glaze 8 aioli	& Chicken breast filled with shredded ham, seeded mustard, duo of cheese crumbed & cooked						
Guinness Braised Pulled Lamb \$2 Braised cabbage, mash potato, pea puree & lamb jus	Thei Green Chicken Curry (at) (va) \$26						
Slow Cooked Beef Cheeks (gf) \$2 Potato mash & steamed vegetables	Mushroom and Spinach Fettucine (va) \$24 Pan- fried mushrooms, spinach, fresh herbs in white						
250g Porterhouse Steak Served with chips & salad or chips & vegetables with your choice of: plain gravy, mushroom gravy pepper-corn gravy, dianne gravy, red wine jus o	wine sauce, topped with parmesan cheese Add char sui chicken \$4						
garlic butter	Julienne vegetables, mint, wombok, radish and sweet chilli lime dressing						

SENIORS

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

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

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
Schnitzel 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

Kids Eat FREE every Sunday Night.

* with every main meal purchased. Offer doesn't apply on public holidays. Conditions Apply.

DESSERTS

Lemon Meringue Pie	\$9.90				
Sticky Date Pudding	\$9.90				
Mixed Berry Cheese Cake	\$9.90				
Chocolate & Baileys Mousse with					
House made Honeycomb	\$9.90				
Apple Pie with Custard	\$9.90				
House made Chocolate Truffles(3)					
	\$5.00				

See display cabinet and black board for daily dessert specials.



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

Gf= gluten free V=vegetarian VA=Vegan Available

