

The STAR HOTEL



Starters & Tapas

Natural Oysters (gf)	1/2 dozen \$14	1 dozen \$27	Tasting Plate	\$20
Kilpatrick Oysters (gf)	1/2 dozen \$15	1 dozen \$28	Grilled garlic prawn skewer, 2 arancini balls, 2 steamed	
Arancini balls (v)		4pc \$12	dumplings & bruschetta served with a side of sweet chilli & lime	
Caramelised onion & Maffra cheddar cheese & aioli			dipping sauce & aioli	
Prawn & Ginger Steamed Dumplings		4pc \$14	Garlic Bread (v)	2pc \$4 4pc \$8
Side of sweet chilli & lime dipping sauce			add cheese for \$1	
Satay Chicken Skewers		4pc \$15	Bruschetta (v)	2pc \$8 4pc \$14
Served on a bed of rice			Tomato, red onion, fresh basil pesto, feta cheese & balsamic	
Soup of the Day		\$10	glaze	
Served with toasted garlic bread				

\$20 Lunch Menu

*Lunch size meals
includes a glass of house wine, beer or soft drink*

Chicken Parmigiana (gfa)

Shredded ham, napoli sauce, 2 cheeses served with chips & salad

House Crumbed Chicken Schnitzel (gfa)

Topped with gravy served with chips and salad

Chicken Avocado (gf)

Topped with a creamy bacon curry sauce, served with jasmine rice, steamed greens & mixed roasted vegetables

Roast of the Day (gfa)

Topped with gravy, served with steamed greens & mixed roasted vegetables & gravy

Slow Cooked Beef Cheeks (gf)

Potato mash & steamed vegetables

Crispy Chicken Wrap

Chicken schnitzel, crispy bacon, avocado, tomato, cheese, iceberg lettuce, beetroot relish & aioli

Open Steak Sandwich

150 gram porterhouse steak, crispy bacon, tomato, egg, cheese, iceberg lettuce, BBQ sauce & aioli
Served with chips & aioli

Beer Battered Fish of the day

Served with chips & salad, a lemon wedge & tartare sauce

Thai Beef Salad

Spinach, carrot, cucumber ribbons, heirloom tomatoes, cashews & sweet soy dressing

Salt & Pepper Squid Salad (gfa)

Rocket, tomato, red onion, feta, balsamic glaze & aioli

Arancini Salad (v)

Caramelised onion & Maffra cheddar cheese aranchini balls, rocket, parmesan cheese, beets, spanish onion, carrot & cucumber ribbons & aioli

Gnocchi of the Day

See specials board

Seniors

Present your senior's card and receive a complimentary House wine, beer or soft drink 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
Chicken 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

Sunday dinner 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 runny 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.

