

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 dumplings & bruschetta served with a side of sweet chilli & lime dipping sauce & aioli	
Arancini balls (v)		4pc \$12		
Caramelised onion & Maffra cheddar cheese & aioli				
Prawn & Ginger Steamed Dumplings		4pc \$14	Garlic Bread (v)	2pc \$4 4pc \$8
Side of sweet chilli & lime dipping sauce				
Satay Chicken Skewers		4pc \$15	Bruschetta (v)	2pc \$8 4pc \$14
Served on a bed of rice				
Soup of the Day		\$10	Tomato, red onion, fresh basil pesto, feta cheese & balsamic glaze	
Served with toasted garlic bread				

Mains

Chefs Specials

Slow Cooked Lamb Shank (gf)	\$28
slow cooked lamb shanks, carrots, leek, fresh herbs, tomato, capsicum & red wine sauce, potato mash & steamed greens	
Pan Fried KingFish (gf)	\$29
Served with roast capsicum sauce, roast vegetable ratatouille steamed greens topped with preserved lemon butter	
Thai Green Chicken Curry (gf)	\$26
served with vegetables & jasmine rice	
Gnocchi of the Day	E\$20 M\$27
See specials board	

Steaks

300 gram High Country Porterhouse	\$32
300 gram Angus Scotch Fillet	\$37
300 gram Porterhouse 'Reef & Beef'	\$43
Topped with creamy seafood sauce	
<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>	
Creamy Seafood Sauce	\$10

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	

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	
Prawn, Pea & Rocket Spaghetti	E\$19 M\$27
Pea & rocket puree, heirloom tomatoes, zucchini ribbons, red onion & brussel sprouts	
Risotto of the Day (gf)	E\$20 M\$25

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.	
Pearl Couscous Salad (va)	E\$16 M\$24
Roast sweet potato, carrot, beetroot, heirloom tomatoes & cauliflower topped with pumpkin dressing & crispy prosciutto	

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
Plain gravy, gluten free gravy, pepper-corn gravy, mushroom gravy, dianne gravy, red wine jus, garlic sauce & hollandaise sauce.		

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 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.

