



STAR BAR

ENTRÉE

Bruschetta (vgo) (vo) \$12

Cherry Tomato – Red Onion – Feta – House Dressing
add Salt Baked Salmon \$6

Dusted Halloumi Fries (v) \$15

Fresh Herbs – Aioli

Chicken Tenders (gf) (df) \$15

– Chipotle Aioli

Salt & Pepper Squid (gf) (df) \$14

Dressed Leaves – Tartare

Garlic Pull Apart Cob (v) \$14

Cheesy Garlic Sauce – Onion – Fresh Herbs

Loaded Fries (vo) \$16

Bacon – Onion – Garlic Cheese Sauce

Tacos (df) \$21

Fried Chicken
Marinated Beef
Charred Zucchini
– All come with
Salsa Verde – Cos – Corn Salsa

SALADS

Super Food Salad (vg) \$24

Broccoli – Zucchini – Avocado – Leaves – House Dressing

Star Bar Ceaser \$24

Cos – Chicken Breast – White Anchovy
– Shaved Parmesan – Maple Bacon
– Sourdough Croutons – Classic Dressing

Salt Baked Salmon Salad (df) \$24

Cherry Tomatoes – Fried Capers – Avocado – Leaves

Lamb Rump Salad (df) \$26

Salsa Verde – Fire Roasted Peppers – Pistachio

MAINS

Star Burger \$24

Landfall Beef – Onion
– Tomato Relish – Salted Cucumber
– Cos – Cheddar – Mustard – Aioli

Halloumi Burger \$22

Fried Halloumi – Cherry Tomatoes – In House Pickles
– Cos – Halloumi

Free Range Chicken Parmigiana \$26

Chips & Salad

Tempura Battered Local Line Caught Fish \$28

Chips & Salad

Chicken Maryland (gf) \$32

Asparagus – Potato – Parsley Cream Sauce

Slow Braised Lamb Ribs (gf) (df) \$32

Spanish Potatoes – Salad – Capsicum Mojo

Porterhouse \$35

Chips & Salad
Choice of Sauce

Eye Fillet \$40

Chips & Salad
Choice of Sauce

PASTA

Linguini

Bolognese \$22

Landfall Beef – Tomato Sugo
– Fresh Basil – Parmesan

Seafood \$28

Tasmania Mussels – Calamari – Tiger Prawns
– Salmon – Garlic – Chili – Cream

Chicken & Bacon \$26

White Wine – Garlic – Onion
– Mushroom – Cream

Pesto Zucchini \$22

Cherry Tomatoes – Onion – Garlic – Parmesan – Pinenuts

SIDES

Fries \$9

– Aioli

Onion Rings \$8

– Aioli

Star Salad \$9

Garden Salad – In House Pickles

Mixed Veg \$8

Fire Roasted Corn \$8

Herbed Butter

Spanish Style Potato \$9

Herbed Butter

Sauces \$2

Mushroom – Pepper
Gravy – Garlic
Herbed Garlic Butter

DESSERT MENU

Pannacotta of the week (gf) \$14

Mixed Berry Couli
and Seasonal Friut
(ask staff)

Salted Caramel Cheesecake \$12

Vanilla Bean Ice Cream

Affogato \$10 & \$16 w/ liquor

Vanilla Bean Ice Cream,
Espresso & Biscotti

PIZZA MENU

Garlic & Cheese \$15

Garlic – Provolone Cheese – Oregano

Margherita \$18

Napoli – Mozzarella – Fior Di Latte – Basil

Pepperoni \$22

Napoli – Pepperoni – Fior Di Latte

Hawaiian \$22

Napoli – Mozzarella – Scottsdale Ham
– Pineapple

Pumpkin & Feta \$21

Napoli – Mozzarella – Baby Spinach
– Butternut Pumpkin – Cherry Tomato
– Feta – Pinenuts

Prawn & Chorizo \$26

Napoli – Mozzarella – Tiger Prawns
– Chorizo Sausage – Fresh Chilli
– Wild Roquette

Pesto Chicken \$23

Napoli – Mozzarella
– Free Range Chicken – Cherry Tomato
– Red Onion – Roasted Pumpkin
– Baby Spinach

Seafood \$28

Napoli – Mozzarella – Tiger Prawns
– White Anchovy – Calamari
– Market Fish – Fresh Chilli

BBQ Chicken \$26

Napoli – Mozzarella – Free Range
Chicken – Bacon – Mushroom
– Caramelised Onion – BBQ Sauce

Meat Lovers \$25

Napoli – Mozzarella – Scottsdale Ham
– Streaky Bacon – Hot Salami
– Mushrooms – BBQ Sauce

Asparagus & Ham \$26

Napoli – Mozzarella – Red Onion
– Cherry Tomato – Fetta

Gluten Free Base \$5

(v) vegetarian (vo) vegetarian option (vg) vegan (vgo) vegan option (gf) gluten free (gfo) gluten free option (df) dairy free