

## APPETISERS \$3.5

### Sonoma Sourdough Bread

butter, olive oil & balsamic

### Sicilian or Kalamata Olives

## ENTREE

### Soup of the Day \$16

Ask your waiter for today's selection

### Tomato Caprese Salad\* \$22



### Caesar Salad \$18

hens egg, anchovies & parmigiano reggiano

Chicken Caesar \$19.5 Tiger Prawn Caesar \$22.5

### Seared Scallops \$24

fennel, apple puree & avruga caviar

### Beets & Avocado Salad \$26



### Black Angus Beef Carpaccio \$24.5

baby capers, pickled mushrooms & preserved truffle vinaigrette

### Market Oysters\* each \$5

lemon, apple cider & eshallots

### Pressed Crisp Spatchcock \$24

spelt, cultivated mushroom & orange

## MAIN

### Weekly Special

ask your waiter for today's selection

and wine recommendation

### Beef Tenderloin \$48

lobster tail, spinach risotto & enoki mushrooms

### Spinach Pappardelle \$29 V



garlic, green beans & toasted almonds

### NZ King Salmon \$38

white polenta, sauteed lentils & tomato

### John Dory \$44

prawns, mussels, fregola, jamon & broad beans

### Roasted Chicken Breast\* \$37

braised endive, pumpkin mash & blueberry



### Chargrilled Veal Cutlet\* \$47

brussel sprouts, pancetta, eggplant & porcini sauce

### Nolan Beef Fillet\* \$52

garlic puree, asparagus & tripple cooked potatoes

 Indicates SuperfoodRX-inspired Item

\* Indicates Gluten Free Item / V Indicates Vegetarian Item /

Please inform your waiter if you have any specific dietary requirements

Group dining menu required for groups of ten people or more / Ask your waiter for more information

Star Privilege / One card or voucher accepted per table per party



## BURGER, SANDWICHES & BREAKFAST

### Poached Eggs \$26

on bed of asparagus



### Club Sandwich \$29

grilled free range chicken breast, smoked bacon & fried hens egg

### All Natural Turkey BLT \$28



### The Beef Burger \$28

black angus beef, grilled onions on brioche burger bun

Add Cheese: Cheddar, Emmental or Brie each \$2.00 extra

Add Toppings: Smoked Bacon, sliced Avocado, fried egg each \$3.00 extra

## SIDE DISHES \$8

### Coleslaw\*

white raisin, fennel & sumac

### Garden Salad \*

dill & white balsamic

### Grilled Carrots\*

sesame seeds, quinoa & labneh

### Broccolini \*

seeded mustard & jamon crumbs

### Triple Cooked Potao\*

### Creamed Potato Puree\*

## DESSERT

### Chocolate Mousse \$18

raspberry jelly, cocoa crumble & raspberry sorbet

### Chocolate Fondant \$18

orange, nougat & vanilla ice cream

### Vanilla Crème Brulee \$ 15

caramel & seasonal berries

### Brie de Nangis \$18

stone baked black lavosh, walnut bread & honeycomb

### Superfruit RX Palette \$18

seasonal fruits & berries



### Mango Dome \$16

blood peach granita & mango jelly

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*Starwood Preferred Guest / 15% for up to eight people only*

