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# THINKING LIGHT

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<b>Tommy Bread</b> (GFO)	9.5
<b>Roast Garlic &amp; Herb Pizza Bread</b> (GFO)	9
<b>House Made Trio of Dips</b> (GFO) (extra bread)	15 3
<b>Soup of the Day</b> ŵ Italian peasant bread	p.o.a
<b>Star Bar Platter</b> (GFO) marinated olives, feta filled peppers, prosciutto, oysters, double brie, marinated button mushrooms, dolmades, semi dried tomatoes, smoked salmon, warm chorizo, squid, house made dip with wood fired bread	32
<b>Fresh Moulting Bay Oysters</b> (East Coast Tasmania)	
<b>Natural</b> (GFO)	1/2 Doz - 14    Doz - 26
<b>Kilpatrick</b>	1/2 Doz - 16    Doz - 30
<b>Pan Seared Haloumi Stack</b> (GFO) ŵ carrot and potato rosti & char grilled vegetables	16
<b>Salt &amp; Pepper Squid</b> (GFO) ŵ orange & coriander coleslaw	15 / 24

GFO = Gluten Free Option Available Upon Request

Please make staff aware of any allergies or intolerances when ordering.

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# SALADS

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<b>Classic Caesar</b>	16
cos, bacon, croutons & anchovies w a poached egg & homemade Caesar dressing	
<b>add grilled chicken</b>	4
<b>add smoked salmon</b>	5
<b>Roast Chicken &amp; Pesto Salad</b> (GFO)	18
mesculin w capsicum, pumpkin, cashews & red pesto	
<b>Thai Beef Salad</b>	19
marinated sweet chilli & sesame beef w mesculin, tomatoes, mushrooms & snow pea sprouts	
<b>Chilli Squid Salad</b>	20
flash fried mountain pepper squid w roma tomatoes, cucumber, capsicum, celery, croutons & chilli vinaigrette	
<b>Greek Salad with Lamb</b> (GFO)	20.5
mesculin, olives, feta, cucumber, spanish onion, tomatoes & house dressing	

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# PASTA

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Gluten Free Pasta Available Upon Request

<b>Penne Amatriciana</b> (GFO)	19
pomodoro napoli, pancetta, onion, chilli, thyme & parmigiano	
<b>Linguini Carbonara</b> (GFO)	19
pancetta, parmigiano, garlic, egg, parsley & white wine (cream optional)	
<b>Saffron Prawn Risotto</b> (GFO)	24
cherry tomatoes, spinach & a touch of chilli	
<b>Pumpkin Gnocchi</b>	20
asparagus, mixed capsicum, basil, wilted rocket, tomato pesto & basil oil	

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# OF GREATER SUBSTANCE

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<b>Char Grilled Rib Eye</b> (GFO)	30
w̄ herb roasted potato stack, baked swiss brown mushrooms and sautéed spinach w̄ your choice of sauce	
<b>Fish of the Day</b>	p.o.a
<b>Chicken Breast</b>	28
w̄ a coconut , peanut & lemongrass laksa, served on bok choy, baby carrots & tofu	
<b>Char Grilled Lamb Cutlets</b>	31
served on potato gnocchi with pancetta, fresh herbs & broccolini in a Saltinbocca glaze	
<b>King Rib Pork Cutlet</b> (GFO)	28
glazed in Rekorderlig wild berry cider, served w̄ a pistachio crust on a swede mash & wilted spinach	
<b>Tomato Herb Feta &amp; Leek Tart</b> (GFO)	21
served on a spinach & asparagus salad with basil cashew pesto	

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## BY MY SIDE

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<b>Garden Salad w̄ house dressing</b> (GFO)	4/8
<b>Buttered Greens</b> (GFO)	7
<b>Creamy Mash</b> (GFO)	8
<b>Steakhouse Chips w̄ aioli</b> (GFO)	4/7
<b>Wedges w̄ sour cream &amp; sweet chilli</b> (GFO)	5/8

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## SAUCES

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<b>House Pan Gravy</b>	1
<b>Garlic &amp; Herb Butter</b>	1
<b>Mixed Peppercorn</b>	1.5
<b>Mushroom</b>	1.5
<b>Hollandaise</b>	1.8

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# STAR BAR CLASSICS

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<b>Star Bar Brekky</b> (available 11:30am – 3pm) (GFO)	<b>16</b>
poached eggs on vienna ŵ bacon, roasted tomatoes & hollandaise sauce or tomato chutney	
<b>Toasted Chicken Wrap</b> (available 11:30am – 3pm)	<b>17.5</b>
crumbed chicken breast, mesculin, bacon, tomato, cheese & sweet chilli sauce ŵ steakhouse chips	
<b>Open Steak Sandwich</b> (GFO)	<b>19.5</b>
bacon, onion, mushrooms, tomato, mesculin, poached egg & hollandaise ŵ steakhouse chips	
<b>Morrocan Chicken Burger</b>	<b>19</b>
marinated chicken breast, cos lettuce, tomato, spanish onion and chermoula aioli ŵ steakhouse chips	
<b>Battered Fish &amp; Chips</b> (GFO)	<b>19.5</b>
ŵ steakhouse chips, garden salad and tartare	
<b>Star Bar Parmi</b> (GFO)	<b>19.5</b>
ŵ steakhouse chips & garden salad or creamy mash & buttered greens	
<b>Chicken Snitzel</b> (GFO)	<b>18.5</b>
steakhouse chips & garden salad ŵ your choice of mixed peppercorn or mushroom sauce	
<b>Vegetarian Lasagne</b>	<b>19</b>
roasted mushrooms, tomatoes, basil & spinach topped with rocket & parmigiano	

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# PIZZERIA

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*Our own pizza crust w/ ripe tomato sugo & mozzarella  
Gluten Free Pizza Bases Available Upon Request*

<b>Margherita</b> fresh basil & bocconcini	15
<b>Fess</b> peperoni, mushrooms, roast capsicum, spanish onion, kalamata olives & chilli	21
<b>Pescatore</b> garlic prawns, scallops, squid, smoked salmon, chives & spanish onion	23
<b>Mikanos</b> pork belly, prosciutto, fresh chilli, pistachios, coriander, feta & onion jam	22
<b>Florence</b> double smoked ham & pineapple	18.5
<b>Pollo</b> chicken, mushrooms, roasted capsicum, bocconcini & cashews	21
<b>San Marino</b> smoked chicken, semi dried tomatoes, brie & onion jam	21
<b>Vegetarino</b> grilled eggplant, roasted capsicum, pumpkin, feta & rocket pesto	19.5
<b>Peperoni</b> peperoni, chilli, jalapeños, roasted capsicum & mint leaves	20
<b>Calabrese</b> chorizo, peperoni, smoked ham, mushrooms, spanish onion & bbq sauce	22
<b>Amalfi</b> spiced lamb, potato, rosemary, sour cream & parmigiano	22

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# DON'T DESSERT US YET

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<b>Trio of Van Diemens Icecream</b> (GFO) ŵ almond biscotti & berry coulis	8
<b>Lemon &amp; Lime Tart</b> ŵ thickened cream & strawberry gelato	10
<b>Chocolate &amp; Caramel Crème Brûlée</b> (GFO) ŵ almond biscotti & vanilla bean ice cream	10
<b>Individual Pavlova</b> (GFO) topped ŵ poached apple, rhubarb, rose water syrup, cream & vanilla bean ice cream	10
<b>Mixed Berry &amp; White Chocolate Calzone</b> ŵ strawberry & cream gelato	11
<b>Dessert of the Day</b> daily chefs creation	p.o.a
<b>Selection of Tasmanian Cheeses</b> (GFO) ŵ quince paste, dried fruits & crisp breads	18.5
<b>Hot Beverages</b>	
Selection of Teas	3.5
Espresso, Long Black	3.5
Macchiato, Latte, Cappucino, Flat White	3.8
Mocha, Hot Chocolate	4.0
Affogato, Vanilla Chai Latte	4.0
Double Shot	Add .50
Decaf	Add .50
Soy Milk	Add .50
Flavoured Syrup	Add .30
<b>Iced Beverages</b>	
Iced Chocolate, Iced Coffee or Iced Mocha	4.5