



STAR BAR

ENTRÉE MENU

Soup of the Day

w/ Grilled Sourdough

See Waiter

20 Hour Mount Gnomon Pork Belly (gfo)

w/ Sweet Chilli Jam & Apple Slaw

22/30

Fried Tasmanian Calamari

w/ Thai Style Salad

18

Southern Fried Chicken Ribs (gfo)

w/ Chipotle Mayo

14

Pork Belly Lettuce Cups (gfo)

w/ Hoisin Sauce, Cucumber, Coriander & Onion

14

Chicken Caesar Salad (vo)

Free Range Chicken Breast with Sourdough Croutons, Maple Casalinga Bacon, Grana Padano Parmesan, Poached Fried Free Range Egg & Caesar Dressings

22

Trio of Quinoa Salad (gfo)(vo)

w/ Raw Shaved Yorktown Organic Vegetables, Goats Fetta & a Maple & Apple Cider Vinaigrette

16/24

Tasmanian Tasting Plate

Local Cold Cuts & Cheese with Home Made Relish, Pickles, Olives, Sourdough & Water Crackers

For two 20 | For four 36

PUB MENU

Local Line Caught Pink Ling

w/ Boags XXX Beer Batter, Chips, Star Bar Tartare Sauce, Baby Cos & Snow Pea Salad

27

Crispy Skin Petuna Salmon (gfo)

w/ Crushed Potato Salad, Local Asparagus, Roasted Vine Tomato, Snow Pea Tendrils, Crème fraîche & Lemon Dill Dressing

26

Free Range Chicken Parma

w/ Scottsdale Ham, Tomato Sugo, Pyengana Cheddar & Mozzarella, Chips & Garden Salad

26

Mt Gnomon Free Range Pork Sausages

w/ Mashed Potato, Onion Rings & Gravy

26

King Island Milk Fed Veal Schnitzel

Parsley & Parmesan Crumbed Veal w/ Garlic & Rosemary Roasted Potatoes & a Salad of Wild Leaves, Roasted Peppers, Fetta & Capers

26

The Star Burger

180g Landfall Beef Pattie w/ Caramelised Onion, Tomato Relish, Pickled Cucumbers, American Mustard, Pyengana Cheddar on a Toasted Pigeon Hole Brioche Bun with Fries & Aioli

22

Fresh Seafood Linguine

Spring Bay Mussels, Clams, Pink Ling, Tas Calamari, Tiger Prawns w/ Parsley, Lemon, Confit Onion & Garlic

28

Landfall Beef Bolognese

w/ Penne Pasta & Grana Padano Parmesan

18

Free Range Chicken & Wild Mushroom Risotto (gfo)(vo)

w/ Yorktown Organics Wild Rocket & Grana Padano Parmesan

22

Grilled 250g Cape Grim Scotch Fillet (gfo)

La Tagliata Wild Rocket, Grana Padano Parmesan & Fries

38



250g Cape Grim Eye-Fillet (gfo)

w/ the option of 2 sides & your choice of sauce:
- Pepper Sauce
- Mushroom Gravy
- Red Wine Jus
- Café de Paris Butter

42

SIDES

• Seasonal Local Vegetables • Mashed Potato • Garlic & Rosemary Roasted Potato • Fries with Aioli • Garden Salad

8

PIZZA MENU

Garlic & Cheese

Garlic & Provolone Cheese

15

Margherita

Napoli, Mozzarella, Fior Di Latte & Basil

18

Hawaiian

Napoli, Mozzarella, Scottsdale Ham & Pineapple

22

Quattro Formaggio

Bianco Base - Garlic, Olive Oil, Mozzarella, Fior Di Latte, Roaring 40s Blue, Grana Padano

21

Pumpkin & Fetta

Napoli, Mozzarella, Baby Spinach, Roasted Pumpkin, Cherry Tomato, Marinated Fetta & Pine Nuts

21

Diavolo

Napoli, Mozzarella, Fior De Latte & Spicy Salami

23

Prosciutto

Napoli, Fior De Latte, Wild Rocket, Grana Padano & Prosciutto Di Parma

23

Pesto Chicken

Napoli, Mozzarella, Free Range Chicken, Cherry Tomato, Red Onion, Roast Pumpkin & Spinach

23

Seafood

Napoli, Mozzarella, Crystal Bay Prawns, Tas Squid, Ling & Fresh Chilli

26

BBQ Chicken

Napoli, Mozzarella, Free Range Chicken, Casalinga Bacon, Mushroom, Caramelised Onion & BBQ Sauce

23

Meat Lovers

Napoli, Mozzarella, Scottsdale Ham, Casalinga Bacon, Hot Salami, Mushroom & Olives

24

Gluten Free Bases

5