
ENTRÉES

Bacon, Garlic & Cheese Cob Loaf
\$10

Soup De Jour (gfo)
Chargrilled Sourdough – *ask staff*

Tasmanian Tasting Plate (gfo)
Local Cold Cuts – Cheese Selection – Beetroot Relish – Quince Paste
– Sourdough and Water Crackers **\$26 for two / \$45 for four**

Satay Chicken Skewers (gf)
Steamed Rice and Fried Chilli Peanuts **\$14**

Bruschetta (vgo)
Tomato – Feta – Spanish Onion – Basil and Balsamic Glaze **\$12**

Mushroom Bruschetta (vgo)
Pan Fried Mushroom – Pesto – Feta and Roquette **\$12**

Popcorn Chicken
Chipotle Aioli **\$12**

Arancini
– *ask staff* **\$10**

SALADS

Calamari Salad (gf)
Nam Jim – Asian Salad and Chilli Jam **\$18**

Warm Veg Salad (vo/gf)
Toasted Pinenuts – Feta and Pesto **\$16 / \$26**

Star Caesar Salad
Cos Leaves – Chicken Breast – White Anchovy – Grana Padano Parmesan
– Maple Bacon – Sourdough Croutons and Classic Dressing **\$22**

Wild Clover Lamb Rump Salad (gfo)
Feta – Mesculun – Cherry Tomato – Cucumber – Olives and Mint Yoghurt **\$16 / \$26**

BURGERS

All Served With Fries & Aioli

Star Burger
Landfall Beef Pattie – Caramelised Onion – Tomato Relish
– Pickled Cucumbers – American Mustard
– Pyengana Cheddar on Brioche Bun **\$24**

Pulled Pork
Chipotle Aioli and Slaw **\$23**

Vegetarian (vo)
Pumpkin Chickpea Patty – Beetroot Relish – Mixed Lettuce
and Cumin Yoghurt **\$22**

MAINS

Crispy Skin Local Salmon (gf)
Mash – Sautéed Greens – Lemon Aioli – Salsa Verde and Fried Capers **\$28**

Slow Cooked Lamb Shoulder (gf)
Mash and Red Wine Gravy **\$26**

Free Range Chicken Parma
Scottsdale Ham – Pyengana Cheddar – Fries
and Garden Salad **\$26**

60 Hour Twice Cooked Pork Ribs (gfo)
House Made BBQ Sauce – Apple Slaw and Fries **\$38**

Parsley & Parmesan Crumbed King Island Veal Schnitzel
Herb Mash – Roast Pumpkin and Red Wine Jus **\$26**

Fish & Chips
Local Line Caught Pink Ling – Garden Salad – Fries
and House made Tartare **\$26**

Pan Roasted Chicken Breast (gf)
Mash – Seasonal Vegetables – Prawns and Tarragon Sauce **\$28**

STEAKS

Cape Grim Steaks (gf)
300gm Porterhouse **\$35**
250gm Scotch Fillet **\$40**
200gm Eye Fillet **\$39**

Choice of 2 Sides – Fries – Mash – Veg – Salad – Sweet Potato Fries – Roast Vegetables
Sauces: Pepper – Mushroom – Gravy – Red Wine Jus – Garlic

PASTAS

Linguine / Penne

Carbonara
Bacon – Egg and Grana Padano **\$22**

Seafood
Pink Ling – Mussels – Calamari – Scallops – Tiger Prawns
– Garlic – Chili – Lemon and Parsley **\$28**

Bolognese
Landfall Beef – Tomato Sugo – Fresh Basil and Grana Padano Parmesan **\$20**

Mushroom & Truffle Risotto (gf)
Mushrooms- Truffle- Pesto- Spinach- Grana Padano Parmesan **\$22**

SIDES

Garden Salad (vg)
Tomato – Cucumber – Spanish Onion – Balsamic **\$8**

Fries (vgo)
Beer Battered Fries – Sea Salt – Aioli **\$8**

Seasonal Veg (vgo)
Market Selection – Confit Onion – Butter **\$8**

Potato Mash
Cream – Butter **\$8**

Sweet Potato Fries
Sour Cream **\$8**

Roast Vegetables
\$8

Onion Rings
\$8

PIZZAS

Garlic & Cheese
Garlic & Provolone Cheese **\$15**

Margherita
Napoli, Mozzarella, Fior Di Latte and Basil **\$18**

Hawaiian
Napoli – Mozzarella – Scottsdale Ham and Pineapple **\$22**

Pumpkin & Feta
Napoli – Mozzarella – Baby Spinach – Butternut Pumpkin – Cherry Tomato
– Feta and Pinenuts **\$21**

Diavolo
Napoli – Mozzarella – Fior Di Latte and Spicy Salami **\$23**

Prawn & Chorizo
Napoli – Mozzarella – Tiger Prawns – Chorizo Sausage – Fresh Chili
and Wild Roquette **\$26**

Pesto Chicken
Napoli – Mozzarella – Free Range Chicken – Cherry Tomato
– Red Onion – Roasted Pumpkin and Baby Spinach **\$23**

Seafood
Napoli – Mozzarella – Tiger Prawns – Anchovy – Calamari
– Pink Ling and Fresh Chili **\$26**

BBQ Chicken
Napoli – Mozzarella – Free Range Chicken – Streaky Bacon
– Mushroom – Caramelised Onion and BBQ Sauce **\$24**

Meat Lovers
Napoli – Mozzarella – Scottsdale Ham – Streaky Bacon – Hot Salami
– Mushrooms and BBQ Sauce **\$25**

Greek Lamb
Napoli – Mozzarella – Wild Clover Lamb – Feta – Spanish Onion
and Tzatziki **\$25**

Chilli Beef
Napoli – Mozzarella – Cape Grim Beef – Fresh Chilli – Spanish Onion
and Chipotle Aioli **\$25**

Gluten Free Base **\$5**