



BISTRO MENU

- THE STAR HOTEL -

ENTREE

DOIN' DUMPLINGS (4PC) \$13.5
Pork dumplings, served with an Asian style dipping sauce.
[DF]

ARANCINI BALLS (5PC) \$13.5
See specials board for details.

BOWL OF CHIPS \$11
*Seasoned chips served with a side of aioli. **[GF] [V] [DF]***

BOWL OF WEDGES \$11.5
Served with sour cream and sweet chilli sauce.

GARLIC BREAD 2PC \$10.5
 4PC \$14
Crisp bread topped with garlic butter with or without cheese.
[V] [ADD BACON \$3]

BRUSCHETTA 2PC \$12.5
 4PC \$16
Tomato, Spanish onion, fresh basil pesto, fetta cheese & balsamic glaze. Served on crisp Turkish bread.
[V] [CONTAINS NUTS]

SALADS

SALT & PEPPER SQUID SALAD \$32
Salt & Pepper squid served on a bed of rocket, tomato, red onion & fetta. Topped with balsamic glaze & aioli.
[DFA] [GFA]

SOUTHERN FRIED CHICKEN SALAD \$33
Southern fried chicken thighs, served on a warm broccolini, asparagus, corn, Spanish onion, roast capsicum & garlic butter salad. Topped with crispy rice noodles & drizzled with sriracha sauce & aioli.

GRILL

300G HIGH COUNTRY PORTERHOUSE \$43.5
*Cooked to your liking, served with your choice of sides & sauce. **[GF] [DF]***

300G GIPPSLAND SCOTCH FILLET \$48
*Locally sourced, cooked to your liking, served with your choice of sides & sauce. **[GF] [DF]***

SAUCES *Gravy, GF gravy, mushroom gravy, peppercorn gravy, diane gravy, red wine jus, hollandaise sauce, creamy garlic sauce or garlic butter.*

Creamy Seafood Sauce \$7.5

A rich garlic & cream sauce packed with pan fried prawns, squid, & fish.

NOTE: Our kitchen creates food with peanuts, soy, tree nuts, milk, eggs, and wheat. While we take steps to minimise the risk of cross contamination, we cannot guarantee any of our products are safe to consume for people with food allergies.

PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS & ALLERGIES WITH ORDERING

GF| GLUTEN FREE GFA| GLUTEN FREE AVAILABLE (ASK STAFF WHEN ORDERING) V| VEGETARIAN VA| VEGETARIAN AVAILABLE (ASK STAFF WHEN ORDERING) DF| DAIRY FREE DFA| DAIRY FREE AVAILABLE (ASK STAFF WHEN ORDERING) VG| VEGAN VGA| VEGAN AVAILABLE (ASK STAFF WHEN ORDERING)

PUBLIC HOLIDAYS WILL INCUR A 10% SURCHARGE

- THE STAR HOTEL -

STAR FAVOURITES

CHICKEN PARMIGIANA	\$32
<i>Chicken schnitzel layered with premium shredded ham, Napoli sauce & a two cheese blend, served with your choice of sides. [GFA] [MAKE IT A BEEF SCHNITZEL \$2]</i>	
CHICKEN SCHNITZEL	\$31
<i>Served with your choice of sides & sauce. [GFA] [MAKE IT A BEEF SCHNITZEL \$2]</i>	
CHICKEN AVOCADO	\$36.5
<i>Baked chicken breast topped with creamy bacon curry sauce & avocado, served on a bed of jasmine rice, with a side of chips & salad. [GF]</i>	
BEER BATTERED WHITING	\$32.5
<i>Served with tartare sauce & a lemon wedge with your choice of sides. Note: May contain bones.</i>	
SLOW COOKED BEEF CHEEKS	\$35.5
<i>Seared then slow cooked in an aromatic sweet beef & red wine reduction. Served on potato mash, steamed greens & vegetables. [GF]</i>	
HONEY SOY & GINGER GLAZED SALMON	\$37.5
<i>Oven baked salmon in a honey, soy & ginger glaze. Served with rice and pan-fried seasonal greens. [GF]</i>	
ROAST	\$30
<i>See specials board for details.</i>	
BBQ PORK RIBS	\$41
<i>Slow cooked BBQ pork ribs served with a side of coleslaw and wedges.</i>	
THAI RED CURRY	\$32.5
<i>Broccoli, zucchini, carrots, red onion and your choice of protein (chicken, prawns or tofu) cooked through a mild red curry sauce. Served on a bed of jasmine rice, topped with fried shallots. [VA, VGA]</i>	

PASTA

PRAWN, BACON & AVOCADO FETTUCCINE	\$32.5
<i>Pan-fried prawns, bacon, Spanish onion, spring onion, cherry tomatoes & avocado in a creamy garlic sauce.</i>	
MEDITERRANEAN GNOCCHI	\$29
<i>Zucchini, red onion, roast capsicum, mushrooms, olives & pan fried gnocchi tossed in Napoli sauce, tossed with fetta. (Add chicken, \$4)</i>	
FETTUCCINE CARBONARA	\$29.5
<i>Fettuccine tossed through a rich & creamy bacon & onion sauce. Served with or without chicken.</i>	

- STAR HOTEL MEMBERSHIP -

ALL MEMBERS RECEIVE A DISCOUNT ON FOOD AND DRINKS WHEN ORDERING AT THE COUNTER.
 NOT A MEMBER? ASK ONE OF OUR FRIENDLY STAFF HOW TO SIGN UP. IT'S FREE!

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SENIORS

ALL SENIORS MEALS - \$23

Receive a complimentary glass of house wine, beer or soft drink with any meal from the seniors menu

ON **THURSDAYS** GET YOUR SENIORS MEAL FOR JUST \$21!

ROAST

See specials board for details

BEER BATTERED WHITING

Served with tartare sauce, a lemon wedge & your choice of sides.

PRAWN, BACON & AVOCADO PASTA

Pan-fried prawns, bacon, Spanish onion, spring onion, cherry tomatoes & avocado in a creamy garlic sauce.

SLOW COOKED BEEF CHEEKS

*Seared then slow cooked in an aromatic sweet beef & red wine reduction. Served on potato mash, steamed greens & vegetables. **[GFA]***

SALT AND PEPPER SQUID SALAD

Salt & Pepper squid served on a bed of rocket, tomato, red onion & fetta. Topped with balsamic glaze & aioli.

THAI RED CURRY

*Broccolini, zucchini, red onion, carrots and your choice of protein (chicken, prawns or tofu) cooked through a mild red curry sauce. Served on a bed of jasmine rice, topped with fried shallots. **[DF] [VA] [VGA]***

CHICKEN SCHNITZEL

*Served with your choice of sides & sauce: gravy, mushroom gravy, peppercorn gravy, Dianne gravy, red wine jus, hollandaise sauce, creamy garlic sauce or garlic butter. (Seafood sauce \$7.50 extra) **[GFA]***

LAMBS FRY & BACON

*Traditional & cooked to perfection served with gravy & your choice of sides. **[GFA]***

- MEMBERSHIPS -

BECOME A MEMBER. ASK ONE OF OUR FRIENDLY STAFF TO SIGN YOU UP, IT'S FREE!

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Star

DESSERTS

CHURROS (3PC) | \$15

served with ice cream & chocolate sauce.

CHOCOLATE BROWNIE | \$12

House-made brownie served with chocolate sauce, ice-cream. Topped with chocolate flakes.

STICKY DATE PUDDING | \$12

House-made, delicious classic date pudding topped with a warm butterscotch sauce served with a side of vanilla ice cream.

AFFOGATO | \$19

A scoop of vanilla ice cream topped with a shot of espresso. Served with 30ml either Kahlua or Frangelico.

[GF]

ICE CREAM SUNDAE | \$12

*Vanilla ice cream in a sundae glass, with your choice of topping (chocolate, strawberry, caramel or banana) topped with crushed nuts. **[GF]***



Star

WINE LIST

LOCAL WINE

BLUE GABLES MOSCATO | MAFFRA

This sweet refreshing wine is bursting with aromas of rose petals and a palate fresh with vibrant floral flavors.

150ML	250ML	BOTTLE
\$10.5	\$17	\$43

BLUE GABLES SAUVIGNON BLANC | MAFFRA

Soft, fruity and easy-to-drink, with ripe plums, cherries and subtle spice flavors.

\$11	\$17.5	\$45
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BLUE GABLES CHARDONNAY | MAFFRA

The palate is bright and fresh with citrus and melon fruits balanced with natural acidity.

\$12	\$19	\$51
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LIGHTFOOT & SONS ROSÉ | BAIRNSDALE

Highly aromatic with vibrant fresh strawberry fruit character, bright natural acidity and a crisp, dry finish.

\$45

BLUE GABLES SHIRAZ | MAFFRA

A wonderfully balanced Shiraz displaying cherry fruit and white pepper.

\$12	\$19	\$51
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NARKOJEE FRANCIS ROAD SHIRAZ | GLENGARRY

Blackberry and raspberry with savory notes of black olives, licorice, chocolate and cedary French oak.

\$55

SPARKLING

HARDYS THE RIDDLE SPARKLING | AUSTRALIA

A vibrant and bubbly texture combined with rich fruit flavours and toasty characters.

\$8.5	\$34
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DA LUCA CORE PROSECCO | SICILY, ITALY

Bright tropical fruits & passionfruit aroma with a tropical fruit flavour.

\$9.5	\$39
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ARRAS BRUT ELITE | TASMANIA

Blended from the classic sparkling grape varieties, impeccably grown in the premium viticultural regions of Tasmania, the Brut Elite has remarkable brightness of character and structural elegance

\$85

0% HARDYS SPARKLING | AUSTRALIA

With zero percent alcohol, enjoy the traditional vibrant and bubbly texture combined with rich fruit flavours & toasty characters

\$40

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WINE LIST

WHITE

	150ML	250ML	BOTTLE
HARDYS THE RIDDLE MOSCATO AUSTRALIA <i>Sweet and fruity wine with tropical fruit flavours and a crisp, refreshing finish.</i>	\$8.5	\$13.5	\$34
HARDYS THE RIDDLE SAUVIGNON BLANC AUSTRALIA <i>A lively, crisp wine with fresh citrus flavours and light herbaceous undertones.</i>	\$8.5	\$13.5	\$34
MUD HOUSE SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND <i>Classic tropical fruits are complemented by zesty grapefruit acidity giving the wine a juicy and refreshing finish.</i>	\$9.5	\$15	\$39
GRANT BURGE BENCHMARK PINOT GRIGIO SOUTH AUSTRALIA <i>Made for early drinking with flavours of green pears balanced by subtle creaminess and dry acidity.</i>	\$8.5	\$13.5	\$34
HARDYS THE RIDDLE CHARDONNAY AUSTRALIA <i>Fresh peach flavours integrated with toasty oak characters and a creamy mouthfeel.</i>	\$8.5	\$13.5	\$34

ROSÉ

DAYS OF ROSÉ DRY ROSÉ SOUTH AUSTRALIA <i>With a hint of strawberry and whispers of rose petal. Crisp and refreshing.</i>	\$9.5	\$15	\$39
19 CRIMES SNOOP CALI ROSÉ CALIFORNIA, USA <i>With a hint of strawberry and whispers of rose petal. Crisp & refreshing.</i>	\$9.5	\$15	\$39

RED

TA_KU PINOT NOIR MARLBOROUGH, NEW ZEALAND <i>Vibrant and approachable with flavours of cherry and raspberry complemented by hints of spice.</i>	\$9.5	\$15	\$39
THE COLDSTREAM GUARD PINOT NOIR YARRA VALLEY <i>Bright and floral, this Pinot Noir offers immediate enjoyment and food friendliness</i>	\$12.5	\$20.5	\$51
GRANT BURGE BENCHMARK MERLOT SOUTH AUSTRALIA <i>Soft, fruity and easy-to-drink, with ripe plums, cherries and subtle spice flavours.</i>	\$8.5	\$13.5	\$34
GRANT BURGE BENCHMARK SHIRAZ SOUTH AUSTRALIA <i>Stunning Shiraz, with flavours of blackberries, strawberries, spice and silky-smooth tannins.</i>	\$8.5	\$13.5	\$34
ST HALLATT GARDEN OF EDEN SHIRAZ BAROSSA VALLEY <i>Lifted floral aroma with elegant red fruits on the palate.</i>	\$9.5	\$15	\$39
GRANT BURGE BENCHMARK CABERET SAUVIGNON SOUTH AUSTRALIA <i>A rich and full-bodied wine with plenty of blackcurrant, cassis and spice flavours.</i>	\$8.5	\$13.5	\$34
KATNOOK FOUNDERS BLOCK CABERNET SAUVIGNON COONAWARRA, SOUTH AUSTRALIA <i>A well structured, medium bodied wine, expressing rich dark berry fruits and sweet spice.</i>	\$9.5	\$15	\$39

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DRINKS LIST

ON TAP

FURPHY
FURPHY CRISP
IRON JACK (MID)
STONE & WOOD PACIFIC ALE
LITTLE CREATURES XPA
JAMES SQUIRE 150 LASHES
JAMES SQUIRE GINGER BEER
GUINNESS
CARLTON DRAUGHT
GREAT NORTHERN SUPER CRISP (MID)

NON-ALCOHOLIC

COKE
COKE NO SUGAR
SPRITE
RASBERRY
GINGER ALE
LEMON SQUASH
LEMON LIME AND BITTERS
PEACHY KEEN MOCKTAIL
APPLE JUICE
ORANGE JUICE
CRANBERRY JUICE
PINEAPPLE JUICE
HEINEKEN ZERO

SPIRITS

VODKA
GIN
TEQUILA
RUM
SCOTCH
BOURBON

TEA & COFFEE

COFFEE
Flat white, Cappuccino, Cafe Latte, Macchiato, Long Black, Espresso, Mocha.

- Flavoured Syrup - Caramel, Vanilla & Hazelnut
- Extra Shot Of Espresso - \$0.50

TEA
Traditional, English Breakfast, Earl Grey, Peppermint, Chamomile, Green

CHAI
Spice Chai, Vanilla Chai

HOT CHOCOLATE

WE ALSO HAVE A GREAT SELECTION OF BOTTLED BEER, CIDER, RTDS + SOFT DRINK & RED BULL IN OUR FRIDGES. AS WELL AS PLENTY OF SPIRITS IF YOU'RE AFTER SOMETHING OTHER THAN THE HOUSE OPTIONS. PLEASE ASK OUR FRIENDLY STAFF FOR MORE INFORMATION WHEN ORDERING.

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Star COCKTAILS

BLUE STEEL | \$24

Malibu, Blue Curacao, Midori, Pineapple, Coconut Rim

APPLE PIE MARTINI | \$22

Vanilla vodka, Fireball, Vanilla Galliano, Pineapple Juice & Apple Juice. With a Cinnamon Sugar Rim

PINA COLADA | \$22

Bacardi, Malibu, Sugar Syrup, Pineapple Juice & Cream

PORNSTAR MARTINI | \$24

Vanilla Vodka, Passionfruit Liqueur, Sugar Syrup, Passionfruit Pulp, Lime & Prosecco

THE BOOZY BULL | \$22

Gin, Midori, Blue Curacao, Redbull & Lime

MARGARITA - CLASSIC OR SPICY MANGO & PASSIONFRUIT | \$23

- *Fresh Lime, Tequila & Cointreau*
- *Lime, Mango Puree, Passionfruit, Tequila, Cointreau & a Chilli Salt rim.*

LONG ISLAND ICED TEA | \$22

Vodka, Bacardi, Captain Morgan, Tequila, Cointreau & Coke

STAR CROSSED LOVER | \$23

Spiced Rum, Vanilla Galliano, Passionfruit puree, Pineapple Juice, Lime

SEX IN THE BACK OF THE UTE | \$22

Peach Liqueur, Passion Vodka, Bacardi, OJ & Cranberry Juice

ESPRESSO MARTINI | \$22

Espresso Shot, Kahlua, Sugar Syrup & Vodka

BARNEY BANANA | \$17

Banana Liqueur, Kahlua & Milk

MONTHLY COCKTAIL SPECIAL

See staff for details

