

TO START

GARLIC, ROSEMARY AND PARMESAN SOURDOUGH 8.5

BRUSCHETTA w/ roast capsicum, basil & whipped ricotta 12.5

HOUSE MARINATED OLIVES w/ white anchovies GF 9

HOUSE GUACAMOLE w/ corn chips & fresh limes GF 12.5

TO GRAZE

KOREAN FRIED CHICKEN w/ kimchi aioli, lime wedge, sweet soy & sesame 15

PORCINI MUSHROOM ARANCINI w/ truffle aioli & shaved parmesan (5) V 16

CUBAN SALAD w/ avocado, spanish onion, mixed leaf & grilled rum pineapple salsa V GF 16
add chicken GF 4.5

GRILLED COB OF CORN w/ parmesan, chipotle chilli & ricotta (3) V 13

PORK BELLY SLIDERS w/ pickled cabbage & spiced apple puree (3) 16

SMOKED CHICKEN SALAD w/ feta, pecans, shaved pear & spanish onion GF 19

CHILLI SALT SQUID w/ roasted garlic aioli, parsley & lime GF 16

TRUFFLED FRIES w/ parmesan & herbs V GF 15

SMOKY PAPRIKA PORK KEBABS w/ mojo picon & lemon (3) GF 14

TO FEAST

PAN FRIED FISH OF THE DAY on carrot puree w/ pickled mushrooms, chilli & parsley GF Market Price

LEMON FETA & THYME CHICKEN w/ grilled Mediterranean vegetables & kipfler potato GF 26

QUINOA NACHOS STUFFED CAPSICUM w/ avocado & sour cream V GF 18

PORK BELLY w/ prawns, butternut pumpkin puree & chimichurri GF 22

ANGUS BEEF BURGER w/ onion jam, maple bacon, monterey jack cheese & fries 19

WILD YAK IPA BEER BATTERED SNAPPER FILLETS w/ fries, mixed leaf salad & house made tartar 19

PLEASE PLACE YOUR ORDER AT THE BAR

PIZZA

gluten free bases available \$4

all pizzas are made on our 27cm artisan pizza bases

CHAR GRILLED VEGETABLES w/ pesto & feta v 23

SMOKED CHICKEN w/ maple bacon 25

PROSCIUTTO w/ potato, caramelised onion, rosemary & rocket 25

PULLED PORK w/ chipotle aioli & avocado cream 25

STEAKS

served w/ potato gratin, onion puree, beans, cafe de paris butter & jus

250G COLLINSON RUMP GF 26

250G CENTRAL TABLELANDS SCOTCH FILLET GF 32

350G VIKING CUTLET GF 41

SIDES

ROSEMARY KIPFLER POTATOES GF 8

GARDEN SALAD GF 8

SMALL BOWL SHOESTRING FRIES GF 8

BEANS, FETA & PECANS GF 8

STAR HOTEL

NEWCASTLE

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