

STARFISH NIGHT.

CLYDE RIVER OYSTERS

Clyde River Sydney rock oysters

NATURAL \$4 Each (min 3)

Served with lemon, mignonette, lemongrass & chilli

OYSTERS KILPATRICK \$4.50 Each (min 3)

SNACKS

GARLIC BREAD (V)	9
Sourdough, garlic butter	
SALT & PEPPER SQUID (GF, DF)	16
Rice wine vinegar pickled cucumber salad, aioli	
FISH TACOS (DF)*	17
Beer battered fish, lettuce, guacamole, pineapple & jalapeño salsa, sour cream, black beans (2 per serve)	
SPICY BUTTERMILK FRIED CHICKEN WINGS	18
Blue cheese dipping sauce	
TIGER PRAWN BOWL (200 gram) (GF*, DF*)	21
Whole prawns, tangy seafood sauce, garlic sourdough	
ANTIPASTO PLATTER (GF* + 4)	25
House baked flatbread, prosciutto, hot salami, olives, roast peppers, hummus, pesto	

SALADS

INDO BOWL (GADO GADO) (V*, VG*)	23
Wombok, fried potato, carrot, onion, cucumber, tomato, fried tofu, boiled egg, prawn crackers, satay sauce, fried onions	
ADD BALINESE CHICKEN	+ 6
STICKY PORK AND FRIED PRAWN SALAD (GF, DF)	28
Pork belly, fried prawns, mixed leaves, red onion, wombok, asian herbs, cucumber, bean shoots, rice noodles, chilli thai dressing	
SALT AND PEPPER SEAFOOD SALAD (GF, DF)	28
Salt & pepper spiced fried fish, squid, prawns, house salad, lemon aioli	

PASTA

PENNE (V)	23
Broccolini, asparagus, peas, spinach, zucchini, pesto, cream, pinenuts, parmesan	
BURST CHERRY TOMATO LINGUINE (V)	23
Chilli, garlic, rocket, white wine, parmesan	
ADD PRAWNS	+ 6
STARFISH SPAGHETTI	26
Chorizo, prawns, red peppers, roasted tomatoes, peas, parmesan	
BEEF RAGU RIGATONI	27
Slow cooked beef, tomato, peas, red wine sauce, cracked pepper, parmesan	

SOMETHING MORE

BALINESE NASI GORENG (DF)	19
Fried rice, prawns, vegetables, fried egg, fried shallots, tomato, cucumber, prawn crackers	
BEER BATTERED FISH (DF*)	30
Chips, salad, tartare sauce	
FISH OF THE DAY	Market Price
Please ask your server for details and pricing	
SLOW COOKED BEEF SHORT RIB (DF*)	36
Sticky BBQ sauce, dauphinoise potatoes and greens	
TWICE COOKED PORK BELLY (GF, DF*)	30
Dauphinoise potato, saurkraut, greens and cider jus	
PAN ROASTED CHICKEN BREAST (GF, DF*)	30
Wrapped in prosciutto with dauphinoise potato, greens, mixed mushroom jus	

SIDES

CHIP BOWL (GF, V, DF)	SM 5	LG 8
Aioli		
CURLY FRIES (V)	9.5	
Black pepper, pecorino, starfish sauce		
HOUSE SALAD (GF, V, DF)	12	
Mixed leaves, tomato, cucumber, red onion, carrot, vinaigrette		

PIZZA

MARGHERITA (V)	22
Cherry tomato, bocconcini, basil	
MUSHROOM (V)	23
Garlic, goats cheese, sage, parmesan	
HAWAIIAN	24
Ham and pineapple	
SALAMI	25
Salami, bocconcini, basil	
THAI CHICKEN	26
Peanut sauce, chicken, bean shoots, coriander, Thai dressing	
PROSCIUTTO	28
Prosciutto, tomato, feta, rocket, garlic oil	
SUPREME	29
Bacon, beef, salami, mushroom, red onion, ham, capsicum, olives	
PRAWN	29
Garlic, chilli, mango, red onion, coriander	
SEAFOOD	29
Prawns, squid, mussels, red onion, aioli	
GLUTEN FREE PIZZA BASE + \$4	
DESSERTS	
SELECTION OF CAKES (GF, V, DF options available)	
Please ask your server for details and pricing	
GELATO 1 SCOOP 2 SCOOPS 3 SCOOPS	5 9 12
Vanilla, chocolate, strawberry	

DIETARY CODES

GF - Gluten Free **GF*** - Gluten Free option available
VG - Vegan **V** - Vegetarian
DF - Dairy Free **DF*** - Dairy Free option available
COELIACS - are advised to consult staff regarding selections

ALL PRICES ARE INCLUSIVE OF GST. | PRICES ARE SUBJECT TO 15% SURCHARGE ON PUBLIC HOLIDAYS 10% SURCHARGE ON SUNDAYS

Menu items may come into contact with allergens. For more information please ask your server