

WELCOME TO

STARFISH

BATEMANS BAY



WHERE EAST
MEETS WEST
MEETS THE SEA

STARFISH WAS FOUNDED IN 1995 AS A DELI STYLE EATERY.

OVER THE YEARS IT HAS EVOLVED TO BECOME ONE OF THE SOUTH COAST'S
FAVOURITE CAFE RESTAURANTS. TODAY CHEF ANH IS COMBINING THE EASTERN
FLAVOURS AND STREET COOKING OF HER HOMETOWN, HOI AN, VIETNAM,
ALONGSIDE AUSTRALIAN FAVOURITES INTO ONE EXCITING AND VIBRANT CASUAL
DINING EXPERIENCE... WE HOPE YOU ENJOY

ENTREES

CLYDE RIVER OYSTERS

Clyde River Sydney rock oysters

NATURAL \$4.70 Each (min 3)

Served with lemon, mignonette, dragon hot dipping sauce

OYSTERS KILPATRICK \$4.95 Each (min 3)



CHEESY GARLIC BREAD (V)

12.5

GARLIC PARMESAN PIZZA (GF* + 4.5)

19

DOLMADES (VG, GF)

17.5

Vine leaves & rice, served warm w/ mint and cucumber yoghurt

SALT & PEPPER SQUID (GF, DF)

19.5

Salt and pepper spice, starfish sauce, lemon wedge

CREAMY PUMPKIN SOUP (V, GF*)

18.5

Served w/cream and toasted sourdough

FISH TACOS (DF*)

CHEF RECOMMENDATION

22

Beer battered fish, cabbage, guacamole, jalapenos, salsa, mint, starfish sauce, lemon (2 per serve)

TIGER PRAWN BOWL (GF*, DF*)

24.5

Whole prawns, starfish sauce, toasted sourdough, lemon wedge

ADD DRAGON HOT DIPPING SAUCE + 2

ANTIPASTO PLATTER (GF* + 4.5)

29.5

House baked flatbread, prosciutto, salami, mixed olives, roast red peppers, hummus, pesto

SPICY BUFFALO CHICKEN WINGS (GF,DF)

CHEF RECOMMENDATION

18.5

Served with starfish sauce

ADD DRAGON HOT DIPPING SAUCE + 2

GF - Gluten Free **GF*** - Gluten Free Option Available **V** - Vegetarian **VG** - Vegan

DF - Dairy Free **DF*** - Dairy Free Option Available

Coeliacs - are advised to consult staff regarding selections

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

ALL PRICES ARE INCLUSIVE OF GST

PRICES ARE SUBJECT TO 10% SURCHARGE ON SUNDAY, 15% SURCHARGE ON PUBLIC HOLIDAYS

TOASTIES

HAM CHEESE & TOMATO



12

CHICKEN

Chicken, Cheese, Red Onion, Starfish Sauce

12.5

VEGO

Grilled haloumi, hummus, roasted red peppers, red onion, pesto

13.5

GLUTEN FREE + 2

NOODLES, PASTA, SALADS & BOWLS

SWEET SOY NOODLES (V, VG, DF)

Hokkien noodles, sweet soya sauce, snow peas, coriander, shallots, red onion, bean shoots, chilli

24

ADD CHICKEN or PRAWN + 8

CREAMY CHICKEN, HAM & MUSHROOM FETTUCINE

Pan-seared chicken and sautéed mushrooms in a rich garlic & parmesan cream sauce, served over linguine and topped with fresh herbs

28.5

CLASSIC BEEF RAGU FETTUCINE

Slow-cooked beef ragu in a rich tomato and red wine sauce, served over fettuccine and finished with parmesan and fresh basil

29.5

GRILLED HALLOUMI & ROASTED PUMPKIN BOWL (V, VG*, DF* GF)

Grilled haloumi, roasted pumpkin, rocket, carrots, corn, fetta, with a citrus dressing and balsamic glaze

28

STICKY PORK & FRIED PRAWN SALAD (GF, DF) **CHEF RECOMMENDATION**

Pork belly, fried prawns, mixed leaves, red onion, wombok, cucumber, bean shoots, rice noodles, asian dressing

29.5

SALT AND PEPPER SEAFOOD SALAD (GF, DF)

Salt & pepper fried fish, squid, prawns, mixed leaves, tomato, cucumber, red onion, carrot, vinaigrette, starfish sauce

29.5

GRILLED ASIAN CHICKEN SALAD (GF*, DF)

Chicken, mixed leaves, wombok, red onion, carrot, bean shoots, fried shallots, asian dressing

27

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MAINS

ALL DAY BACON & EGG ROLL

Bacon, 2 eggs, milk bun, bbq or tomato sauce

ADD CHEESE +1.5



15

MEKONG FRIED RICE (DF, GF)

Spicy fried rice, tiger prawns, fried egg, fried shallots, cucumber, prawn crackers

28.5

CHEESE BURGER (GF*)

Beef patty, bacon, cheese, lettuce, onion, pickles, tomato, baja sauce, chips

UPGRADE TO SWEET POTATO FRIES + 5

27.5

SATAY CHICKEN BREAST (GF/DF) **CHEF RECOMMENDATION**

Breast fillet, golden satay, steamed rice, broccolini,

ADD DRAGON HOT DIPPING SAUCE + 2

34

BO KHO (DF, GF*) **CHEF RECOMMENDATION**

Central vietnamese beef curry, carrots, and sourdough

33

HOI AN FRESH SPRING ROLLS (DF, GF)

Pork, prawn, rice paper, mixed leaves, noodles, carrots, mint with golden satay sauce

*Please note limited quantities rolled per day

ADD DRAGON HOT DIPPING SAUCE + 2

24.5

CHILLI & FRESH BAMBOO PRAWNS (DF, GF*)

Prawns, chilli, bamboo, steamed rice, shallots

32.5

BLACK ANGUS RUMP CAP STEAK (DF, GF*)

Chimichuri, fries, salad

ADD DRAGON HOT DIPPING SAUCE + 2

UPGRADE TO SWEET POTATO FRIES + 5

42



SEAFOOD MAINS

EDEN MUSSELS (GF*) **CHEF RECOMMENDATION**

Cooked in garlic basil & chilli tomato broth, w/ toasted sourdough

32

BEER BATTERED FISH (DF*)

Locally caught fish, chips, salad, tartare sauce, lemon wedges

ADD DRAGON HOT DIPPING SAUCE + 2

UPGRADE TO SWEET POTATO FRIES + 5

32.5

GRILLED FISH OF THE DAY (GF/DF)

Locally caught Narooma Swordfish steak w/ spinach, broccolini, tomato salsa & spicy red capsicum & crushed tomato puree

37.5

SEAFOOD PLATTER FOR TWO **CHEF RECOMMENDATION**

(GF*/DF)

125

3 Natural Oysters, 3 Kilpatrick Oysters, Tiger Prawns, Salt & Pepper Squid, Beer

Battered Fish, Grilled Swordfish, Salt & Pepper Prawns, Chips & Salad,

Starfish & Tartare Sauce

ADD DRAGON HOT DIPPING SAUCE

+ 2

PIZZA

MARGHERITA (V) Cherry tomato, bocconcini, basil	25
VEGETARIAN (V) Cherry Tomato, Red Onion, Capsicum, Mushrooms	26
MUSHROOM (V) Garlic, fetta, spinach, parmesan	27.5
HAWAIIAN Ham and pineapple	27.5
SALAMI Salami, bocconcini, basil	29.5
THAI CHICKEN Peanut sauce, chicken, beanshoots, coriander, Thai dressing	30.5
PROSCIUTTO Prosciutto, feta, rocket, garlic oil	33
SUPREME Bacon, beef, salami, mushroom, red onion, ham, capsicum, olives	33
GARLIC PRAWN BACON & MANGO Garlic base, prawns, chili, bacon, mango, red onion, coriander	33
HOI AN GREEN DRAGON Pesto base, prawns, chicken, green jalapeno, rocket, dragon hot sauce	34
GLUTEN FREE PIZZA BASE	+ \$4.5

SIDES

CHIP BOWL (V, GF) Starfish Sauce	9.5
ADD DRAGON HOT DIPPING SAUCE + 2	
SWEET POTATO FRIES (V, GF) Served w/starfish sauce	12.5
ADD DRAGON HOT DIPPING SAUCE + 2	
HOUSE SALAD (GF) Mixed leaves, tomato, cucumber, carrot red onion,, vinaigrette, fetta, olives	16
STEAMED RICE	+5
GOLDEN SATAY SAUCE	+3

DESSERTS

GELATO	
1 SCOOP 2 SCOOPS 3 SCOOPS	
\$5 \$9 \$12	
VANILLA, CHOCOLATE, STRAWBERRY	
CAKE SELECTION	8.5
LEMON LIME CHEESECAKE PECAN PIE	
CARROT CAKE CARAMEL SLICE 	
CHOCOLATE MUDCAKE 	
All served with cream	
ADD ICE CREAM +2	

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THE STARFISH STORY

THE EARLY YEARS

IN 1995, THE CALTEX PETROL STATION THAT SAT ON THE BATEMANS BAY WATERFRONT WAS LEVELLED AND STARFISH DELI WAS BORN. ORIGINALLY A DELI-STYLE EATERY, IT EVOLVED OVER THE YEARS INTO A VIBRANT CAFE RESTAURANT.

CHEF ANH

A FEW YEARS EARLIER, IN 1991, A GIRL NAMED ANH WAS BORN IN HOI AN, CENTRAL VIETNAM. WHEN SHE WAS JUST SIX YEARS OLD, HER PARENTS WOULD PUT HER ON THE BACK OF A MOTORBIKE WITH STICKY RICE WRAPPED IN BANANA LEAVES AND SEND HER OUT TO THE BEACHES. THERE, SHE WOULD WALK UP AND DOWN ALL DAY LONG, SELLING THE PARCELS TO TOURISTS FOR A FEW CENTS.

AS A YOUNG TEENAGER, ANH WAS ALREADY RUNNING VIETNAMESE HOME AND STREET FOOD COOKING WORKSHOPS FOR TOURISTS, SHARING FLAVOURS THAT HAD TRAVELLED THROUGH GENERATIONS.

IN 2019, ANH EMIGRATED TO AUSTRALIA. WITH NO FORMAL COOKING QUALIFICATIONS, SHE WAS INITIALLY HIRED FOR HER FIRST JOB AT STARFISH AS A CLEANER. HOWEVER, IT DIDN'T TAKE LONG FOR THE OWNER, PAUL, TO RECOGNISE ANH'S IMMENSE LOVE AND SKILL FOR FOOD. SO STARFISH SUPPORTED ANH THROUGH A CHEF APPRENTICESHIP, ALONGSIDE WORK EXPERIENCE IN OTHER RESTAURANTS TO FORMALISE HER TALENT FOR COOKING. SOMEWHERE ALONG THE WAY, ANH ALSO STOLE PAUL'S HEART.

STARFISH TODAY

TODAY, CHEF ANH IS TAKING FAMILY RECIPES AND FLAVOURS THAT HAVE TRAVELLED THROUGH GENERATIONS, AND IS GIVING THEM A PLACE HERE IN BATEMANS BAY.

WHEN YOU DINE WITH US, YOU WILL TASTE A LITTLE BIT OF VIETNAM, A LITTLE BIT OF ASIA, AND A TOUCH OF AUSTRALIA. ABOVE ALL, WE HOPE YOU TASTE SOMETHING THAT IS UNIQUELY STARFISH... ENJOY!