

NAPOLETANA WOODFIRED PIZZA

13" large
eat in or take away

THE CULINARY INVENTION THAT BEGUN IN THE SOUTHERN ITALIAN CITY OF NAPLES. THE PIZZA IS VIEWED AS A CULINARY TREASURE, A REFLECTION OF THEIR HISTORY. IT BEGAN AS FOOD FOR THE POOR, PIZZA WAS SOLD BY STREET VENDORS TO THOSE WHO HAD NO HEARTHS (OVENS) IN WHICH TO BAKE. BUT THE PIZZA SOON BECAME THE FOOD LOVED BY ALL, THIS INCLUDED THE THEN QUEEN OF ITALY "MARGHERITA". OF WHICH THE MOST FAMOUS PIZZA OF ALL IS NAMED AFTER. "THE MARGHERITA PIZZA: TOMATO, MOZZARELLA & BASIL". THE STAR HOTEL PIZZAS ARE NAPOLITANA STYLE PIZZA COOKED IN OUR WOOD FIRED OVEN AT 400 DEGREES WITH THE BEST INGREDIENTS WE CAN SOURCE FROM ITALY DOC CERTIFIED SUPPLIERS & AUSTRALIAN PREMIUM PRODUCERS.

PIZZA SIZE 13 INCHES

CLASSIC

GARLIC BREAD (V)	16.5
GARLIC PIZZA, ROASTED GARLIC, OLIVE OIL	
CHEESY GARLIC BREAD (V)	20
FOCACCIA, FIOR DI LATTE, ROASTED GARLIC, OLIVE OIL	
SUPER MARGHERITA (V)	26
SAN MARZANO TOMATO, BUFFALO MOZZARELLA, BASIL	
NAPOLETANA	25
SAN MARZANO TOMATO, FIOR DI LATTE, ANCHOVIES, OLIVES	
TOSCANA (V)	28.5
PIZZA IN BIANCO, FIOR DI LATTE, TRUFFLE OIL, PORCINI, FIELD MUSHROOMS, GOATS CHEESE, ROCKET	
ORTOLANNO (V)	25
SAN MARZANO TOMATO, FIOR DI LATTE, ROASTED PEPPERS, ROASTED ZUCCHINI, ROASTED EGGPLANT, PARMIGIANO	
CASERTA	27
SAN MARZANO TOMATO, BUFFALO MOZZARELLA, PROSCIUTTO, ROCKET	
CAPRICCIOSSA	28
SAN MARZANO TOMATO, FIOR DI LATTE, TRIPLE SMOKED HAM, ARTICHOKE, ANCHOVIES, OLIVES & MUSHROOM	
ZINGARA	26.5
SAN MARZANO TOMATO, FIOR DI LATTE, SALAME PICCANTE	
GAMBERI	30
SAN MARZANO TOMATO, FIOR DI LATTE, AUSTRALIAN PRAWN CUTLETS, GREMOLATA, FRESH CHILLI	

GOURMET

BUTCHER	29
SAN MARZANO TOMATO, FIOR DI LATTE, TRIPLE SMOKED HAM, BACON, SALAMI	
POLLO	27
SAN MARZANO TOMATO, FREE RANGE CHICKEN, SMOKEY CARAMELIZED ONION, FIOR DI LATTE	
ZUCCA (V)	26
PIZZA IN BIANCO, ROASTED PUMPKIN, FIOR DI LATTE, GOAT'S CHEESE, PINE NUTS, ROCKET	
OZZIE STAR	25
SAN MARZANO TOMATO, FIOR DI LATTE, FREE RANGE EGG, TRIPLE SMOKED HAM	
SALSICCIA	28
PIZZA IN BIANCO, PORK SAUSAGE, SAGE, THYME, GARLIC, CARAMELISED FENNEL & FIOR DI LATTE	
BABA	30
DUKKAH ROAST LAMB RAMESCO SAUCE, FIOR DI LATTE, TZATZIKI, ROCKET	
MAMBO	25.5
SAN MARZANO TOMATO, FIOR DI LATTE, TRIPLE SMOKED HAM, BBQ PINEAPPLE	

DESSERT CALZONE

CHOCO DOLCI (CALZONE) - TO SHARE	25
CHOCOLATE, HAZELNUT AND PEACH CALZONE WITH DOUBLE CREAM AND CINNAMON	

WINES

have a glass

SPARKLING WINES	GLS/BT
AZAHARA PREMIUM SPARKLING, VIC	10/42
DAL ZOTTO PUCINO PROSECCO, KING VALLEY, VIC	11/48
PIZZINI MOSCATO, KING VALLEY, VIC	10/45
WHITE WINES	
TAI TIRA SAUV. BLANC, MARLBOROUGH, NZ	10/45
THORNE CLARKE RIESLING, EDEN VALLEY, SA	10.5/45
DAL ZOTTO PINOT GRIGIO, KING VALLEY, VIC	11/48
STICKS CHARDONNAY, YARRA VALLEY, VIC	11.5/48
ROSE WINE	
RIVERIE ROSÉ, FRANCE	11/48
RED WINE	
DEVILS CORNER PINOT NOIR, EAST COAST, TAS	11.5/48
FARMER & THE SCIENTIST SHIRAZ, HEATHCOTE, VIC	11/45
TAR & ROSES, SHIRAZ, HEATHCOTE, VIC	11.5/48
STAR HOTEL CAB. MERLOT, COONAWARRA, SA	10/42

BEERS & CIDERS

on tap

150 LASHES	6.7	PIPSQUEAK CIDER	7.5
IRON JACK (MID)	6.7	PERONI	10.5
STONE & WOOD PACIFIC	9.5	CARLTON DRAUGHT	6.7

bottles & cans

TOOBORAC BEERS	11	EAST BENDIGO BREWING CO	9.5
WOODCUTTER AMBER ALE		FORTY ACES SESSION ALE (MID)	
STONE MASONS PALE ALE		BENDIGO PALE ALE	
GUNSLINGER AMERICAN APA		BROOKES IPA	
SHEARERS LAGER		EBBC XPA	
BLACK SMITH PORTER	11	CASCADE LIGHT	8
LITTLE CREATURES	9	CARLTON DRY	10
PALE ALE		CORONA	10
ROGERS (MID)		TOOHEYS OLD	9.5
HOLGATE BREWERY		HARCOURT CIDER	12
MT MACEDON PALE	11	APPLE	
TEMPRESS CHOC PORTER	12	PEAR	

FULL BEVERAGE LIST AVAILABLE AT BAR

KEY INGREDIENTS TO NAPOLETANA STYLE PIZZAS

- SAN MARZANO TOMATOES:** ARE CONSIDERED BY MANY TO BE THE BEST SAUCE TOMATOES IN THE WORLD (CAMPANIA).
- BUFFALO MOZZARELLA:** IS A SOFT FLAVOURED WHITE STRETCHED CURD MOZZARELLA CHEESE MADE FROM BUFFALO MILK (CAMPANIA).
- FIOR DI LATTE:** IS THE MOZZARELLA THAT IS MADE FROM COW'S MILK.
- PORCINI:** THE KING OF MUSHROOMS SWEET BUT AROMATIC FLAVOR OF TRUFFLE & GARLIC.
- PARMIGIANO:** IS AN ITALIAN HARD CHEESE WE CALL PARMESAN BUT THE TRUE NAME IS
- PARMIGIANO REGGIANO:** THE CHEESE MUST BE MADE TO A DOC CERTIFIED RECIPE AND ONLY IN SPECIFIC AREAS IN ITALY.
- SALAME PICCANTE:** ITALIAN SPICY HOT SALAMI.
- GREMOLATA:** CHOPPED FRESH HERBS PARSLEY, OREGANO, ORANGE ZEST & GARLIC.
- PANCETTA:** IS PORK BELLY LIGHTLY SPICED AND SALTED NOT SMOKED.

15% surcharge applies on public holidays