

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 HEARTHES (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
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	26
San Marzano Tomato, Buffalo Mozzarella, Prosciutto, Rocket	
ZINGARA	26
San Marzano Tomato, Fior Di Latte, Salame Piccante	
GAMBERI	29
San Marzano Tomato, Fior Di Latte, Australian Prawn Cutlets, Gremolata, Fresh Chilli	

GOURMET

BUTCHER	28
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	
BABA	30
Dukkah Roast Lamb Ramesco Sauce, Fior Di Latte, Tzatziki, Rocket	
MAMBO	25
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	9.5/40
DAL ZOTTO PUCINO PROSECCO	11/47
PIZZINI MOSCATO, KING VALLEY, VIC	10/45
WHITE WINES	
TAI TIRA SAUV. BLANC, MARLBOROUGH, NZ	10/45
THORNE CLARKE RIESLING, EDEN VALLEY, SA	10/45
PIPERS BROOK PINOT GRIGIO, PIPERS BROOK, TAS	11/47
STICKS CHARDONNAY, YARRA VALLEY, VIC	11.5/45
ROSE WINE	
RIVERIE ROSÉ, FRANCE	11/45
RED WINE	
PIPERS BROOK PINOT NOIR, PIPERS BROOK, TAS	11.5/46
TAR & ROSES SHIRAZ, HEATHCOTE, VIC	11.5/46
FARMER & THE SCIENTIST SHIRAZ, HEATHCOTE, VIC	11/45
STAR HOTEL CAB. MERLOT, COONAWARRA, SA	10/40

BEERS & CIDERS

on tap

150 LASHES	6	PIPSQUEAK CIDER	7
IRON JACK (MID)	6	PERONI	10.5
FURPHY LAGER	6	CARLTON DRAUGHT	6

bottles & cans

TOOBORAC BEERS	11	MOUNTAIN GOAT	10
WOODCUTTER AMBER ALE		ORGANIC STEAM ALE	
STONE MASONS PALE ALE		MOUNTAIN GOAT PALE	
GUNSLINGER AMERICAN PALE ALE		CRICKETERS ARMS	10
SHEARERS LAGER		KEEPERS LAGER	
BLACK SMITH PORTER	11	SCORCHER ALE	
LITTLE CREATURES	9	CASCADE LIGHT	8
PALE ALE		CASCADE STOUT	9.5
ROGERS (MID)		CARLTON DRY	9
HOLGATE BREWERY		CORONA	9.5
MT MACEDON PALE	11	TOOHEYS OLD	9.5
HOLGATE LAGER	10	HARCOURT CIDER	12
TEMPTRESS CHOC PORTER	12	APPLE	
		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 PICANTE: ITALIAN SPICY HOT SALAMI.

GREMOLATA: CHOPPED FRESH HERBS PARSLEY, OREGANO, ORANGE ZEST & GARLIC.

PANCETTA: IS PORK BELLY LIGHTLY SPICED AND SALTED NOT SMOKED.

MAIN MENU

LUNCH 12-3

FOOD AVAILABLE ALL DAY

DINNER 6-LATE

STARTERS

OLIVES	9
Mixed Marinated Olives (V,G)	
ANTIPASTO	25.5
Selection of Cured Meats, Vegetables, Dips and Cheese (V - option) Extra Bread +7.5	
DIPS	21
Spicy Capsicum, Hummus, Tzatziki and Olives with Garlic Pizza (V) Extra Bread +7.5	
BRUSCHETTA	16.5
Crusty Bread topped with Tomato, Basil, Cheese, Olive Oil and Balsamic Glaze (V)	
MEATBALLS	18
Veal and Oregano Meatballs with Tomato, Basil and Parmigiano (4)	
ARANCINI WITH AIOLI	17.5
Risotto Balls filled with Fontina and Mushroom (4)(V)	
SAGANAKI	18
Fried Kefalograviera Cheese w/ Lemon	

SALADS

CAESAR SALAD	21.5
Cos Lettuce, Anchovies, Pancetta, Croutons, Parmesan, Egg & Caesar Dressing (w/chicken +\$5)(GFO)	
ASPARAGUS & TROUT SALAD	28
Seasonal Asparagus & Victorian Trout, Rocket & Summer Greens w/ Citrus Infused Yoghurt Dressing	
WARM CALAMARI SALAD	25.5
Garlic and Pepper crusted Calamari served with Rocket, Gremolata and Aioli (G)	
RUCOLA SALAD	15.5
Rocket, Pear & Shaved Parmesan with Balsamic Reduction (V,G)	

PASTA

SPAGHETTI PRAWN & CHORIZO	38
Australian Prawn Tails, Chorizo, Candied Lemon, Chilli, Gremolata, Olive Oil	
RIGGATONI POLLO	34
Chicken, Pancetta, Mushroom with a Creamy White Wine and Garlic Sauce	
SPAGHETTI MEATBALLS	30
Veal, Picked Basil, San Marzano Tomato and Parmesan	
PENNE ZUCCA	29
Grilled Butternut Pumpkin, Pumpkin Pesto, Pine Nuts and Rocket (V)	
GNOCCHI LAMB RAGOUT	39
Braised Lamb Shoulder, Picked Basil, San Marzano Tomato, Chilli and Parmesan	
SPAGHETTI CABORNARA	27
Bacon, Mushroom & a Creamy White Wine Sauce (w/chicken +\$5)	

FAVOURITES

FISH & CHIPS	26.5
Beer Battered Barramundi with Chips, Salad and Star Tartare	
CHICKEN SCALLOPINI	34
Chicken Scallopini wrapped in Prosciutto in a Creamy Sage Bianco Sauce on Mash	
CHICKEN SCNITZEL/ PARMIGIANA	25/29
Crumbed Chicken Breast topped w/ Tomato, Ham, Mozzarella, Rocket Salad & Chips	
ROLLED ROAST PORK	24
Served w/ Roasted Vegetables, Broccoli, Rich Gravy, Apple Sauce & Crip Pork Crackle	

FROM THE GRILL

ALL SERVED WITH CHIPS, SALAD OR VEG & GARLIC BUTTER

PORTERHOUSE 350g	39
SCOTCH FILLET 300g	44

SAUCES (GF)

REEF & BEEF- Prawn & Creamy Garlic Sauce	9
Red Wine Jus	6
Pepper, Mushroom or Gravy	4

SIDE ORDERS

ALL SIDES 9.5

Chips
Rocket Salad with Balsamic Glaze
Broccoli sautéed with Garlic Butter
Roast Mediterranean Vegetables with Pesto

DESSERTS AND CAKES

FLOURLESS ORANGE CAKE
With syrup and double cream (GF)

STICKY DATE PUDDING
With Double Cream

FLOURLESS CHOCOLATE ALMOND CAKE
With double cream (GF)

LEMON TART
Baked Lemon Tart with Double Cream

TIRAMISU
Traditional House-made Tiramisu

AFFOGATTO
Vanilla Bean Ice Cream Topped w/ Espresso add your choice of Frangelico, Baileys or Kahlua



Please ask about our
gluten free alternatives

12.5% surcharge applies on
public holidays