



**STARBAR**

Function & Event  
*menu*

TO BOOK: (02) 9262 9144 F (02) 9267 4578 E: [EVENTS@MALONEYHOTELS.COM.AU](mailto:EVENTS@MALONEYHOTELS.COM.AU)

# PLATTER menu

<b>Sweet Potato Wedges</b> w/ sour cream & sweet chilli sauce (v)	37
<b>Mini Spring Rolls</b> w/ sweet chilli sauce (25 pieces) (v)	32
<b>Arancini Rice Balls</b> w/ a rich tomato sauce (20 pieces) (v)	42
<b>Pork Belly Donuts</b> w/ maple glaze (25 pieces)	43
<b>Spicy Chicken Wings</b> w/ Smokey bbq sauce (25 pieces)	48
<b>Polenta Chips</b> w/ gorgonzola dip (v)	41
<b>Spice Fried Calamari</b> (25 pieces)	52
<b>Italian Antipasto Platter</b> cured meats, cheeses, olives & marinated vegetables	55
<b>Sushi Roll Platter</b> w/ wasabi mayo (20 pieces)	58
<b>Mini Pizza</b> Chicken, Salami OR Margarita (v) (15 pieces)	46
<b>Star Bar Signature "Russolini Mini Burger"</b> (20 pieces)	65
<b>Beef Brisket, Rosemary &amp; Red Wine Mini Pies</b> (20 pieces)	49
<b>Tomato, Basil &amp; Parmesan Bruschetta</b> (18 pieces) (v)	33
<b>Cheese &amp; Fruit Platter</b> w/ water crackers	65
<b>Mini Classic Hot Dogs</b> w/ caramelised onion & mustard (20 pieces)	47
<b>Mixed Seasonal Berries</b> w/ mint & Grand Marnier cream	38
<b>Tiramisu Cake</b> w/ chocolate shavings (16 pieces)	38
<b>Nutella Pizza</b> w/ marscapone & strawberries (16 pieces)	35

There is no waiter service with platters; the platters are placed on tables.

Platters are designed to serve 10 people, approx. 1-2 pieces each.

(v) vegetarian (gf) gluten free

# CANAPE

*packages*

Minimum 30 guests. Minimum spend \$20 p.p. applies.  
Minimum order at 30 pieces per item

(AVERAGE 1.5 PIECES PER PERSON)

*classic  
package 1*  
(6 items)

3 x \$4  
2 x \$4.5  
1 x \$4.75

**\$25.50**

*premium  
package 2*  
(7 items)

3 x \$4  
2 x \$4.5  
2 x \$4.75

**\$29.00**

*platinum  
package 3*  
(9 items)

3 x \$4  
3 x \$4.5  
3 x \$4.75

**\$38.00**

# CANAPE

## menu

Minimum 30 guests. Minimum spend \$20 p.p. applies.  
 Minimum order at 30 pieces per item  
 (AVERAGE 1.5 PIECES PER PERSON)

### classic

<b>Truffle &amp; Parmesan Arancini (v)</b>	4
<b>Grissini</b> wrapped with gorgonzola & prosciutto	4
<b>Classic Prawn Cocktail (gf)</b>	4
<b>Caprese in a Jar</b> Mozzarella, tomato, basil salad (v, gf)	4
<b>Baby Heirloom Vegetable Tartlet</b> w/ goats curd (v)	4
<b>Veal &amp; Parmesan Meatballs</b> w/ tomato & basil sauce	4
<b>Beef Carpaccio</b> w/ black olive crust (gf)	4
<b>Parmesan Crumbed Asparagus</b> w/ aioli	4
<b>Strawberries</b> w/ Grand Marnier cream	4

### premium

<b>Pumpkin Tortellini</b> w/ crispy sage & poppy seeds (v)	4.5
<b>Pork Belly Donuts</b> w/ maple syrup glaze	4.5
<b>Pistachio Nut Crusted Goats' Cheese, Slow Roast Tomato Tartlet</b>	4.5
<b>Slow Braised Beef Brisket, Rosemary &amp; Red Wine Mini Pies</b>	4.5
<b>Chorizo &amp; Prawn Lollipops</b> w/ aioli (gf)	4.5
<b>Vanilla Bean Pannacotta</b> w/ berry coulis	4.5
<b>The Star Tiramisu</b> w/ coffee anglaise & chocolate shavings	4.5

### platinum

<b>Seared Scallop Tartlet</b> w/ sweet corn & romanesco aioli	4.75
<b>Smoked Salmon Parcels</b> w/ herb yoghurt & baby herbs	4.75
<b>Honey Glazed Duck, Spiced Beetroot &amp; Candied Orange Tartlet</b>	4.75
<b>Fresh Oysters</b> wrapped in smoked salmon w/ fennel salsa (gf)	4.75
<b>Slow Roasted Pork Belly</b> w/ chorizo crumble & apple puree	4.75

## MEALS IN A *box*

### Classics

<b>Beer Battered Dory fillet</b> w/ thick cut chips & house tartare	8
<b>Salt &amp; Pepper Calamari</b> w/ thick cut chips	8
<b>Bangers &amp; Mash</b> w/ caramelised onion	8

### Italian

<b>Wild Mushroom &amp; Parmesan Risotto</b> w/ shaved parmesan (gf, v)	8
<b>Housemade Potato Gnocchi</b> w/ tomato & basil (v)	8
<b>Linguini</b> w/ king prawns, chilli & lemon	10

### Asian

<b>Hokkien Noodles Stirfry</b> - select from beef, chicken & veg (v)	8
<b>Roast Duck, Hoisin &amp; Asian Greens</b> w/ rice (gf)	10
<b>Tempura Vegetables</b> w/ dipping sauce (v)	8

### Indian

<b>Butter Chicken</b> w/ rice	8
<b>Pumpkin &amp; Paneer Curry</b> w/ rice (gf, v)	8
<b>Vegetable Samosas</b> w/ tamarind & chilli sauce (gf, v)	8

# SET MENU #1

the *Italian* Feast  
SERVED PLATTER STYLE TO SHARE

*\$38* P.P.

MIN 15 GUESTS

(add \$5 for dessert, \$3 for coffee / tea & biscotti)

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## *Entree*

**Italian Antipasto Platters** a selection of cured meats, grilled & marinated vegetables, olives & cheese

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**Pizza Board (Pollo, Margherita (v), Gamberi)**

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## *Mains*

PLEASE CHOOSE 2 OF THE 3 PASTA DISHES

**Linguini** w/ prawns, chilli, garlic & rocket

**Penne** w/ chicken, olives, roast peppers, & pesto sauce

**Pumpkin Ravioli** w/ roast tomato sauce, baby english spinach & parmesan shavings (v)

### *optional*

**Baby Suckling Pig (8-12 Guest)** \$420 per Whole Suckling Pig

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## *Dessert*

**Vanilla Bean Pannacotta** w/ mixed summer berries

**The Star Tiramisu** w/ coffee anglaise & chocolate shavings

**Nutella Pizza** w/ strawberries & marscapone

# SET MENU

## #2

### Bread Basket With Olive Oil & Balsamic

#### Entrée

<b>Minestrone</b> w/ basil & grilled bread (v)	8
<b>Spiced Fried Baby Calamari</b> w/ lemon & aioli	14
<b>Individual Seafood Platter</b> w/ prawns, oysters & smoked salmon	19
<b>Asparagus, Artichoke &amp; Goats Cheese Salad</b> w/ roasted hazelnut dressing (v)	14
<b>Thinly Sliced Italian Prosciutto</b> w/ peaches, mint & balsamic dressing	15



#### Main Course

mains served w/ classic roast vegetables & potatoes

<b>Roast Chicken Breast</b> filled w/ prosciutto & mozzarella, market mushrooms and thyme & red wine jus (gf)	26
<b>Grilled Salmon</b> w/ peas, asparagus, cherry tomatoes & lemon (gf)	28
<b>Grilled Pork Cutlet</b> w/ english spinach, roast baby onions & cherry sauce	28
<b>Grain Fed Sirloin Steak</b> w/ grilled king prawns, creamy mash & porcini mushroom sauce	27
<b>Grilled Lobster Tail</b> w/ rocket, rosemary potatoes & garlic butter sauce (gf)	45
<b>Whole Baby Suckling Pig</b> (recommended for 8-10 guests)	420



#### Dessert

<b>Chocolate &amp; Salted Caramel Tart</b> w/ hazelnut & ice-cream	11
<b>The Star Tiramisu</b> w/ coffee anglaise & chocolate shavings	11
<b>Vanilla bean Pannacotta</b> w/ mixed summer berries	11
<b>Tea / Coffee &amp; Biscotti</b>	3

Please note: Set menus are designed to be served in the venues bistro area.  
Minimum numbers & a surcharge apply for private function areas.

#### TERMS & CONDITIONS

Minimum of 15 guests: Choose one selection from each course to be served on a set basis  
Minimum of 30 guests: Choose two selections from each course to be served on an alternate basis  
Pre-payment is required to secure your reservation. All tables are decorated with a Christmas theme

Please discuss your preferred beverages options with your Events Manager

