

Starz
DINER



"WANNA BE STARTING SOMETHING"
MICHAEL JACKSON

RICE PAPER ROLLS 16.00
filled with pickled vegetables, mint, coriander and marinated noodles served with shinmin sauce

MOROCCAN SPICED LAMB 24.00
served with spiced chickpea salad and eggplant caponata

ROAST DUCK CREPE 19.00
wood oven roast duck with cucumber, toasted peanuts and herb pancake

COCONUT AND LIME MARINATED FISH 20.00
with avocado and tomato salad and pickled red onion

DIM SUM SELECTION 20.00
a selection of our chefs favourites, please enquire with your server for today's variety

VEGETARIAN SPRING ROLLS 22.00
handmade spring roll of mixed shredded vegetables with mint and coriander served with chili mango salsa

TERRINE OF CHICKEN AND HERBS 22.00
pressed terrine of chicken, herbs and vegetables with fig chutney and sour dough toast

TWICE BAKED CHEESE SOUFFLE 22.00
served with roasted peppers, olives, cherry tomato and pesto

"ELECTRIC SOUP"
HOODOO GURUS

SMOKED TOMATO 12.00
house made smoked tomato soup with crème fraiche and sourdough croutons

HARIRA 12.00
Moroccan chickpea soup with mint and coriander

TOM YUM 15.00
spicy prawn and coriander with lemongrass and noodles

"SALAD DAYS"

VIETNAMESE COLESLAW 28.00
with master stock poached chicken, prawns, nouc cham dressing

CAESARS SALAD 22.00
a full helping of romaine lettuce with croutons, romano parmesan cheese, crisp beef bacon and caesars dressing

PANZANELLA SALAD 22.00
vine ripened tomato with red onion, basil roasted pepper sour dough croutons and balsamic, extra virgin olive oil dressing

FATTOUSH 25.00
salad of grilled eggplant with seasonal vegetables and toasted pita bread croutons, served with lemon garlic dressing

MEDITERRANEAN SALAD 21.00
crisp lettuce, kalamata olives, cucumber, tomatoes, feta, and herb infused olive oil, red onion and vinaigrette

TUNA NICOISE 28.00
salad of green beans, potato, tomato, boiled egg and olives with French dressing

ASPARAGUS AND HALOUMI 28.00
Tender asparagus with fried haloumi, coddled egg dressing and olive oil

BLACKENED SEA BASS AND CITRUS 28.00
blackened sea bass with citrus fruits, mesclun and citrus reduction

"BURGERS AND FRIES"
CHARLIE PRIDE

AUSSIE BURGER 38.00
grilled beef burger with fried egg, beetroot and caramelized onion served with fries and salad

STARZ CLUB SANDWICH 25.00
a triple layer treat of smoked turkey, crisp turkey bacon, lettuce, tomato, fried egg, mayonnaise served with crunchy fries

GRILLED STEAK SANDWICH 30.00
grilled Australian beef sirloin with caramelized onion, tomato and lettuce served on grilled Turkish bread

MEDITERRANEAN 25.00
Swiss cheese, fresh tomato, tarragon mayonnaise, grilled seasonal vegetables on sourdough toast

All prices are subject to 10% service charge and 5% government tax.



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“LOVE WILL KEEP US TOGETHER”
CAPTAIN AND TENNILE

TRIO OF SATAY grilled chicken beef and lamb skewers with tangy peanut sauce	25.00
CHAR KWAY TEOW stir fried flat rice noodles with prawns, chives and bean shoots	25.00
STIR FRIED BEE HOON stir fried rice noodles with chicken, and vegetables with spices	25.00
MEE GORENG stir fried yellow noodles with seafood, bean curd, potatoes, tomatoes, bean sprouts and egg	21.00
HOKKIEN PRAWN MEE yellow noodles and rice vermicelli served in a rich spicy broth with bean sprouts, prawns and crisp fried shallots	25.00
PENANG LAKSA rice noodles with prawn paste, ginger flower, mint leaves, shredded cucumber, pineapple, lettuce and onions in a hot and sour broth	21.00
WONTON NOODLE SOUP thin egg noodle with Chinese bbq chicken, prawn dumplings choy sum vegetables and clear chicken broth	21.00
SEAFOOD HOR FUN stir fried flat rice noodle with seafood, vegetable and egg gravy	25.00
NASI GORENG fried rice with fried egg, pandan chicken, prawns, satay, prawn cracker and pickled vegetables	23.00
HAINANESE CHICKEN RICE tender chicken steamed with fragrant rice, chicken soup and traditional accompaniments	23.00
VEGETARIAN FRIED RICE fried rice with tofu, kai lan, asparagus, broccoli, carrots and Chinese pickled vegetables	19.00
FRIED OYSTER OMELETTE Served with chilli, spring onions and chilli sauce	25.00
FRIED CHICKEN Nyonya style fried chicken marinated in soy and sesame served with lime pickle	28.00
MEE REBUS yellow noodles in sweet potato gravy with prawn fritters and boiled egg	25.00

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“WILD WEST”
ESCAPE CLUB

PEPPERED NEW YORK SIRLOIN tender Australian beef char grilled and served with mashed potato, wilted spinach and pepper sauce	50.00
SUMAC SPICED CHICKEN BREAST grilled and served with pumpkin and raisin couscous and mint coriander labna	30.00
FISH AND CHIPS tender fish in a light batter served with crunchy fries and homemade tartare sauce	25.00
GRILLED ATLANTIC SALMON with saffron potato and citrus butter	35.00
ROASTED VEGETABLE LASAGNA roasted vegetable lasagna with homemade smoked tomato coulis	25.00
BLACKENED FISH pan fried red snapper fillet with cajun spice and avocado and mango salsa	35.00
HOME MADE PUMPKIN ROTOLO pasta roulade of roasted pumpkin and spinach with parmesan cream sauce	28.00
“A BIT ON THE SIDE” NINE INCH NAILS	
GARDEN SALAD fresh mixed greens with tomato, cucumber and red onion with light balsamic dressing	15.00
SEASONAL VEGETABLES stir fried seasonal vegetables with garlic and light soy	10.00
FRENCH FRIES thick cut and golden brown	12.00
SPICY POTATO WEDGES served with sour cream and sweet chili sauce	20.00
“THE SWEETEST THING” U2	
CRÈME BRULEE vanilla and orange scented with orange tuiles	15.00
MANGO PUDDING served with mango ice cream and exotic fruits	15.00
CHOCOLATE TART served with chocolate ice cream	15.00
TIRAMISU coffee flavoured served with hazelnut biscotti	15.00
PINEAPPLE UPSIDE DOWN CAKE served with toasted coconut ice cream and Malibu anglaise	15.00
ASSORTED ICE CREAM trio of homemade ice creams with their accompaniments	15.00

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