

Bar Menu Wednesday - Sunday

From 11am

House made flat bread | 12
Roasted garlic, caponata or charcoal butter (v)

Candied walnuts 7.5

Olives | Marinated olives, 11
crostini (v)

Calamari fritti | Crispy fried 19
baby squid, parsley, chilli,
caponata mayo, lemon
wedge (gf)(df)

Artichoke fritti | Artichoke 17
hearts, rocket, lemon aioli
(gf)(df)

Funghi fritti | Crumbed 17
portobello mushroom,
thyme (v)

Crispy chicharrons | Crispy 15
pork crackling, onion
powder (gf)(df)

Four cheese "chip & dip" | 19
served with crispy garlic
focaccia

Chips | Truffle oil, parmesan, 11.5
aioli (v)

Potato and salami cotto 17
croquette | Smoked tomato
relish (gf)(df)

Estrella bar kitchen

(from 12pm Fri-Sun Only)

Hundred acre beef burger | 19
Maple bacon, cheddar &
onion sauce, chipotle mayo

19th hole chicken burger | 18
Crushed avo, pesto, aioli,
swiss cheese

Chilli dog | Sausage, spicy 15
brisket

Pizza from 11.30am

Margherita | Heritage tomato, 22
mozzarella, basil (v)

Diavola | Salami cotto, 28
mozzarella, roast capsicum,
chilli, olives, tomato, fresh
herbs

Patata | Rosemary potato, 28
pancetta, mozzarella,
taleggio, onion, garlic

Funghi | Wild mushrooms, 26
taleggio, cepe puree, garlic
(v)

From 12pm

Charcuterie board | 29
Selection of cured saison
meats, pickled vegetables,
caponata (df)

Steak & frites | 250 gram 39
Black Angus eye fillet,
gremolata and truffle honey
butter (gf)

Cheese selection | Truffle 25
honey, fruit breads, saffron
pears (v)

Croissant bread & butter 12
pudding | warm bread and
butter pudding served with
oat crumble & vanilla ice
cream

