

BAR MENU WEDNESDAY - SUNDAY

FROM 11AM

HOUSE MADE	\$13	CRISPY	\$15
FLAT BREAD		CHICHARRONS	
Roasted garlic, caponata or charcoal butter (v)		Crispy pork crackling, onion powder (gf)(df)	
OLIVES	\$11	FOUR CHEESE	\$17
Marinated olives, crostini (v)		"CHIP & DIP"	
CALAMARI	\$20	Served with crispy garlic focaccia sticks	
FRITTI		CHIPS	\$12
Crispy fried baby squid, parsley, chilli, caponata mayo, lemon wedge (gf)(df)		Aioli (v)	
FUNGHI	\$17	TOMATO &	\$16
FRITTI		MOZZARELLA	
Crumbed portobello mushroom, thyme (v)		ARANCINI	
		Arrabbiata sauce, parmesan	



FROM 11.30AM

PIZZA

FUNGHI \$26

Wild mushrooms,
taleggio, cepe
puree, garlic (v)

DIAVOLA \$28

Salami cotto,
mozzarella, roast
capsicum, olives,
tomato

PATATA \$28

Rosemary potato,
pancetta,
mozzarella,
taleggio, onion,
garlic

MARGHERITA \$22

Heritage tomato,
mozzarella, basil
(v)

MARINARA \$29

Prawn, tomato,
mozzarella, chilli
mayo, rocket

STEAK & \$40

CHIPS

250g Black Angus
eye fillet, chips,
pepper sauce

CHEESE \$25

SELECTION

Truffle honey,
fruit breads,
saffron pears (v)

BEEF LASAGNA \$26

Beef brisket ragu,
passata sauce,
mozzarella

ESTRELLA BAR KITCHEN
(FROM 12PM FRI-SUN)

19TH HOLE \$18

CHICKEN BURGER

Crushed avo,
pesto, aioli,
swiss cheese

HUNDRED ACRE \$19

BEEF BURGER

Maple bacon,
cheddar & onion
sauce, chipotle
mayo

SUBSTANTIALS

CHARCUTERIE \$29

BOARD

Cured saison
meats, pickled
veg, caponata (df)