



FOOD PACKAGES AT THE STAR HOTEL BRIGHT



03 5755 1277

info@starhotelbright.com.au

starhotelbright.com.au



THE PUB CLASSIC GRUB


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Entrée, Main + Dessert \$52pp

Entrée + Main \$35pp


Main + Dessert \$47pp

TO START

Cheesy Garlic bread 

MAINS

Alternative drop (choice of 2)

Grilled Barramundi 
Salad | chips | tartare

Chicken Schnitzel
Salad | chips | gravy


Chicken Parmigiana
Chips | salad

Roast 
Vegetables | gravy

Baked Gnocchi 
Pumpkin cream | feta | walnuts

DESSERT

Alternative drop (choice of 2)

Sticky Date Pudding 
Caramelized Maple sauce | ice cream

Chocolate Fudge Brownie 
Salted caramel | ice cream

Apple & Raspberry Crumble Cake
Ice cream

Pineapple & Coconut Cake 
Caramel | ice cream

Plum Pudding
Eggnog custard | ice cream

 Veg/Vegan/Gluten Free Option Available

 Gluten Free

 Vegan

 Vegetarian 

• Diets & food preferences can be catered for with prior notice • Minimum numbers may be applicable Subject to change without notice

FANCY PANTS FANCY PANTS

FANCY PANTS

Entrée, Main + Dessert	\$70pp
Entrée + Main	\$56pp
Main + Dessert	\$52pp

TO SHARE

Cheesy Garlic bread 	Fried Haloumi  Whipped honey sesame
Crispy calamari Roast garlic aioli	Karaage Chicken Siracha aioli

MAINS

Alternative drop (choice of 2)

Char Grilled Salmon  Smashed potatoes seasonal greens green goddess	Nasi Goreng * Chili kick Satay chicken skewers prawn crackers fried egg
Thai Red Chicken Curry  Coconut rice peanuts crispy shallots	Chicken Kyiv Chips salad garlic sauce
Crispy Pork Belly  Garlic rice bok choy oyster sauce sesame	Harissa Roasted  Pumpkin  Chickpea tagine pita sumac labeh almonds
Slow Braised Lamb Rosemary red wine greens gremolata mashed potato	Pan Fried Barramundi  Mashed potato greens lemon & caper sauce
Lemon & Garlic Roasted Chicken Maryland  Paprika roasted potato greens garlic sauce	Pork & Fennel Sausages Mashed potato peas onion gravy

DESSERT

Alternative drop (choice of 2)

Sticky Date Pudding  Caramelized Maple sauce ice cream	Plum Pudding Eggnog custard ice cream
Chocolate Fudge  Brownie Salted caramel ice cream	Apple & Raspberry Crumble Cake Ice cream
	Pineapple & Coconut Cake  Caramel ice cream

Veg/Vegan/Gluten Free Option Available



Gluten Free

Vegan

Vegetarian



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ROAST DINNER ROAST

ROAST DINNER

Small (choice of 1 meat only) \$45pp


Large (choice of up to 3 meats) \$50pp


TO START Cheesy Garlic bread

MAIN Roast Lamb
Roast Turkey
Roast Pork Belly


Roast Beef
Roast potatoes | pumpkin
peas | carrots
Gravy | cranberry sauce
mint jelly | horseradish

DESSERT Alternative drop (choice of 2)

Sticky Date Pudding 
Caramelized Maple sauce | ice cream

Chocolate Fudge Brownie 
Salted caramel | ice cream

Apple & Raspberry Crumble Cake
Ice cream

Pineapple & Coconut Cake 
Caramel | ice cream


Plum Pudding
Eggnog custard | ice cream

LIGHT LUNCH LIGHT LUNCH LIGHT LUNCH

LIGHT LUNCH

Only available for lunch

Entrée, Main + Dessert	\$37pp
Entrée + Main	\$24pp
Main + Dessert	\$34pp

TO START Cheesy Garlic bread 

MAIN Select 1

Smoked Ham & Pea Soup 

Roast Pumpkin Soup  
Feta | paprika oil

Creamy Cauliflower
& Bacon Soup 

DESSERT Apple Pie
Ice Cream

 Vegetarian  Vegan  Gluten Free  Veg/Vegan/Gluten Free Option Available

• Diets & food preferences can be catered for with prior notice • Minimum numbers may be applicable Subject to change without notice