

(V) = Vegetarian (GF) = Gluten Free (LGF) = Low Gluten Free Option (VG) = Vegan (VGO) = Vegan Option

Our food may contain traces of milk, egg, wheat, nuts, soybean, fish and shellfish. Not all ingredients are listed. Please let us know about any allergies before placing your order. Menu is subject to availability and change. The Star Club Member discounts & Seniors discounts apply. A 0.8% service fee will apply to all Visa, MasterCard and American Express transactions. A 1.95% service fee will apply to all UnionPay transactions. A 15% surcharge applies on public holidays. The Star Brisbane practises the responsible service of alcohol. BET WITH YOUR HEAD, NOT OVER IT. FATNB09972/271124

BANQUET MENU

\$75 pp* | Minimum of 4 people

FRESH OYSTER (GF/DF)

Fresh oyster, finger lime and tamarind dressing

MUSHROOM SALAD (GF/DF/VG)

Assorted mushroom, Vietnamese herbs, black sesame rice cracker, soy vinaigrette

PORK MINCE RICE PAPER ROLLS (GF/DF)

Pork mince, carrot, wood ear mushrooms, tamarind dipping sauce, crispy shallots

SATAY CHICKEN (DF)

Chargrilled chicken thigh fillet, peanut satay sauce, charred cos lettuce, chunky shallot oil, lime

AROMATIC POACHED CHICKEN (GF/DF)

Poached chicken, Asian greens, ginger shallot, chilli sambal

PRAWN PAD THAI (GF/DF)

Prawn, rice noodles, seafood pad Thai sauce, bean sprouts, peanuts, served in egg net

RAU XAO CHAY (DF/V)

Choy sum, bok choy, shitake mushroom, lotus roots, vegetarian oyster sauce

STEAMED JASMINE RICE

VIETNAMESE COFFEE CRÈME BRÛLÉE (GF)

Crème Brûlée, mixed seed crumb, berries

*The Star Club Member discounts do not apply to the banquet menu



MENU

WOK & BBQ

BO LUC LAC - (GF)	35
Black Angus striploin, cracked black pepper, oyster sauce, broccoli, chilli	
PORK BELLY CHILLI BASIL (GF/DF)	30
Wok tossed pork belly, chilli basil sauce, onion, green beans	
	ADD FRIED EGG 4
PORK RIBS (DF)	35
Slow cooked pork ribs, yellow beans and palm sugar sauce, chilli, shallot	
BBQ PLATTER	52
Crackling pork belly and pork ribs	
CHICKEN FRIED RICE (LGFO/DF)	26
Asian greens, cherry tomato, egg, onion, chicken	
COMBINATION FRIED RICE (LGFO/DF)	34
Asian greens, cherry tomato, egg, onion, chicken, prawns, calamari, clams, mussels	
PORK PAD SEE EW (DF)	32
Wok charred rice noodles, Asian greens, honey pork, caramelised soy sauce	
HAINAN CHICKEN (GF/DF)	36
Poached chicken, aromatic Jasmine rice, chicken broth, Asian greens, ginger shallot, chilli sambal	
RAU XAO CHAY (DF/V)	24
Choy sum, bok choy, shitake mushrooms, lotus roots, vegetarian oyster sauce	
STEAMED JASMINE RICE	6

SWEET

VIETNAMESE COFFEE CRÈME BRÛLÉE (GF)	15
Crème Brûlée, mixed seed crumb, berries	
BANANA TAPIOCA (GF/VG)	15
Coconut tapioca, banana fritter, shredded coconut, black and white sesame seeds, berries	



SMALL PLATES

FRESH OYSTER 3PCS (GF/DF)	21
Fresh oyster, finger lime and tamarind dressing	
SALT & PEPPER CALAMARI (GF)	24
Calamari, chilli, shallots, prickly ash, kaffir lime and kalamansi dipping sauce	
PORK MINCE RICE PAPER ROLL (GF/DF)	22
Pork mince, carrot, wood ear mushrooms, tamarind dipping sauce, crispy shallots	
LUKE'S CHICKEN SALAD (LGFO/DF)	22
Mixed cabbage, poached chicken, Vietnamese herbs, peanuts, garlic oil, nuoc cham dressing	
SATAY CHICKEN (DF)	20
Chargrilled chicken thigh fillet, peanut satay sauce, charred cos lettuce, chunky shallot oil, lime	
ENOKI TEMPURA RICE PAPER ROLL (GF/DF/VG)	18
Enoki tempura, nori, rice noodles, pickled vegetables, herbs, pineapple dressing	
SALT AND PEPPER TOFU (GF/DF/VG)	21
Soft tofu, prickly ash, fried shallots, chilli and lime	
WOK TOSSED MUSHROOM SALAD (GF/DF/VG)	24
Assorted mushroom, Vietnamese herbs, black sesame rice cracker, soy vinaigrette	
VIETNAMESE SPRING ROLL (DF/VGO)	24
Wood ear mushrooms, carrot, taro, lettuce wrap, Vietnamese herbs, nuoc cham dressing	



MENU

LUKE'S STEAMED DUMPLINGS

WILD MUSHROOM DUMPLING (GF)

Shimeji, king oyster mushrooms, water chestnut, sesame oil

16

PORK AND LEMONGRASS SIUMAI

Pork belly, lemongrass, coriander, sesame oil, fish sauce

17

PRAWN AND CALAMARI TOM YUM DUMPLING

Prawn, calamari, galangal, lemongrass, chilli, fish sauce

17

SEAFOOD LAKSA XIAO LONG BAO

Laksa broth, squid, prawn

17



NOODLE SALAD

Rice noodles, carrot and daikon, cucumber, leaf salad and nuoc cham dressing

BUN CHA - GRILLED PORK SALAD BOWL (GF/DF)

30

LEMONGRASS BLACK ANGUS BEEF

28

CHA CA Turmeric Barramundi (GF)

34



LUKE NGUYEN'S SIGNATURE DISHES

DELUXE SEAFOOD PAD THAI (GF/DF)

32

Calamari, prawn, clams, mussels, rice noodles, seafood pad Thai sauce, bean sprouts, peanuts, served in egg net

FAT PHO

32

Luke's signature beef broth, Wagyu rump & smoked brisket, bean sprouts, fresh rice noodles, herbs and chillies

SEAFOOD LAKSA

34

Aromatic coconut seafood broth, egg noodles, rice noodles, prawns, calamari, clams, mussels, fish cake, quail egg and bean sprout

