

## 4 COURSE MENU

WHISKY PAIRING

### ENTRÉE

Seared Scallops in XO Sauce, Capelin Roe, Couscous  
and Quinoa Grains with Sesame Dressing



**Starward Two-Fold**

Delicate and long. A delicious, dry finish from a faded sweetness.

### MAIN COURSE 1

Classic Seafood Bouillabaisse  
(Prawn, Barramundi, Blue Mussels, and Clams in Seafood Broth)



**Starward Nova**

Bright aromatic notes of red berries, orchard fruits, vanilla, caramel and soft oak spice.

### MAIN COURSE 2

Garganelli with Beef and Mushroom Ragu alla Bolognese



**Starward Solera**

Solera is fully matured in carefully selected Apera casks, an Australian fortified wine that's similar to Sherry.  
Made using the traditional solera process means there is a drop of our very first whisky in every bottle.

### DESSERT

Apple Crumble with Vanilla Ice Cream



**Starward Fortis**

Starward Fortis is blended in batches, meaning each batch will be unique  
but will maintain the core flavour profile and intensity.



## 4 COURSE MENU (VEGETARIAN)

WHISKY PAIRING

### ENTRÉE

Korean Soy Glazed Tempeh, Couscous and  
Quinoa Grains with Sesame Dressing



**Starward Two-Fold**

Delicate and long. A delicious, dry finish from a faded sweetness.

### MAIN COURSE 1

Gluten-Free Chickpea Tofu Croquette paired with  
Siracha Mayo, Corn Velouté and Pickled Cabbage



**Starward Nova**

Bright aromatic notes of red berries, orchard fruits, vanilla, caramel and soft oak spice.

### MAIN COURSE 2

Sautéed Garganelli with Impossible Meat and  
Mushroom Ragu alla Bolognese



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### DESSERT

Apple Crumble with Vanilla Ice Cream



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