

The background of the image consists of crumpled paper in various shades of blue and purple. The colors range from light, airy blues to deep, rich purples and magentas. The paper is heavily textured with numerous folds, creases, and ripples, creating a dynamic and organic pattern. The lighting appears to come from the side, casting soft shadows and highlights that emphasize the three-dimensional quality of the crumpled paper.

Star Turn

TO SHARE AVAILABLE AFTER 10:30 AM

Soft Shell Crab Po'boy Sliders 2pcs	15
Sesame Prawn Toast 2pcs	15
Mac & Cheese Croquettes 3pcs (V)	10
Chicken Buffalo Wings 4pcs	12
Gyoza – Panfried Shrimp Dumplings 6pcs	12
Fish Goujons Tempura w/ Chips	15
Cheese & Egg Roti w/ Sambal (V)	10
Cheese & Jalapeño Tortilla (V)	7
Bruschetta Con Ruschetta (V) (Tomato, basil & Roquette)	7
Herb & Garlic Focaccia (V)	7
Beer Battered Chips (DF)(V)	7

ADD ONS

Egg / Extra Slice of Toast	2
Shrooms Sauté / Avocado	5
Green Salad Bowl / Hash Browns	5
Beetroot-Cured Salmon	5
Ham Hock / Maple Belly Bacon	5
Beer Battered Chips	7

* Please notify one of our friendly staff regarding any allergy or dietary requirements.

* Not all ingredients can be listed on our menu with the seasons and the best product available.

* All prices included GST.

2 HRS FREE PARKING FOR EACH CUSTOMER THAT SPENDS \$20.0 +



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DRINKS

HOT DRINKS

Latte	3.8
Flat White	3.8
Cappuccino	3.8
Piccolo	3.8
Long Machiatto (Single)	3.8
Long Black (Single)	3.8
Espresso	3.8
Double Espresso	4.5
Hot Chocolate	4.5
Mocha	4.5
Chai Latte	4.5
Matcha Latte	4.5
Babycino	1.5
With Chocolate & Marshmallows	
Extra Short / Soy / Almond / Honey	+ 0.5
Upgrade to Large	+ 0.7
Pot Tea	4.5
English Breakfast, Earl Grey, Peppermint, Oolong, Jasmine, Japanese Green Tea	

COLD DRINKS

Iced Coffee	6.5
Iced Chocolate	6.5
Iced Mocha	6.5
* All served with Vanilla Ice Cream	
Iced Tea w/ Lemon, Honey & Mint	5.5
Smoothies	8.5
• Matcha – Coconut Milk, Medjool Dates, Banana, Chia, Green Tea, Baby Spinach	
• Acai Berry – Almond Milk, Acai, Mixed Berries, Yogurt	
• Green Piña Colada – Pineapple, Banana, Coyo, Honey, Kale, Coconut Water	
• Purple Power – Mixed Berries, Grapes, Banana, Yogurt, Grenadine, Red Cabbage, Almond Milk,	
Milk Shakes	8.5
• Vanilla & Pretzel – Vanilla Ice Cream, Whipped Cream, Strawberries, Tim Tams, Pretzel	
• Strawberry & Cream – Strawberry Ice Cream, Pocky, Whipped cream, Strawberries, Coulis, Marshmallow & Fairy Floss,	
• Chocolate & Cookies – Chocolate Ice cream, Whipped Cream, Chocolate Flakes, Syrup, Mini Oreo	

HEPBURN DRINKS

Mineral Water 300ml	3.5
Mineral Water 750ml	6.5
Pink Grapefruit 300ml	4.5
Blood Orange 300ml	4.5
Lemon 300ml	4.5
Orange & Passionfruit 300ml	4.5
Kombucha 300ml	5.5
Ginger, Apple, Lemon, Raspberry	
Australian Bottled Juices 300ml	5.0

BREAKFAST MENU AVAILABLE ALL DAY

Toast w/ Condiments <i>Jams / Honey / Vegemite</i>	7
Choice of Sourdough / Multigrain / Fruit Loaf / Gluten Free Bread / Banana Bread Add Peanut Dulce De Leche	+2
Chai Latte Coconut Chia Pudding (V)(GF)	16
Served with Blueberry Labne & Fresh Fruits	
Tropical Granola & Matcha Panna Cotta (V)(GF)	16
Served with Berry Compôte, Coyo, Goji & Fresh Fruits	
Berry Acai Bowl (V)(DF)(GF)	16
Almond Milk, Goji, Granola, Banana, Nuts & Honey	
Chia, Amaranth & Oat Porridge (V)(DF)(GF)	16
Cooked with Almond Milk, Berry & Rhubarb Compôte, Brûléed Banana, Candied Walnut & Honey Mascarpone	
Birchir Muesli (V)	16
Overnight Soaked, Compressed Apple, Yoghurt, Berries, Nuts & Fresh Fruits	
Southern Waffle	19
Served with Cajun Fried Chicken, Maple Bacon, Red Cabbage & Apple Slaw and a Panko-Fried Egg with Honey Mustard Dipping	
Avocado Smash on Brioche (V)	18
Served with Poached Egg, Avocado Fries, Beetroot Hummus, Honey Labne, Pistachio Dukkah, and Chipotle Aioli	
Chia Seed Pancakes (V)	16
Served with Mixed Berries Compôte, Brûléed Banana & Nuts, Vanilla Mascarpone Mousse	
Eggs Your Way on Toast	10
Poached, Scrambled or Fried	
Eggs Shakshuka (V)	16
Poached in Spiced Tomato Sauce, Spinach, Broccolini, Jalapeño, Feta & Sourdough Toast	
Eggs Benny Varieties:	18
• Soft Shell Crab Tempura – Asian Slaw, Yuzu Mayo, Sriracha Lime Hollandaise on a Beetroot Bun	
• Canadian Fave – Maple Belly Bacon, Baby Spinach, Apple Hollandaise on Cheddar Waffle	
• Beetroot Cured Salmon – Wild Roquette Salad, Dill Hollandaise, Schmear on Milk Bun	
• Gochujang Pork Belly – Kimchi Slaw, Chilli Hollandaise on Cheddar Waffle	
The Big Brekky	26
Two Eggs any Style Served with Maple Bacon, Ham Hock, Shrooms Sauté, Slow-roast Tomato, Hash Brown, Waffle, Avo Bruschetta, Spinach & Leaves	
Tamagoyaki (V)(NF)	16
Fluffy Omelette, Miso, Fresh Mushrooms, Enoki Fritter, Seaweeds & Pickled Ginger	
Zucchini, Kale & Corn Fritters (V)(NF)	16
Served with Smashed Avocado, Tomato Kasoundi, Sweet Potato & Zucchini Noodles	
Grilled Cos Caesar	16
A combination of Classic and Grilled Baby Cos Salad with Crispy Prosciutto, Cheese & Garlic Baguette and a Panko-fried Egg Add Pan-fried Cajun Chicken Breast	+ 3

(V) Vegetarian (GF) Gluten Free (VG) Vegan (DF) Dairy Free

MENU AVAILABLE AFTER 10:30 AM

Nutella Brioche French Toast (V)	16
Served with Vanilla Mascarpone Mousse, Salted- Caramel, Brûléed Banana, Nuts & Chocolate Soil	
Grilled Shawarma	16
Cauliflower Steak Salad	
Served with Poached Egg, Pomegranate, Tarator, Nuts & Seeds, Quinoa & Kale Super Salad	
Poké Bowls	
• Korean Fried Chicken	18
Kimchi Fried Rice, Fried Egg, Lotus Root Chips Pickled Cabbage Slaw & Side Dish	
• Beetroot Cured Salmon (DF)	18
Green Tea Soba, Edamame, Seaweed Salad, Dashimaki Tamago, Avocado & Daikon	
• Tofu and Tea Marbled Egg (V)(DF)	16
Broccolini, Dutch Carrots, Enoki Fritter, Shiitake & Fungi, Sweet Potato & Zucchini Noodles	
Tangy Salmon Confit (DF)	22
Yuzu Mayo, Fennel Jam, Grilled Vegetables, Cucumber Spaghetti, Beetroot Coral Tuille	
Calamari Rings	18
Fried Creole Calamari in Batter, Served with Rémoulade Sauce, Chips and Salad	
Yuzu Pork Loin	20
Pan-fried & Tossed with Yuzu Sweet Sour Sauce, Accompanied with Buchimgae Vegetable Pancake	
Espresso-Cured Beef Brisket (NF)	20
Slow-cooked Beef Brisket, Salad, Served with Mac & Cheese Croquette	
Grilled Reuben Sandwich	18
Slow-Cooked Beef Brisket, Red Cabbage Slaw, Swiss Cheese, Russian Dressing & Rye Bread, Served with Chips	
Wagyu Burger	19
Cheddar, Caramelised Onion, Chilli Jam, Tomato & Lettuce, Charcoal Bun, Served with Chips	
Omega 3 Bun	20
(Choice of Beetroot-cured Salmon or Fish Tempura) Avocado, Fennel Slaw, Dill Aioli, Schmear Spread on Milk Bun, Served with Chips	
Monte Cristo Sandwich	18
New Orleans's French Toast Twist with Cheese, Ham and Turkey Filling, Served with Berries Compote & Cranberry Jam	
Grilled Flat Bao Buns w/ Variety Fillings:	18
• Slow-Cooked Ham Hock Bao – Apple Yuzu Slaw, Chilli Plum Sauce	
• Gochujang Pork Belly Bao – Kimchi Slaw, Tonkatsu Sauce	
• Sweet Crispy Chicken Bao – Cabbage Slaw, Kewpie Mayo	
Chia Seed Pancakes Sandwiched	16
Japanese Custard Pudding (V)	
With Fresh Berries	
Strawberry & Mascarpone Mousse (V)(GF)	16
Macadamia Nut Praline	

(NF) Nut Free | Our Bread May Contain Trace of Nuts