



Stella

SNACK

Mt Zero marinated olives	12
Fresh stone baked focaccia with brie and honey	22
Stone baked flat bread with smoked salt	16
Our dip	12
Shucked oysters	
Each	6.5
Half dozen	38
Dozen	72
Chicken skewer with Aleppo butter	8ea
Prosciutto croquette with aioli and truffle (2)	15
Stracciatella with pickled zucchini	16
Mortadella, burrata, guindilla peppers	26
San Daniele prosciutto, house pickles, crispy bread	26
Garlic prawns with herbs, verjuice and grilled house bread	22

FEED ME 65PP

SHARING STYLE

Mt Zero marinated olives, stone baked flat bread with smoked salt

Calamari, whitebait, zucchini, herb emulsion,
burrata with peperonata and lemon

Your choice of pizzas for the table - min. 4 guests
See your waiter on quantity

Stella leaf salad, rustic fries and herb salt

ENTRÉE

Calamari, whitebait, zucchini, herb emulsion	28
Kingfish crudo, citrus ponzu, shallot, chives	27
Stella steak tartare, soft hens yolk, crisp rice paper	28
Burrata, peperonata, lemon	28
Flame roast carrot, ajo blanco, orange harissa	26

MAIN

Chicken fricassee, fondant potatoe, mushrooms	40
Duck, cima di rapa, Mostarda jus	45
John Dory, Sardinian pasta, bisque, local clams	48
160g Wagyu rump 9+, carrot and ginger, burnt shallots, red wine jus	52
O'Connor scotch fillet, 30 days dry aged, grass fed peppercorn sauce	
300g	58
600g	105

SIDES

Rustic fries with herb salt	14
Stella leaf salad with radish and toasted pepitas	15
Pan roasted sprouts with pancetta, labneh, honey	16
Grilled avocado salad with cos, croutons, caper mayonnaise	21

PASTA

Spaghetti aglio e olio with garlic, parsley, red pepper flakes	32
Add king prawns	10
Campenelle with vodka, nduja, tomato sugo, ricotta salata,	40
Risotto Milanese with local bay mussels	44
Fettuccine with spanner crab, brandy shellfish sauce, chives	46
Tagliolini with Redhill truffles, 63° egg, more shaved truffles	48

PIZZA

ROSSO	
Margherita, tomato, scamorza, basil	27
Salami, spiced pork sausage, tomato, scamorza, mushroom	29
San Daniele, tomato, buffalo mozzarella, basil	34
BIANCO	
Prawn, scamorza, garlic, zucchini, cherry tomatoes	36
Pumpkin, mozzarella, pumpkin purée, pancetta, roast butternut, sage	30
Mushroom, creamed mushroom, scamorza, onion, truffle	32

ASK OUR STAFF ABOUT OUR INTIMATE
CELLAR PRIVATE ROOM & COCKTAIL DINING