

## Mella

Mt Zero marinared olives 12 Stracciatella with pickled zucchini 16 Stone baked flat bread with smoked salt 16 Fresh stone baked flocaccia with brie and honey 22 Our dip 12 Mortadella, burrata, guindilla peppers 26 Shucked oysters San Danicle prosciutto, house pickles, 26 Each 6.5 crispy bread Carlice prosciutto, house pickles, 26 Each 7.7 crisps, crème fraiche, chives 38 Dozen 72 Oscietta caviar, crisps, crème fraiche, chives 135 Oscietta caviar, crisps, crème fraiche, chives 135 Prosciutto croquette with aioli and truffle (2) 15 Prosciutto droquette with aioli and truffle (2) 15 Frosciutto droquette with gain and truffle (2) 15 Extra 7 Tuna crudo with grilled mandarin, citrus and chilli  ENTRÉE  Calamari, whitebait, zucchini, herb emulsion Kingfish crudo with citrus ponzu, shallot, chives Stella steak tartare, soft hen's yolk, crisp rice paper Burrata with peperonata and lemon 28 Harrata with peperonata and lemon 28 Uttello tonnato, "Stella style" 29,5  MAIN  Chicken fricassee, fondant potatoe, mushrooms Vitello tonnato, "Stella style" 29,5  MAIN  Chicken fricassee, fondant potatoe, mushrooms 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 Stella leaf salad with radish and toasted pepiras 15 Pan roasted sprouts with parmesan wafer 16 Grilled avocado salad with cos, croutons, caper mayonnaise 21  PASTA  Spaghetti aglio e olio with garlic, parsley, red pepper flakes 32 Add king prawas 10 Campenelle with vodka, nduja, tomato sugo, ricotta salata 40 Risotto Milanese with local bay mussels 44 Tagliolini with Redhill truffles, 63° egg, more shaved truffles 48	——— SNACK ———		—— TO SHARE ——	
Our dip	Mt Zero marinated olives	12	Stracciatella with pickled zucchini	16
Shucked oysters Each 6.5 crispy bread  Half dozen 38 Carlic prawns with herbs, verjuice, and grilled house bread 22 Oscietra caviar, crisps, crème fraiche, chives 135 Scallops, cauliflower, lemon panko (3) 24 Prosciutto croquette with aioli and truffle (2) 15 Extra 7 Potato doughnut with goat cheese and honey (3) 15 Tuna crudo with grilled mandarin, citrus and chilli  ENTRÉE  Calamari, whitebait, zucchini, herb emulsion Kingfish crudo with citrus ponzu, shallot, chives Stella steak tartare, soft herò syolk, crisp rice paper Burrata with peperonata and lemon Flame roasted carrot, ajo blanco, orange harissa Vitello tonnato, "Stella style"  MAIN  Chicken fricassee, fondant potatoe, mushrooms Duck, cima di rapa, Mostarda jus John Dory, Sardinian pasta, bisque, local clams 160g Wagyu rump 9+, carrot and ginger, burnt shallots, red wine jus O'Connor scotch fillet, 30 days dry aged, grass fed, peppercorn sauce 300g 58 / 600g 105  SIDES  Rustic fries with herb salt Stella elaf salad with radish and toasted pepitas Pan roasted sprouts with parmesan wafer Grilled avocado salad with cos, croutons, caper mayonnaise  PASTA  Spaghetti aglio e olio with garlic, parsley, red pepper flakes Add king prawns 100 Campenelle with vodka, nduja, tomato sugo, ricotta salata Risotto Milanese with local bay mussels Fettuccine with spanner crab, brandy shellfish sauce, chives	Stone baked flat bread with smoked salt	16	Fresh stone baked focaccia with brie and honey	22
Shucked oysters Each 6.5 crisps bread Half dozen 72 Acribe traction of the prosecution of	Our dip	12	Mortadella, burrata, guindilla peppers	26
Each 6.5 crispy bread   Dozen 38 Garlic prawns with herbs, verjuice, and grilled house bread   Dozen 72   Osciettra caviar, crisps, creme fraiche, chives 135   Scallops, cauliflower, lemon panko (3) 24   Prosciutto croquette with aioli and truffle (2) 15   Extra 7   Potato doughnut with goat cheese and honey (3) 15   Tuna crudo with grilled mandarin, citrus 28   and chilli    ENTRÉE    Calamari, whitebait, zucchini, herb emulsion 28   Kingfish crudo with citrus ponzu, shallot, chives 28   Stella steak tartare, soft hen's yolk, crisp rice paper 28   Burrata with peperonata and lemon 28   Witello tonnato, "Stella style" 29.5    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 44   Stella leaf salad with radish and toasted pepitas 15   Pan roasted sprouts with pancetta, labneh, honey 16   Fennel, apple, mint with parmesan wafer 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, aduja, tomato sugo, ricotta salata 40   Risotto Milanese with local bay mussels 46   Fettuccine with spanner crab, brandy shellfish sauce, chives 46    Fettuccine with spanner crab, brandy shellfish sauce, chives 46    Fettuccine with spanner crab, brandy shellfish sauce, chives 46    Fettuccine with spanner crab, brandy shellfish sauce, chives 46    Fetual care in pank of grilled avocado salad with cos, croutons, caper mayonnaise 46    Grilled avocado salad with cos, croutons, caper mayonnaise 47    Fast a constant salata 40    Risotto Milanese with local bay mussels 46    Fetual care in pank of grilled avocado salad with cos, croutons, caper mayonnaise 46    Fetual care in pank of grilled avocado salad w	Shucked oysters		, , , , , , , , , , , , , , , , , , , ,	
Dozen 72   Carlic prawns with herbs, verjuice, and grilled house bread 22   Oscietta caviar, crisps, crème fraiche, chives 35   Scallops, cauliflower, lemon panko (3)   24   Prosciouto croquette with aioli and truffle (2)   15   Extra   7   Potato doughnut with goat cheese and honey (3)   15   Tuna crudo with grilled mandarin, citrus   28   and chilli    ENTRÉE  Calamari, whitebait, zucchini, herb emulsion 8   Stella steak tartare, soft herb's yolk, crisp rice paper   28   Burrata with peperonata and lemon   28   Flame roasted carrot, ajo blanco, orange harissa   26   Vitello tonnato, "Stella style"   29,5    MAIN  Chicken fricassee, fondant potatoe, mushrooms   40   Duck, cima di rapa, Mostarda jus   45   John Dory, Sardinian pasta, bisque, local clams   46   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   44   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				
Oscietra caviar, crisps, creme fraiche, chives 135 Scallops, cauliflower, lemon panko (3) 24 Prosciutto croquette with aioli and truffle (2) 15 Extra 7 Potato doughnut with goat cheese and honey (3) 15 Tuna crudo with grilled mandarin, citrus 28 and chilli  ENTRÉE  Calamari, whitebait, zucchini, herb emulsion Kingfish crudo with citrus ponzu, shallot, chives 28 Stella steak tartare, soft hen's yolk, crisp rice paper 28 Burrata with peperonata and lemon 28 Flame roasted carrot, ajo blanco, orange harissa 26 Vitello tonnato, "Stella style" 29.5  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 pancenta, 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 46 Fettuccine with spanner crab, brandy shellfish sauce, chives 46			Garlic prawns with herbs, verjuice, and grilled	
Prosciutto croquette with aioli and truffle (2) 15 Extra 7 Potato doughnut with goat cheese and honey (3) 15 Tuna crudo with grilled mandarin, citrus 28 and chilli			house bread	22
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Calamari, whitebait, zucchini, herb emulsion  ENTRÉE  Calamari, whitebait, zucchini, herb emulsion  Singfish crudo with citrus ponzu, shallot, chives  Stella steak tartare, soft hen's yolk, crisp rice paper  28  Burrata with peperonata and lemon  28  Flame roasted carrot, ajo blanco, orange harissa  26  Vitello tonnato, "Stella style"  29.5  MAIN  Chicken fricassee, fondant potatoe, mushrooms  40  Duck, cima di rapa, Mostarda jus  John Dory, Sardinian pasta, bisque, local clams  48  160g Wagyu rump 9+, carrot and ginger, burnt shallots, red wine jus  O'Connor scotch fillet, 30 days dry aged, grass fed, peppercorn sauce  300g 58 / 600g 105  SIDES  Rustic fries with herb salt  Stella leaf salad with radish and toasted pepitas  Pan roasted sprouts with pancetta, labneh, honey  16  Fennel, apple, mint with parmesan wafer  Grilled avocado salad with cos, croutons, caper mayonnaise  21  PASTA  Spaghetti aglio e olio with garlic, parsley, red pepper flakes  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	•		Extra	7
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Stella steak tartare, soft hen's yolk, crisp rice paper  Burrata with peperonata and lemon  Flame roasted carrot, ajo blanco, orange harissa  Vitello tonnato, "Stella style"  29.5  MAIN  Chicken fricassee, fondant potatoe, mushrooms  Duck, cima di rapa, Mostarda jus  John Dory, Sardinian pasta, bisque, local clams  160g Wagyu rump 9+, carrot and ginger, burnt shallots, red wine jus  O'Connor scotch fillet, 30 days dry aged, grass fed, peppercorn sauce  300g 58 / 600g 105  SIDES  Rustic fries with herb salt  Stella leaf salad with radish and toasted pepitas  Pan roasted sprouts with pancetta, labneh, honey  160 Grilled avocado salad with cos, croutons, caper mayonnaise  PASTA  Spaghetti aglio e olio with garlic, parsley, red pepper flakes  Add king prawns  Campenelle with vodka, nduja, tomato sugo, ricotta salata  Risotto Milanese with local bay mussels  446 Fettuccine with spanner crab, brandy shellfish sauce, chives		s		28
Burrata with peperonata and lemon 28 Flame roasted carrot, ajo blanco, orange harissa 26 Vitello tonnato, "Stella style" 29.5  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 Fennel, apple, mint with parmesan wafer 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	•			
Flame roasted carrot, ajo blanco, orange harissa  Vitello tonnato, "Stella style"  MAIN  Chicken fricassee, fondant potatoe, mushrooms  Duck, cima di rapa, Mostarda jus  John Dory, Sardinian pasta, bisque, local clams  48  160g Wagyu rump 9+, carrot and ginger, burnt shallots, red wine jus  O'Connor scotch fillet, 30 days dry aged, grass fed, peppercorn sauce  SIDES  Rustic fries with herb salt  Stella leaf salad with radish and toasted pepitas  Pan roasted sprouts with pancetta, labneh, honey  16  Fennel, apple, mint with parmesan wafer  Grilled avocado salad with cos, croutons, caper mayonnaise  17  PASTA  Spaghetti aglio e olio with garlic, parsley, red pepper flakes  Add king prawns  Campenelle with vodka, nduja, tomato sugo, ricotta salata  Risotto Milanese with local bay mussels  44  Fettuccine with spanner crab, brandy shellfish sauce, chives		- p		
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O'Connor scotch fillet, 30 days dry aged, grass fed, peppercorn sauce  SIDES  Rustic fries with herb salt  Stella leaf salad with radish and toasted pepitas  Pan roasted sprouts with pancetta, labneh, honey  16  Fennel, apple, mint with parmesan wafer  Grilled avocado salad with cos, croutons, caper mayonnaise  PASTA  Spaghetti aglio e olio with garlic, parsley, red pepper flakes  Add king prawns  Campenelle with vodka, nduja, tomato sugo, ricotta salata  Risotto Milanese with local bay mussels  Fettuccine with spanner crab, brandy shellfish sauce, chives	John Dory, Sardinian pasta, bisque, local clams	5		48
Rustic fries with herb salt  Stella leaf salad with radish and toasted pepitas  Pan roasted sprouts with pancetta, labneh, honey  Fennel, apple, mint with parmesan wafer  Grilled avocado salad with cos, croutons, caper mayonnaise  PASTA  Spaghetti aglio e olio with garlic, parsley, red pepper flakes  Add king prawns  Campenelle with vodka, nduja, tomato sugo, ricotta salata  Risotto Milanese with local bay mussels  44  Fettuccine with spanner crab, brandy shellfish sauce, chives	160g Wagyu rump 9+, carrot and ginger, burnt	shallots,	red wine jus	52
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Add king prawns  Campenelle with vodka, nduja, tomato sugo, ricotta salata  Risotto Milanese with local bay mussels  Fettuccine with spanner crab, brandy shellfish sauce, chives  46	Spaghetti aglio e olio with garlic, parsley, red po	epper flak	tes	32
Risotto Milanese with local bay mussels  Fettuccine with spanner crab, brandy shellfish sauce, chives  46		-		10
Fettuccine with spanner crab, brandy shellfish sauce, chives 46	Campenelle with vodka, nduja, tomato sugo, r	icotta sal	ata	40
	Risotto Milanese with local bay mussels			44
Tagliolini with Redhill truffles, 63° egg, more shaved truffles 48	Fettuccine with spanner crab, brandy shellfish s	sauce, chi	ives	46
	Tagliolini with Redhill truffles, 63° egg, more sh	aved truf	fles	48