

es

# Stella

## SNACKS

Beef croquette, onion, walnut	8ea
Kingfish & fennel, lime, lavosh	8ea
Scallop mornay, cheese volute, herbs	11
Arancini, mushrooms 3p	18
Shucked oyster Natural / Lime ponzu/ Piper Heidsieck Champagne granita	
3p	18
6p	34
12p	68

## TO SHARE

Stone baked bread, smoked salt	15
Mount Zero olives	12
Stracciatella & pickles	12
House baked focaccia, balsamic vinegar, olive oil	13
Yellow fin tuna, grapefruit, horseradish, almond	18
Mortadella	15
San Daniele Prosciutto	17
Wagyu bresaola	19
Garlic prawns, chilli flakes, paprika, verjus, herb butter	18
Fried chicken, chilli mayo, pickled cabbage	18

## ENTREE

Salt baked beetroot, hazelnut, sunflower seeds, goat's milk yoghurt	23	Charred brisbane valley quail, butterflied, onion glaze, pancetta vinaigrette, watercress	19/ 37
Fried calamari, herb aioli, frisée salad	26	Cured spencer gulf kingfish, crispy wild rice, citrus ponzu dressing	28.5
Burrata, capsicum & tomato chutney, fennel, lemon, olive oil	29	Beef carpaccio, green olive cream, capers, watercress, crushed black pepper, freshly grated parmesan cheese	29

## MAIN

Fish of the day	MP	O Connor sirloin 14 days aged, grass fed 300gm	51
Aged lamb rack, green olive emulsion, red wine jus	45	Wagyu steak cut	MP
King Island eye fillet Grass fed 250gm	56	Steaks served with bearnaise sauce	

## SIDES

Grilled greens & beans, sherry vinaigrette	15.5	Cabbage & granny smith green apple slaw, grated parmesan cheese	12.5
Potato chips, thyme, sea salt	12	Leaf salad, radicchio, lettuce, orange and lemon dressing	12.5
Potato & cheese gratin	13		

## PASTA

Parmesan herb gnocchi, wild mushrooms, porcini mushroom puree, stracciatella, lemon Add prosciutto	32 5
Spaghetti pasta, fraser island spanner crab, cray sauce, chilli flake, tomato oil	46
Saffron seafood risotto, green pea, asparagus, parmesan, herbs, lemon	42
Handkerchief pasta, braised lamb shank, baby spinach, semi dried tomato, preserved lemon, saffron, italian parsley	41
Lobster agnolotti, scallop & lobster filled, pernod cream sauce, pumpkin, thyme & chives	46

## PIZZA

Margherita, tomato sugo, fior di latte, fresh basil	24
Garlic prawn, tomato sugo, fior di latte, prawns, cherry tomato, olives, harissa Add buffalo mozzarella	33 6
San Daniele, tomato sugo, prosciutto, buffalo mozzarella, basil, parmesan	34
Pork & fennel sausage, tomato sugo, fior di latte, sage, fresh fennel, sundried tomato, parmesan	28
Mushroom, alfredo sauce, fior di latte, caramelised onion, porcini mushroom puree, smoked scamorza, thyme, truffle oil	28
Capricciosa pizza, tomato sugo, mushroom, green olive, smoked ham, fior di latte	28
Pepperoni, tomato sugo, sopressa, parmesan, chilli flakes	29
Buffalo mozzarella	6
Prosciutto	6
Gluten free base	5

ASK OUR STAFF ABOUT OUR INTIMATE CELLAR PRIVATE DINING ROOM