





# Stella

## START

Stone baked bread, oregano, smoked salt	15
Focaccia, balsamic vinegar, olive oil	14
Garlic prawns, herb butter, verjus, chilli flakes, focaccia	19
Shucked oysters	1p 6.5 / half doz 38 / doz 72
Natural / lime ponzu	
Spencer Gulf kingfish crudo, citrus ponzu, pickled shallot	28
Burrata, fennel chutney, olive oil	29
Beef steak tartare, soft hens yolk, focaccia	29
Fried calamari, frisee salad, herb aioli	27

## MAINS

Chicken Fricassee, sealed chicken breast, confit fondant potato, mushroom, white wine cream sauce, tarragon	39
O'connor scotch fillet 30 days dry aged, grass fed 300/600gm	55/95
Wagyu rump 9+, cotechino, beluga lentils, olives, salmoriglio, peppercorn jus	56
Confit duck leg, plum, bourbon	45
Murray cod, cherry tomato, orzo pasta, clam, parsley	48

## SIDES

Potato fries, thyme, sea salt	12
Stella leaf salad, lemon dressing	14
Grilled greens & beans, sherry vinaigrette	14
Grilled avocado, cos lettuce, sourdough croutons, parmesan cheese, caper mayonnaise, lemon	21

## PASTA

Spaghetti aglio e olio, olive oil, garlic, italian parsley, red pepper flakes	32
Add king prawns	10
Rigatoni pasta, vodka tomato sugo, garlic cream, nudja, buffalo mozzarella, lemon	39
Pappardelle pasta, beef ragu, tomato sugo, green olive, mushroom, spinach, parsley	42
Fettuccine pasta, fraser island spanner crab, cray sauce, chilli flake, tomato oil	44
Spaghetti alle vongole, garlic, white wine, parsley, lemon	42

## PIZZA

Margherita, tomato sugo, fior di latte, fresh basil	25
Pepperoni, tomato sugo, sopressa, percorino cheese, chilli oil	29
San daniele prosciutto, tomato sugo, buffalo mozzarella, basil, parmesan	34
Garlic prawn, tomato sugo, fior di latte, tiger prawns, cherry tomato, olives, harissa	33
Butternut pumpkin & spicy chorizo, tomato sugo, fior di latte, chives, parmesan	29
Salami, spiced pork sausage, mushroom, tomato sugo, oregano, parmesan	31