



Stella

427 Chapel Street, South Yarra, Victoria

GROUND FLOOR MENU

SNACKS

Shucked Oysters (A) ponzu • natural EACH -6 HALF DOZEN -35 DOZEN -65	Crispy Prosciutto Croquettes truffle aioli 10 ADD CAVIAR 15	Caviar Experience (I) Oscietra caviar, chopped egg, crème fraîche, chives, blinis 30G - 135 50G - 215	Grilled Chicken Skewer marinated chicken breast, soy teriyaki glazed, leek 14	Mount Zero marinated olives 12
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STARTERS

Kingfish Crudo (A) , ponzu sauce, shallots, chives 30	Stone-baked flatbread , smoked salt, olive oil 16
Burrata , fennel chutney, olive oil 29	Chargrilled Eggplant & Scrambled Egg , smokey eggplant puree 30
Stella Steak Tartare 63-degree egg yolk, rice paper crisps 33	free range scrambled egg, labneh, focaccia bread
Grilled Octopus (A) , chimichurri verde, lemon 36	Fresh Stone-Baked Focaccia , brie, honey & rosemary 24
	Crispy Calamari (I) , lemon, fresh herb emulsion 28

SET MENU

“Inspired By Italy, Shaped By Melbourne”

85 Per Person | 4 Courses | Min 4 Guests

109 Per Person | 5 Courses | Min 4 Guests

Designed To Share

Available On Request

PASTA & RISOTTO

Lamb Ragù Pappardelle , parmesan, chives 45	Spanner Crab & Prawn Oil, Fettuccine (A) shellfish sauce, chives 48	Mushroom Risotto Arborio rice, mushroom stock, sautéed wild mushroom, parmesan cheese, thyme 38 ADD AUSTRALIAN TRUFFLES 11	Vodka Rigatoni rigatoni pasta, vodka tomato sugo, nduja, stracciatella cheese, basil, olive oil 42	Truffle Tagliolini , thin tagliolini pasta, turffle purée, poached egg yolk, garlic cream sauce 44
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MAIN

Pan Seared John Dory (A) , mussel, fennel, white wine beurre blanc, olive oil 52
Roasted Chicken creamy chicken jus, Sicilian olives, crispy pancetta, King oyster mushroom, sage HALF • FULL 47/83
Duck Breast , duck rillettes, grilled radicchio, citrus jus 49
350g Slow Braised Beef Short Ribs , parsnip purée, au jus 48
200g Eye Fillet , wild mushroom & red wine jus 59
Gippsland O'Connor's Scotch Fillet , 30-day dry aged, peppercorn sauce 300g • 600g 64/116

SIDES

Rustic Fries , herb aioli 15
Mixed Leaf Salad , lemon honey vinaigrette 15
Garden Vegetables , grilled green beans, broccolini, lemon, chilli, olive oil 15
Avocado Salad , BBQ kale, cos lettuce, pickled red cabbage, chickpea, red onion, parmesan, lemon dressing 19

Caviar Bump

Indulge with a premium caviar bump for an extra touch of luxury

20

PIZZA

ROSSO

Margherita , tomato base, scamorza, basil, olive oil, buffalo mozzarella 28
San Daniele , prosciutto, tomato base, buffalo mozzarella, basil 35
Sopressa , tomato base, roasted capsicum, goat's cheese 34
Prawn & Harissa (I) , tomato base, cherry tomatoes, olives 36

BIANCO

Scamorza , vodka sauce, pesto “alla” Genovese” 28
Confit Potato , béchamel, crispy prosciutto 32
Mushroom , béchamel sauce, mushroom purée, caramelized onions, scamorza, thyme 31

patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. although we will endeavor to accommodate your dietary needs, we cannot be held responsible for traces of allergens. all payment cards incur at.87% card surcharge | 2.5% American Express | 10% Saturdays & Sundays surcharge | 15% public holiday surcharge
Seafood Origin: (A) Australian Seafood (I) Imported Seafood