

Stella Blu

LUNCH &
DINNER
MENU

DEE WHY

LUNCH 12^{PM}–5^{PM}

DINNER 5^{PM}–LATE

PANE

Warm Ciabatta Loaf, virgin olive oil & balsamic 5.9

Grilled Ciabatta, garlic, parsley, parmesan butter 6.9

- ✓ Bruschetta Caprese, tomato, burrata cheese, pesto 17.9

ANTIPASTI / STARTERS

Antipasto Plate for 2 (vegetarian available on request)

Prosciutto di Parma, assorted cold meats, marinated vegetables, Porcini mushroom & mozzarella rice balls, ricotta filled zucchini flowers, marinated olives, garlic & herb crumbled artichoke hearts, burrata cheese, parmigiano reggiano & warm ciabatta 42

- ✓, GF Insalata Caprese, heirloom tomatoes, burrata cheese, basil, virgin olive oil 18

- ✓ Taleggio Cheese Stuffed Olives, lightly crumbed (8) 14.9

- ✓ Porcini Mushroom & Mozzarella Rice Balls, basil aioli, parmigiano reggiano (4) 18

- ✓ Grilled Eggplant, rolled & filled with fresh ricotta, parmigiano & basil with a light tomato sugo, mozzarella 18

- ✓ Zucchini Flowers, filled with basil ricotta & lightly crumbed 19.9

GF 6 / 12 Fresh Shucked Oysters, white balsamic & shallot dressing 22 / 44

GF Pan Seared Scallops wrapped with prosciutto on cauliflower puree, Italian dressing 21.9

Flour Dusted Australian Calamari, tartare & lemon 19.9 (can be GF)

GF Hiramasa Kingfish Carpaccio, shaved fennel, baby rocket, blood orange dressing \$19.9

Spring Bay Mussels, baby clams, blue swimmer crab meat, pan cooked with white wine, olive oil, garlic, cherry tomatoes, served with char grilled ciabatta 25 | 35 (GF without bread)

PASTA / RISOTTO *Gluten free penne +3.5*

GF Risotto, prosecco, prawns, blue swimmer crab meat, asparagus, mascarpone, grated bottarga 32

WINE: FROGMORE REISLING / BELGUARDO ROSE

Spaghetti, QLD prawns, fish, baby clams, Spring Bay mussels, white wine, tomato sugo & basil 33

WINE: BREGANZE PINOT GRIGIO / LA MURA NERO D'AVOLA

- ✓ House Made Pumpkin Ravioli, burnt butter & sage, ricotta secca 27

WINE: RAMEAU D'OR ROSE / CONTESA MONTEPULCIANO

Penne Calabrese, chicken, sundried tomato, napoletana, cream, parmigiano reggiano 27.9

WINE: MOUNTADAM CHARDONNAY / EL DESPERADO PINOT NOIR

House Made Potato Gnocchi, rocket pesto, heirloom tomatoes, poached Tasmanian salmon, ricotta secca 28

WINE: TOTARA SAUVIGNON BLANC / SAVE OUR SOULS SANGIOVESE

Spaghetti Bolognese, parmigiano reggiano 27

WINE: MONTE TONDO SOAVE / FATTORIA DI BAGNOLO CHIANTI

SECONDI / MAIN COURSES

- GF Coconut Yoghurt Marinated Poached Chicken Salad, lemon, mint, kale, quinoa, roasted kumera, Spanish onion, heirloom tomato, pistachio, moscato glaze 23
- GF Poached Atlantic Salmon Salad, kale, avocado, quinoa, soya beans, onion, mint, heirloom tomato, toasted almond flakes 26
- GF Western Australian Scampi (grade 1), pan grilled with lemon, garlic and olive oil 250g | 400g market price
WINE: SAN PIETRO GAVI (ORGANIC BIODYNAMIC)
- Fish of The Day market price
- Beer Battered Flathead Fillets & chips 28.9
- GF Pan Roasted Agro Dolce Chicken, marinated with honey & lemon finished with truffle paste on sautéed broccoli, cauliflower and sweet potato 31.9
WINE: CREDARO FIVE TALES CHARDONNAY / TOTARA PINOT NOIR
- GF Pan Baked Long River Pork Cutlet, stuffed with porcini mushrooms, wrapped with prosciutto, roasted rosemary potatoes & kumera, truffle jus 35
WINE: MOUNTADAM CHARDONNAY / FATTORIA DI BAGNOLO CHIANTI
- GF 300g Southern Ranges Black Angus Sirloin, potato mash, steamed broccolini red wine jus 39.9
WINE: YANGARRA ESTATE VIOGNIER / THE OTHER WINE CO SHIRAZ
- Slow Cooked Lamb Ribs, semi-dried cherry tomato & parmesan crust, sautéed cauliflower blossoms, baby broccoli, mint yoghurt & herb oil 38 (can be GF)
WINE: SNAKE & HERRING SSB / PENNY'S HILL CABERNET SAUVIGNON

CONTORNI / SIDES

- Fries 8.5
- Fries with grated truffled pecorino cheese truffle mayo 12.5
- Vegetables of the day 9
- Potato Mash 9
- Leaf Salad, tomato, onion, olives, mustard olive oil dressing 9.5
- Rocket, roasted hazelnut, parmesan, pear, white balsamic 12

SEAFOOD PLATTER FOR 2

6 fresh shucked oysters white balsamic & shallot dressing followed by grilled West Australian Scampi, QLD Moreton Bay bugs, QLD prawns, QLD barramundi, flour dusted calamari, fries and rocket salad 145

WINE: KEITH TULLOCH SEMILLON / BELGUARDO ROSE

PIZZA

PIZZA ROSSA	M	L
✓ Margherita, salsa, mozzarella, basil	18	21
✓ Traditional Margherita, salsa, mozzarella di bufala, basil	21	24
Napolitana, salsa, mozzarella, anchovies, garlic, black olives	19	23
Diavola, salsa, mozzarella, roasted capsicum, salame, chilli	21	23
Hawaiian, salsa, mozzarella, shaved ham, pineapple pieces	21	23
✓ Caponata, salsa, mozzarella, roasted marinated chopped vegetables, mushrooms, shaved parmigiano <small>(NOTE: NO MODIFICATIONS TO CAPONATA PIZZA)</small>	22	24
Gamberi, salsa, mozzarella, prawns, zucchini, garlic, virgin olive oil, chilli	25	27
Meat Lovers, salsa, mozzarella, ham, roman sausage, salame, bacon, finished with hickory smoked BBQ sauce	23	25
Stella Supreme, salsa, mozzarella, shaved ham, salame, capsicum, mushroom, onions, olives & pineapple pieces	23	25
Capricciosa, salsa, mozzarella, smoked ham, artichoke hearts, olives, mushrooms	22	24

PIZZA BIANCA WITHOUT SALSA

Luca, mozzarella di bufala, sautéed mushrooms, truffle, prosciutto di parma, shaved parmesan	24	26
Colonna, sliced potato, rosemary, garlic, mozzarella & pancetta	22	24
Quattro Formaggi, mozzarella, gorgonzola, parmigiano, taleggio cheeses	20	23

Half & half 3.5

Gluten free pizza (only medium available) 4.5

✓ Vegetarian GF Gluten Free

Menu subject to change due to seasonal influences

Prices inclusive of 10% gst | BYO bottle wine only 4.5pp |

Cakeage 3.5pp | 10% Surcharge applies Sundays & Public Holidays

KIDS MENU UNDER 12 YEARS ONLY

\$16 Includes child's drink, meal & ice cream

CHIPS CAN BE SUBSTITUTED FOR VEGETABLES

Calamari & Chips

Fish & Chips

Grilled Chicken & Chips

Chicken Schnitzel & Chips

Spaghetti Bolognese

Penne Napolitana



STELLA BLU DEE WHY BEACH

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