



*Stella Blu*

# BAR

MENU & PROMOTIONS

HAPPY HOUR 4<sup>PM</sup>–6<sup>PM</sup> DAILY

## BAR MENU

Dip selection, olives, lavosh, bread 15.9

Chef's Selection of 3 cheeses with condiments 21

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

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

✓ 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)

## FRIES

Fries 8.5

Fries with grated truffled pecorino cheese & truffled mayo 12.5

Sweet Potato Wedges with sour cream and sweet chilli sauce 12.5



## BAR PROMOTIONS HAPPY HOUR 4–6pm EVERYDAY

### BEER ON TAP @ HAPPY HOUR

Peroni 300ml 6 | 500ml 8.5

Singha Lager 350ml 7 | 640ml 9.5

4 Pines Pale Ale 350ml 5 | 570ml 8

Barman's Featured Draught Beer (ask your server)

### BOTTLED CIDER @ HAPPY HOUR

Apple Cider 330ml 6

### WINE & SPARKLING @ HAPPY HOUR

Selected Champagne glass 120ml 5

Selected Red or White wine by the glass 150ml 5

## \$10 COCKTAILS @ HAPPY HOUR



Aperol Spritz

Aperol, prosecco & fresh orange slice

Bellini Cipriani

The original Harry's Bar Venice recipe

Prosecco, blended with white peach

Cosmopolitan

Stolichnaya Vodka, Cointreau,  
shaken with lime & cranberry juice

Lychee Martini

Stolichnaya Vodka, lychee liqueur,  
lychee syrup

Margarita

El Jimador Tequila, Cointreau shaken  
with fresh lime

Mojito

Fresh lime & mint muddled with  
rum, topped with soda

Caipiroska

Muddled Stolichnaya Vodka & limes

Frosty Fruit

Stolichnaya Vodka, Cointreau,  
peach, mango liqueur, passionfruit



**GF** GLUTEN FREE **V** VEGETARIAN

Menu subject to change due to seasonal influences.

Prices inclusive of 10% gst BYO Bottle wine only 4.5pp Cakeage 3.5 pp

10% Surcharge applies Sundays & Public holidays.



STELLA BLU DEE WHY BEACH

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📷 @STELLABLUKITCHEN | 📘 STELLABLUDEEWHY

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