


*Stella Blu*

# TAKEAWAY MENU

ORDER NOW 9982 7931

STELLA BLU DEE WHY BEACH  
18 THE STRAND

 @STELLABLUKITCHEN

 STELLABLUDEEWY

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## PANE

Warm Ciabatta Loaf, virgin olive oil & balsamic 5

Grilled Ciabatta, garlic, parsley, parmesan butter 6

## 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 35

V,GF Insalata Caprese, heirloom tomatoes, burrata cheese, basil, virgin olive oil 16

V Taleggio Cheese Stuffed Olives, lightly crumbed (8) 13

V Porcini Mushroom & Mozzarella Rice Balls, basil aioli, parmigiano reggiano (4) 15

V Grilled Eggplant, rolled & filled with fresh ricotta, parmigiano & basil with a light tomato sugo, mozzarella 15

V Zucchini Flowers, filled with basil ricotta & lightly crumbed 17.5

GF Pan Seared Scallops wrapped with prosciutto on cauliflower puree, Italian dressing 19

Flour Dusted Australian Calamari, tartare & lemon 17.5 (can be GF)

Spring Bay Mussels, baby clams, blue swimmer crab meat, pan cooked with white wine, olive oil, garlic, cherry tomatoes, served with char grilled ciabatta 22 | 29 (GF without bread)

## CONTORNI / SIDES

Fries 8.5

Fries with grated truffled pecorino cheese truffle mayo 10.5

Vegetables of the day 7.5

Potato Mash 7

Leaf Salad, tomato, onion, olives, mustard olive oil dressing 8.5

Rocket, roasted hazelnut, parmesan, pear, white balsamic 9.5

# PASTA/RISOTTO

GLUTEN FREE PENNE +3.5

- GF** Risotto, prosecco, prawns, blue swimmer crab meat, asparagus, mascarpone, grated bottarga 27  
Spaghetti, QLD prawns, fish, baby clams, Spring Bay mussels, white wine, tomato sugo & basil 27
- V** House Made Pumpkin Ravioli, burnt butter & sage, ricotta secca 21  
Penne Calabrese, chicken, sundried tomato, napoletana, cream, parmigiano reggiano 19.9  
House Made Potato Gnocchi, rocket pesto, heirloom tomatoes, poached Tasmanian salmon, ricotta secca 25  
Spaghetti Bolognese, parmigiano reggiano 19.9

# SECONDI / MAINS

- GF** Coconut Yoghurt Marinated Poached Chicken Salad, lemon, mint, kale, quinoa, roasted kumera, Spanish onion, heirloom tomato, pistachio, moscato glaze 19.9
- GF** Poached Atlantic Salmon Salad, kale, avocado, quinoa, soya beans, onion, mint, heirloom tomato, toasted almond flakes 23  
Fish of The Day 31  
Beer Battered Flathead Fillets & chips 25
- GF** Pan Roasted Agro Dolce Chicken, marinated with honey & lemon finished with truffle paste on sautéed broccoli, cauliflower and sweet potato 26
- GF** Pan Baked Long River Pork Cutlet, stuffed with porcini mushrooms, wrapped with prosciutto, roasted rosemary potatoes & kumera, truffle jus 26
- GF** 300g Southern Rang es Black Angus Sirloin, potato mash, steamed broccolini red wine jus 35  
Slow Cooked Lamb Ribs, semi-dried cherry tomato & parmesan crust, sautéed cauliflower blossoms, baby broccoli, mint yoghurt & herb oil 33 (can be GF)

# PIZZA

	M	L
PIZZA ROSSA WITH TOMATO SALSA		
✓ Margherita, salsa, mozzarella, basil	15	17
✓ Traditional Margherita, salsa, mozzarella di bufala, basil	19	21
Napolitana, salsa, mozzarella, anchovies, garlic, black olives	17	19
Diavola, salsa, mozzarella, roasted capsicum, salame, chilli	17	19
Hawaiian, salsa, mozzarella, shaved ham, pineapple pieces	17	19
✓ Caponata, salsa, mozzarella, roasted marinated chopped vegetables, mushrooms, shaved parmigiano (NOTE: NO MODIFICATIONS TO CAPONATA PIZZA)	19	22
Gamberi, salsa, mozzarella, prawns, zucchini, garlic, virgin olive oil, chilli	23	25
Meat Lovers, salsa, mozzarella, ham, roman sausage, salame, bacon, finished with hickory smoked BBQ sauce	19.5	22.5
Stella Supreme, salsa, mozzarella, shaved ham, salame, capsicum, mushroom, onions, olives & pineapple pieces	19.5	22.5
Capricciosa, salsa, mozzarella, smoked ham, artichoke hearts, olives, mushrooms	19	22
PIZZA BIANCA WITHOUT SALSA		
Luca, mozzarella di bufala, sautéed mushrooms, truffle, prosciutto di parma, shaved parmesan	21	24
Colonna, sliced potato, rosemary, garlic, mozzarella & pancetta	19	21
Quattro Formaggi, mozzarella, gorgonzola, parmigiano, taleggio cheeses	18	20

*Half & half +3.5*

*Gluten free pizza (only medium available) +4.5*

# DOLCI

ALL OF OUR DESSERTS ARE HOUSE MADE

Gelato & Sorbet Selection

+ Small tub 2 flavours 10.5

+ Large tub 3 flavours 21

Tiramisu, marsala, espresso soaked Savoiardi biscuits layered with mascarpone cream 12.5

Warm Sticky Fig and Almond Pudding, warm caramel sauce & double cream 12.5

Coconut Acai, strawberry sorbet, crushed hemp seeds, blueberry clusters, pumpkin seeds, almond and goji berries 12.5

**GF** Gluten free **DF** Dairy free **V** Vegetarian

Menu subject to change due to seasonal influences

Prices inclusive of 10% gst | Cakeage 3.5pp |  
10% Surcharge applies Sundays & Public Holidays