




Stella Blu



VALENTINE'S
DAY MENU



THURSDAY 14TH FEBRUARY 2019

📷 @STELLABLUKITCHEN

📘 STELLABLUDEEWY

VALENTINE'S DAY DINNER

2 Courses 75.00

Entrée & Main Course or
Main Course & Dessert

3 Courses 85.00

Complimentary Glass of
Sparkling or Moretti Beer

PRICES INCLUSIVE OF 10% GST

BYO WINE NOT AVAILABLE

ENTRÉES

Fresh shucked Sydney Rock Oysters, Italian dressing,
lemon sorbet

Fresh prosciutto wrapped oven roasted figs,
gorgonzola sauce

Fritto misto, flour dusted prawns, calamari, soft shell crab,
basil aioli, fresh lemon

Chicken, mushroom & truffle terrine, baby herbs, walnut
pesto, confit tomato

Swordfish crudo, mango, pomegranate, cucumber, ver jus,
sesame dressing

MAIN COURSE

Crabmeat ravioli, seafood infused tomato salsa, Shark Bay honey bugs

Cone Bay WA salt water barramundi, cauliflower puree, baby broccoli, tomato, capers, parsley dressing

Pan Roasted Agro Dolce Chicken, marinated with honey & lemon finished with truffle paste on sautéed broccoli, cauliflower and sweet potato

Veal involtini filled with spinach, pine nuts, parmesan, tomato concasse

American beef ribs, house made BBQ sauce, kale, carrot, cranberry salad -shoe string friess

DESSERT

Limoncello tartlet, meringue kisses, French vanilla gelato

House made Tiramisu

Vanilla panna cotta, strawberry jelly, soft almond biscuit, light hazelnut cream


Triple chocolate & salted caramel mousse cake, chocolate sorbet

Queens garnet plum bread & butter pudding, vanilla anglaise, pistachio gelato



STELLA BLU DEE WHY BEACH

18 THE STRAND | (02) 9982 7931

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