

# Stella Blu

## Kitchen & Pizzeria Belrose

Thank you for choosing Stella Blu Kitchen & Pizzeria Belrose to host your group.

Group menus apply to reservations of 12 adults or more.

To confirm your booking, please choose your menu, complete the Group Menu Confirmation Form  
& forward the completed Booking Form to [belrose@stellablu.com.au](mailto:belrose@stellablu.com.au)

BYO Wine not available Friday, Saturday, Sunday & Public Holidays

CAKEAGE \$3.50 per person 10% Sunday & Public holiday surcharge

Prices inclusive of 10% gst

Card payment transaction fee 1.5%

Gratuity: A 7% service charge will be added to the final bill. This amount is not included in the group menu prices.

Stella Blu Kitchen & Pizzeria  
Glenrose Village 33/56 Glen Street Belrose NSW 2085  
Tel 02 9975 7777 [belrose@stellablu.com.au](mailto:belrose@stellablu.com.au)

**LA PIZZA** 49 per person

Available Monday to Thursday up to 20 guests

**STARTERS**

**to share**

Charred Sourdough, whipped ricotta, wattle seed honey

Salumi plate Prosciutto di Parma, salami, pancetta,

**PIZZA**

**Choose 3 pizzas to share**

Margherita

Tomato salsa, Fior di latte, grana padana, Fresh basil, oregano, extra virgin olive oil V

Vegetariana

Zucchini puree base, Fior di latte, eggplant, capsicum, olives, mushrooms, sundried tomato V

Tutto Bene

Tomato salsa, Fior di latte Sausage, smoked bacon, capsicum, eggplant, olives, onion marmalade

Diavola

Tomato salsa, Fior di latte, salami, chilli, virgin olive oil

Calabrese

Tomato salsa, Fior di latte, onion marmalade, njdua oil, yellow tomato puree

3 Little Pigs

Tomato salsa, Fior di latte, pulled pork, sausage, smoked bacon, hickory smoked BBQ sauce

Giallo

Yellow cherry tomato base, Fiore di latte, sundried tomato, white anchovies, burrata, fresh basil, oregano, virgin olive oil

Nicola

Fior di latte, marinated prawns, stracciatella, fennel, lime, crispy purple potato

Truffle

Ricotta & truffle base, Fior di latte, Prosciutto di Parma, rocket, grana padana, virgin olive oil

Jess

Artichoke puree base, porcini mushrooms, gorgonzola cream, pancetta

Zucca

Pumpkin puree base, Fior di latte, pork sausage, eggplant

**SALAD**

Wild rocket salads, parmesan, pear, roasted hazelnut, white balsamic & olive oil

**DESSERT**

**Served to share**

Angioletti balls of pizza dough covered with Nutella & hazelnut sugar

Sicilian Cannolo house filled with sweetened local ricotta & a hint of cinnamon, crushed pistachio

Choices subject to change without notice due to availability

**PIZZA & PASTA** 59 per person

**STARTERS to share**

Charred Sourdough, whipped ricotta, wattle seed honey

Salumi plate Prosciutto di Parma, salami, pancetta,

QLD Calamari flour dusted, rosemary, garlic, mild chilli, nduja aioli, fresh lemon

Insalata Caprese heirloom tomato, smoked burrata cheese, basil, garlic, sea salt, extra virgin olive oil, oregano, black balsamic

**MAINS**

*Please choose 2 pasta's & 2 pizzas from the following which will be served to share*

**PASTA x 2**

Risotto Carnaroli rice, local calamari, Clarence River NSW octopus, Tasmanian salmon, zucchini, pea puree, garlic & onion confit, prosecco, lemon oil & Yarra Valley caviar

Squid Ink Spaghetti vongole, nduja, shallots, garlic, white wine, bottarga, Yarra Valley caviar

Pumpkin Ravioli burnt butter & sage, grated ricotta salata, pumpkin chips V

Spaghetti Bolognese slow cooked pork & veal ragu, parmigiano Reggiano

Penne Calabrese chicken, capsicum, sundried tomato, salsa, Fior di latte, basil, cream, parmigiano Reggiano

Potato Gnocchi "alla Sorrentina", Napoletana, Fior di latte, prosciutto di Parma, basil

**PIZZA x 2**

Margherita

Tomato salsa, Fior di latte, grana padano, fresh basil, oregano, extra virgin olive oil V

Vegetariana

Zucchini puree base, Fior di latte, eggplant, capsicum, olives, mushrooms, sundried tomato V

Tutto Bene

Tomato salsa, Fior di latte, sausage, smoked bacon, capsicum, eggplant, olives, onion marmalade

Diavola

Tomato salsa, Fior di latte, salami, chilli, extra virgin olive oil

Calabrese

Tomato salsa, Fior di latte, onion marmalade, nduja oil, yellow tomato puree

3 Little Pigs

Tomato salsa, Fior di latte, pulled pork, sausage, smoked bacon, hickory smoked BBQ sauce

Giallo

Yellow cherry tomato base, Fior di latte, sundried tomato, white anchovies, burrata, fresh basil, oregano, virgin olive oil

Nicola

Fior di latte, marinated prawns, stracciatella, fennel, lime, crispy purple potato

Truffle

Ricotta & truffle base, Fior di latte, Prosciutto di Parma, rocket, grana padano, virgin olive oil

Jess

Artichoke puree base, porcini mushrooms, gorgonzola cream, pancetta

Zucca

Pumpkin puree base, Fior di latte, pork sausage, eggplant

**SALAD**

Wild rocket salads, parmesan, pear, roasted hazelnut, white balsamic & olive oil

Choices subject to change without notice due to availability

**LA CARNE** 69 per person

**STARTERS**

to share

Charred Sourdough, whipped ricotta, wattle seed honey

Salumi plate Prosciutto di Parma, salami, pancetta,

QLD Calamari flour dusted, rosemary, garlic, mild chilli, nduja aioli, fresh lemon

Insalata Caprese heirloom tomato, smoked burrata cheese, basil, garlic, sea salt, extra virgin olive oil, oregano, black balsamic

**MAINS**

*please choose 2 dishes which will be served to share on platters*

Fish of the day

Spatchcock (Galston NSW) oven baked with salame, Sicilian olives, white wine, garlic, chilli & rosemary with twice cooked duck fat potatoes & friarielli

Roasted lamb rump (Northern Rivers NSW) porcini rub, goats curd, zucchini, peas, mint, preserved lemon dressing, roasted bone marrow with onion soubise

10 hr slow cooked beef cheek (Bindaree, NSW) fregola, apple wood smoked carrot puree, broccolini, red wine jus

**DESSERT**

Served to share

Angioletti balls of pizza dough covered with Nutella & hazelnut sugar

Sicilian Cannolo house filled with sweetened local ricotta & a hint of cinnamon, crushed pistachio

**BEVERAGE PACKAGES**

2 hours 28 per person

3 hours 38 per person

Includes house wines, tap beers, soft drinks, sparkling water

Individual packages can be discussed with the Manager

**CHILDRENS MENU** 25 (12 years & under only)

Includes meal, beverage & gelato

Choice of

Margherita Pizza Tomato salsa, Fiore di latte, grana padana

Ham & Cheese Pizza Tomato salsa, Fiore di latte, ham

3 Pigs Pizza Tomato salsa, pulled pork, sausage, smoked bacon, BBQ sauce, Fiore di latte

Spaghetti Bolognese

Penne Napoletana

Battered Fish & Chips

Calamari & Chips

Chicken Schnitzel & Chips

Choices subject to change without notice due to availability



Kitchen & Pizzeria

## GROUP MENU CONFIRMATION

Booking Name \_\_\_\_\_ Contact \_\_\_\_\_

Contact Phone \_\_\_\_\_ Email \_\_\_\_\_

### BOOKING DETAILS

Date of booking \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ Guest Numbers \_\_\_\_\_ Time of Arrival \_\_\_\_\_

### CIRCLE MENU SELECTION

Type of Function \_\_\_\_\_

49 **LA PIZZA**  
Pizza Selected 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

59 **PIZZA & PASTA**  
Pasta Selected 1. \_\_\_\_\_ 2. \_\_\_\_\_  
Pizza Selected 1. \_\_\_\_\_ 2. \_\_\_\_\_

69 **LA CARNE**  
Main Course Selected 1. \_\_\_\_\_ 2. \_\_\_\_\_

Other / Special Requests \_\_\_\_\_

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### TERMS & CONDITIONS

- Your booking is tentative until this form is completed & emailed to [belrose@stellablu.com.au](mailto:belrose@stellablu.com.au)
- A 20% deposit is also required. This holding deposit will be charged as a cancellation fee should your booking be cancelled with less than 48 hours' notice.
- Final numbers must be confirmed 24 hours prior to your reservation. Charges apply for the full amount of the set menu based on final confirmed numbers.
- Gratuity: A 7% service charge will be added to the final bill.  
This amount is not included in the group menu prices.
- No shows will be charged in full if notice is not given within the 24-hour period.
- This amount will be deducted from the deposit or charged to this credit card.
- A 10% surcharge will be added to the final bill on Sundays & Public Holidays
- BYO wine only available for groups of 12 or less. BYO not available Friday, Saturday, Sunday & Public Holidays
- The final account is to be settled on the day using this credit card below.

### ACCEPTANCE

I have read the above terms & agree to the conditions stated. I approve the use of my credit card to confirm my reservation.

\$ \_\_\_\_\_ x \_\_\_\_\_ = \_\_\_\_\_ x 20% = \$ \_\_\_\_\_  
Menu Price Number of guests Total Deposit

Credit Card Details VISA – MASTERCARD - AMEX - 1.5% surcharge for all card payments

Card Number \_\_\_\_\_

Expiry Date \_\_\_\_\_ / \_\_\_\_\_ CCV \_\_\_\_\_ Debit my card the amount of \$ \_\_\_\_\_

Cardholder Name \_\_\_\_\_ Cardholder's Signature \_\_\_\_\_

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