



Kitchen & Pizzeria Belrose

ANTIPASTI - Entree

CIABATTA FATTA IN CASA

House made ciabatta loaf
extra virgin olive oil 9.9

SCHIACCIATA PIZZA CRUST

Parmigiano Reggiano, rosemary,
garlic, oregano 15.9
Add fior di latte mozzarella +3.5

OLIVE MARINATE CALDE 11.5 V

CALAMARI FRITTI

Rosemary, garlic, chilli, nduja aioli 24.9

FIORE DI ZUCCHINI V

Crumbed zucchini flowers, 4 cheeses, honey,
pecorino 8.5 each min 2

ARANCINI RICE BALLS V

Mushroom, truffle & mozzarella on truffle
aioli, Reggiano parmigiano 7.5 each min 2

INSALATA CAPRESE V

Roma tomato, handmade burrata cheese,
basil, garlic, evoo, oregano, black balsamic
25.9

PRIMI - PASTA

Gluten free penne + 3.5

CASARECCE BOSCAIOLA

Casarecce pasta, bacon, mushrooms,
cream, parmigiano Reggiano 27.9

CANNELLONI RICOTTA E SPINACI V

Baked tube pasta filled with ricotta &
spinach, sugo, parmigiano Reggiano 29.9

PENNE CALABRESE

Chicken, capsicum, sundried tomato, salsa,
basil, cream, parmigiano Reggiano 28.9

SPAGHETTI BOLOGNESE

parmigiano Reggiano 27.9

RAVIOLI DI ZUCCA, BURRO E SALVIA V

Pumpkin ravioli, burnt butter & sage,
ricotta salata 28.9

SPAGHETTI CON GAMBERI E COZZE

Prawns, mussels, blue swimmer crab meat,
sugo, garlic, white wine, lemon zest,
pangrattato 37.9

SECONDI - Mains

COZZE ALLA SORRENTINA

Mussels, sugo di pomodoro, garlic,
white wine, charred sourdough 35.9

BARRAMUNDI GF

Humpty Doo NT, on a puttanesca sauce of
olives, tomato & capers 39.9

GAMBERONI AGLIO OLIO E POMODORO

Prawns, olive oil, tomato, garlic, chilli &
charred sourdough 38.9

VITELLO SALTIMBOCCA

Veal scaloppini, pan cooked with prosciutto
& sage, white wine, olive oil, with sautéed
broccolini 42.9

CONTORNI - Sides

BROCCOLINI SALTATI

Garlic & chilli, pangrattato 13.9

INSALATA DI RUCOLA, RADICCHIO, PERA

Rocket, radicchio, parmigiano Reggiano,
pear, extra virgin olive oil & balsamic 15.9

INSALATA MEDITERRANEAN

Greens, avocado, tomato, cucumber, olives,
lemon, olive oil vinaigrette 19.9
Add Grilled chicken 25.9 or Prawns 28.9

FRIES

Herb salt, aioli 11.9

FRIES TRUFFLED PECORINO

Truffle mayo 15.9

BAMBINI

Under 12 only

21.5 Meal, Drink, gelato

Spaghetti Bolognese
Penne Napolitana, parmigiano
Chicken schnitzel & chips
Calamari & chips
Mini Margherita Pizza
Mini Hawaiian Pizza
Mini 3 Pigs Pizza

PIZZA Approx 300mm

Gluten free base + 5 Vegan cheese +5

**Our pizza dough is proved for up to
72 hours using traditional Italian methods
with minimal yeast, leaving our pizza's light
yet filling. Our pizzas are worked by hand.**

MARGHERITA V

Pomodoro, fior di latte, basil 25

MARGHERITA TRADIZIONALE V

Pomodoro, mozzarella di bufala, basil 26

DIAVOLA

Pomodoro, fior di latte, gorgonzola, salami,
chilli flakes 27.5

PULCINELLA

Pomodoro, fior di latte, salami, porcini
mushrooms, provolone cheese
chilli flakes & basil 29.5

CAPRICCIOSA

Pomodoro, fior di latte, ham, artichoke,
olives, mushrooms 28.5

QUATTRO FORMAGGI

Fior di latte, parmigiano Reggiano,
gorgonzola, ricotta 28.5 Add honey 2

ORTOLANA V

Pomodoro, fior di latte, capsicum,
mushrooms, artichokes, Spanish onion,
olives, Reggiano parmigiano 28.5

HAWAIIAN

Pomodoro, fior di latte, ham, pineapple 26.5

SUPREME

Pomodoro, fior di latte, ham, pepperoni,
capsicum, mushroom, onion, olives 28.5

VESUVIO

Provolone dolce cheese, fior di latte pork
sausage, rosemary, garlic, Spanish onion
28.5

GAMBERI

Pomodoro, fior di latte, garlic prawns,
rocket, chilli flakes 29.5

3 LITTLE PIGS

Pomodoro, pulled pork, smoked bacon,
Roman sausage, salsa, fior di latte,
hickory smoked BBQ sauce 28.5

LUCA

Mozzarella di bufala, porcini mushrooms,
truffle, prosciutto di Parma, parmigiano
Reggiano 29.5

ITALIANO

Pomodoro, fior di latte, prosciutto di Parma
rocket, parmigiano 29.5

POLLO DELUXE

Fior di latte, chicken, pineapple, red onion,
BBQ sauce, aioli 28.5

CONTADINA

Fior di latte, chicken, sun dried tomatoes,
red onion, fresh basil, red capsicum, spicy
nduja aioli 28.5

BYO WINE 5.9 pp CAKEAGE 4.5 pp

BYO WINE Not available Friday & Saturday from
5pm | Surcharge Sunday 10% | Public holiday 15%
Prices include 10% gst | Card transaction fee 1.5%
Menu subject to change due to availability of
ingredients.

OPENING TIMES

LUNCH

Wednesday to Sunday 12 till 2:30pm

DINNER 7 nights 5pm

Stella Blu

Kitchen & Pizzeria Belrose

SOFT DRINKS

Moda Sparkling Water 750ml 6.9.
Lemon Lime & Bitters 5.9

Coca Cola | Coke No Sugar 5.9
Sprite | Fanta 375ml
Ginger Beer | Cascade Ginger Ale 5.9

JUICES

Orange | Pineapple | Apple 5.9

MOCKTAILS

Ginger Mojito

Ginger, limes, mint, soda, ginger ale 12.5

Calipso Bar

Mango, pineapple juice, tonic water, mint, lime juice, grenadine 12.5

BEERS ON TAP

Bucketty's Lager 4.5% 300ml 10.5
Brookvale, NSW 500ml 14.5

Bucketty's Pale Ale 2 3.5% 300ml 10.5
Brookvale, NSW 500ml 14.5

BOTTLE | CAN

Peroni Red 4.7% 10
Italy, 330 ml Bottle

Bucketty's 5 Day XPA 5.1% 11
Brookvale, NSW 375ml Can

Brookvale Union Ginger Beer 4% 10.5
4 Pines Alcoholic
Brookvale, NSW 330 ml Can

Hillbilly
Crushed Apple Cider 4.5% 9.5
330 ml Bottle Bilpin, NSW

Son of a Nun Non-Alcoholic 0.05% 9.5
Australian Beer Co NSW 375ml Can

SPIRITS

GIN

Gordons 9.5
Bombay Sapphire 11
Tanqueray London Dry 11
Hendricks 14

VODKA

Vodka O 9.5
Belvedere 12.5
Grey Goose 11.5

WHISKEY

Johnnie Walker Red Label 9.5
Johnnie Walker Black Label 12
Chivas Regal 12
Glenfiddich Single Malt 12yo 13
Jim Beam Bourbon 9.5
Wild Turkey 10
Makers Mark 11
Southern Comfort 9.5
Canadian Club 10
Jack Daniels 10
Slow & Low Rye Whiskey 11
Jamesons Ireland 10

RUM

Bundaberg UP Rum 9.5
Bacardi White 9.5
Sailor Jerry Spiced 10.5

COCKTAILS

Margarita

Tequila, Cointreau, lime juice 19.5

Frosty Fruit

Vodka, peach schnapps, pineapple juice, Cointreau, mango syrup 19.5

Aperol Spritz

Aperol, Prosecco, ice, soda 16.9

Limoncello Spritz

Limoncello, prosecco, soda, mint, rosemary 16.9

50/50 Old Fashioned

Makers Mark bourbon, Slow & Low Rye Whiskey, bitters, orange peel 19.5

Espresso Martini

Vodka, creme de cacao, Khalua, espresso shot 19.5

Negroni

Bombay Gin, vermouth, Campari over ice 19.5

CHAMPAGNE & SPARKLING

| | Glass | Bottle |
|--|-------|--------|
| | 120ml | |

| | | |
|------------------------------|--|----|
| First Creek Sparkling | | 35 |
| NSW | | |

St Margherita Prosecco

| | | |
|---------------|------|----|
| Veneto, ITALY | 12.5 | 57 |
|---------------|------|----|

NV Veuve Ambal Blanc de Blanc

| | | |
|------------------|--|----|
| Burgundy, FRANCE | | 59 |
|------------------|--|----|

WHITE WINES

| | Glass | Carafe | Bottle |
|--|-------|--------|--------|
| | 150ml | 500ml | |

Deakin Estate

Pinot Grigio

| | | | |
|----------|----|----|----|
| Victoria | 10 | 25 | 35 |
|----------|----|----|----|

Pasqua Pinot Grigio

| | | | |
|---------------|------|----|----|
| Veneto, ITALY | 12.5 | 36 | 54 |
|---------------|------|----|----|

Clean, intense aroma & dry with pleasant golden apple aftertaste

Keith Tulloch Pinot Gris

| | | | |
|--------------------|------|----|----|
| Hunter Valley, NSW | 11.9 | 35 | 52 |
|--------------------|------|----|----|

Exotic aromas, with enough spicy power to complement almost any food.

Totara Sauvignon Blanc

| | | | |
|-----------------|------|----|----|
| Marlborough, NZ | 11.9 | 32 | 51 |
|-----------------|------|----|----|

Aromas of ripe stone fruits and citrus zest. Rich & lingering, juicy acidity & perfectly balanced finish.

Calalenta Pecorino

| | | | |
|----------------|----|----|----|
| Abruzzo, ITALY | 16 | 43 | 69 |
|----------------|----|----|----|

Aromas of white stone fruit & pears on the nose, with hints of balsamic. With a soft texture & vibrant freshness on the finish

Credaro Five Tales Chardonnay

| | | | |
|--------------------|----|----|----|
| Margaret River, WA | 12 | 36 | 53 |
|--------------------|----|----|----|

Fresh aromas of melon & citrus & gentle floral touch.

Mountadam Five-Fifty Chardonnay

| | | | |
|--------------------|----|----|----|
| Barossa Valley, SA | 15 | 43 | 65 |
|--------------------|----|----|----|

Lashings of stone fruit and citrus on the palate.

RED WINE

| | Glass | Carafe | Bottle |
|--|-------|--------|--------|
| | 150ml | 500ml | |

Deakin Estate

Pinot Noir

| | | | |
|----------|----|----|----|
| Victoria | 10 | 25 | 35 |
|----------|----|----|----|

Cosi Organic Chianti

| | | | |
|----------------|------|----|----|
| Toscana, ITALY | 12.5 | 36 | 54 |
|----------------|------|----|----|

Flavorsome & savory Italian wine. Perfect with pasta, meats & cheeses.

Riporte Sangiovese

| | | | |
|----------------|------|----|----|
| Toscana, ITALY | 11.9 | 35 | 52 |
|----------------|------|----|----|

Tuscan blend of Sangiovese and Cabernet offers raspberry and cherry aromas, red berry fruits and plum pudding flavors.

Keith Tulloch Perdiem Recolo Rose

| | | | |
|-------------------|------|----|----|
| Hunter Valley NSW | 11.9 | 35 | 52 |
|-------------------|------|----|----|

Crisp dry with aromas of crushed raspberries & rosewater; blood orange zest, cherry, pomegranate & watermelon.

El Desperado Pinot Noir

| | | | |
|--------------------|------|----|----|
| Langhorne Creek SA | 11.9 | 35 | 52 |
|--------------------|------|----|----|

Notes of raspberry & plum, underlying mushrooms & vanilla

Fantini Montepulciano

| | | | |
|----------------|----|----|----|
| Abruzzo, ITALY | 15 | 43 | 65 |
|----------------|----|----|----|

Medium bodied red wines have a lightly textured mouthfeel with moderate flavor.

Credaro Five Tales Cabernet

Sauvignon

| | | | |
|--------------------|------|----|----|
| Margaret River, WA | 12.5 | 36 | 54 |
|--------------------|------|----|----|

cherry and dark plum characters, finishing gently with very soft tannins and creamy vanilla nuances.

Hesketh Shiraz

| | | | |
|---------------------|------|----|----|
| Limestone Coast, SA | 11.9 | 32 | 51 |
|---------------------|------|----|----|

Bright red fruits of strawberry & raspberry. Creamy smooth mouth feel. Fine acid gives finesse to the palate with hints of tobacco & spice.

Mountadam Five-Fifty Shiraz

| | | | |
|--------------------|----|----|----|
| Barossa Valley, SA | 15 | 43 | 65 |
|--------------------|----|----|----|

Fabulously expressed on the nose showing sweet raspberry, blackberry, vanilla, cedar & warm spice followed by a concentrated palate that is fleshy & velvety.