

Stella Blu



**GROUP MENU A 45 per person
COCKTAIL FUNCTIONS BAR MENU**

Please choose 5 items from the list below.

Only one of each item can be chosen from B

Additional items will be individually priced. A minimum of 25 guests is required to book the cocktail lounge exclusively.

A Cocktail

Fresh shucked oysters + 3pp

Porcini Mushroom arancini filled with mozzarella

Zucchini flowers filled with four cheese, truffle honey

Calamari

Prawn skewers with garlic, lemon olive oil

Chicken, capsicum & onion skewers drizzled with mild spicy marinade

B Substantial

Risotto with porcini mushroom & truffle served in a mini bamboo boat

Spinach & ricotta ravioli, tomato sugo, Reggiano Parmigiano

Penne Calabrese chicken, sundried tomato touch of cream

Cheese platter + 8.5pp



GROUP MENU B 65 per person

STARTERS to share Antipasto selection

Warm ciabatta loaf & extra virgin olive oil Prosciutto di Parma | Salami |
Four cheese stuffed zucchini flowers Porcini mushroom arancini | Buffalo Mozzarella |
Mixed olives

Add \$5 for flour dusted calamari, tartare & fresh lemon

MAINS

Please choose 2 pasta's & 2 pizzas from the following

PASTA x 2

Risotto, prosecco, prawns, blue swimmer crab meat, pumpkin, mascarpone,
grated bottarga (+\$5)

Spaghetti prawns, mussels, clams, calamari, white wine, garlic & chilli (+\$5)

Pumpkin ravioli, burnt butter & sage, ricotta secca

Penne Calabrese, chicken, sundried tomato, Napoletana, cream, parmigiano Reggiano

Spaghetti Bolognese, pork and veal ragu, parmigiano Reggiano

Penne lamb ragu, grated pecorino

PIZZA x 2

Traditional Margherita, salsa, mozzarella di bufala, oregano, basil V Diavola salsa, mozzarella,
gorgonzola cheese, salami, chilli

Capricciosa salsa, mozzarella, shaved ham, artichoke hearts, olives, mushrooms

Vegetariana mozzarella, zucchini, roasted capsicum, mushrooms, artichokes semi dried Roma
tomato, black olives, parmigiano Reggiano V

Hawaiian salsa, mozzarella, shaved ham, pineapple

The Stella salsa, mozzarella, ham, pepperoni, capsicum, mushroom, onions, olives

Luca mozzarella di bufala, sautéed mushrooms, truffle, prosciutto di Parma, shaved parmesan

Golosa mozzarella, potato, Roman sausage, rosemary, garlic, Spanish onion

SALAD

Wild rocket and radicchio salad, parmesan, pear, white balsamic & olive oil



GROUP MENU C 79 per person

STARTERS to share

Antipasto selection

Warm ciabatta loaf & extra virgin olive oil Prosciutto di Parma | Salami | Four cheese stuffed zucchini flowers | Porcini mushroom rice balls | Buffalo Mozzarella | Mixed olives

Flour dusted calamari, tartare & fresh lemon

PASTAS X1

Risotto, prosecco, prawns, blue swimmer crab meat, pumpkin, mascarpone, grated bottarga (+\$5)

Spaghetti prawns, mussels, clams, calamari, white wine, garlic & chilli (+\$5)

Pumpkin ravioli, burnt butter & sage, ricotta secca

Penne Calabrese, chicken, sundried tomato, Napoletana, cream, parmigiano Reggiano

Spaghetti Bolognese, pork and veal ragu, parmigiano Reggiano

Penne lamb ragu, grated pecorino

MAINS X2

Market fresh fish of the day

Pan baked chicken stuffed with chestnuts, mascarpone & onion, white wine, salsa & sauteed broccolini

Grass fed sirloin, fries, red wine jus

Veal scaloppini with a mushroom sauce

Braised lamb shank, sauteed cauliflower blossoms, gremolata

DESSERT Available add \$10 per person

Tiramisu: Marsala & espresso-soaked sponge finger biscuits layered with mascarpone cream

Warm Sticky Fig & Almond Pudding with a warm caramel sauce & double cream

Warm apple tartlet, French vanilla gelato

Gelato & Sorbet Selection

CHILDRENS MENU \$25 per person

12 years & under only Includes meal, beverage & gelato Choice of:

Margherita, Hawaiian or 3 Little Pigs

Spaghetti Bolognese | Penne Napoletana | Penne Calabrese | Calamari & Chips | Chicken Schnitzel & Chips



GROUP MENU D AND E
ALTERNATE DROP MENUS

2 COURSES D 79 per person

Please select 2 Starters & 2 Mains

3 COURSES E 89 per person

Please select 2 Starters, 2 Mains & 2 Desserts

Italians love to share their PRIMI PIATTI or antipasti with family & friends, & as a suggestion we would recommend starting your meal with OUR Antipasto Platters & Calamari followed by your choice of Mains & Dessert.

STARTERS

Warm ciabatta with olive oil & balsamic will be served with both menus

Chef's individual antipasto selection

6 Fresh shucked Oysters with white balsamic & shallot dressing (+\$3)

Qld King prawns pan grilled with lemon, garlic & olive oil (+\$5)

Flour dusted calamari; house made tartare & fresh lemon

Zucchini flowers filled with four cheeses, truffle honey

Risotto, prosecco, prawns, blue swimmer crab meat, mascarpone, grated bottarga (e)

Pumpkin ravioli, burnt butter & sage, ricotta secca (e) V

MAIN COURSE

Market fresh fish of the day

Pan baked chicken stuffed with chestnuts, mascarpone & onion, white wine, salsa
& sauteed broccolini

Braised lamb shank, sauteed cauliflower blossoms, gremolata

Grass fed sirloin, fries, red wine jus

Veal scaloppini with a mushroom sauce

Pumpkin ravioli, burnt butter & sage, ricotta secca

DESSERT

Tiramisu: Marsala & espresso-soaked sponge finger biscuits layered with mascarpone cream

Warm Sticky Fig & Almond Pudding with a warm caramel sauce & double cream

Warm apple tartlet, French vanilla gelato

Gelato & Sorbet Selection

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 _____

GROUP MENU A

1. _____ 2. _____ 3. _____

4. _____ 5. _____

GROUP MENU B

Pasta Selection

1. _____ 2. _____

Pizza Selection

1. _____ 2. _____

GROUP MENU C

Pasta Selection

1. _____ 2. _____

Mains Selection

1. _____ 2. _____

Desserts Selection (if added)

1. _____ 2. _____

GROUP MENU D

Starters Selection

1. _____ 2. _____

Mains Selection

1. _____ 2. _____

GROUP MENU E

Starters Selection

1. _____ 2. _____

Mains Selection

1. _____ 2. _____

Desserts Selection

1. _____ 2. _____

Other / Special Requests (if you require kid's meals, add here) _____

TERMS & CONDITIONS CONFIRMATION Your booking is tentative until this form is completed & returned to info@stellablu.com.au CANCELLATIONS A 20% deposit will be charged to this credit card. This deposit will be withheld should the booking be cancelled with less than 5 days' notice. Cancellations received with less than 48 hours' notice will be charged the full food component of the group menu. FINAL NUMBERS Final numbers to be confirmed 24 hours prior to your reservation. 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. GRATUITY A 7% service charge will be added to the final bill FINAL ACCOUNT To be settled on the day. PLEASE NOTE NO SPLIT BILLS OTHER No BYO Wine For Functions. Prices inclusive of 10% gst CAKEAGE \$4.50 pp Sunday Surcharge 10% & Public holiday surcharge 15% ACCEPTANCE I have read the above terms & agree to the conditions stated & I approve the use of my credit card to confirm my reservation.

Card transaction fee may apply \$ _____ x _____ = _____ x 20% = \$ _____

Menu Price Number of guests Total Deposit
Card Number _____

Expiry Date ____/____/____ CCV _____

Debit my card the amount of \$ _____ Cardholder Name _____

Signature _____ Date _____