

Stella Blu

**GROUP MENU A 49 per person
COCKTAIL FUNCTIONS BAR MENU**

Please choose 5 items from the list below.

Only one item can be chosen from B

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

A Cocktail

Fresh shucked oysters add \$3per person

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

Pumpkin ravioli, burnt butter & sage, ricotta secca

Penne Calabrese chicken, sundried tomato touch of cream

Cheese platter add \$8.5per person

BYO wine not available Friday, Saturday, Sunday & Public holidays | Surcharge Sunday 10% | Public holiday 15%

Card transaction fee 1.5% V = Vegetarian df = Dairy free gfa = Gluten free available gf = Gluten free

Stella Blu takes all efforts to accommodate guests' dietary needs,

however we cannot guarantee that our food will be allergen free BYO Wine 6.9pp | Cakeage 5pp

GROUP MENU B 65 per person

STARTERS to share
Served on platters

Antipasto selection

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

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

PASTA Choose x 2

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

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

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

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 Choose 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

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GROUP MENU C 79 per person
Served on platters

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 | Mozzarella di Bufala | Olives

Flour dusted calamari, tartare & fresh lemon

PASTAS Choose x 1

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

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

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

MAIN COURSE Choose x 2

Market fresh fish of the day

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

Grass fed sirloin, red wine jus

Veal scaloppini with a mushroom sauce

Oven roasted crispy pork belly

Main courses served with vegetable of the day

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 \$35 per person

12 years & under includes meal, beverage & gelato

Margherita, Hawaiian or 3 Little Pigs

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

Chicken Schnitzel & Chips

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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

As an alternative we can arrange Antipasto platters & Calamari to be shared as a starter followed by your choice of Mains & Dessert.

Antipasto

Warm ciabatta loaf & extra virgin olive oil Prosciutto di Parma | Salami | Four cheese stuffed zucchini flowers | Porcini mushroom rice balls | Mozzarella di bufala | Olives
Flour dusted calamari, tartare & fresh lemon

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 (add \$5 per person)

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

Flour dusted calamari; house made tartare & fresh lemon

Zucchini flowers filled with four cheeses, truffle honey

Risotto, porcini mushroom & truffle oil (e) V

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

Burrata Cow's Milk Cheese, Basil Pesto, sundried tomatoes

MAIN COURSE

Market fresh fish of the day

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

Oven roasted crispy pork belly

Grass fed sirloin, fries, red wine jus

Veal scaloppini with a mushroom sauce

Pumpkin ravioli, burnt butter & sage, ricotta secca V

Main courses served with vegetable of the day

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

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GROUP MENU CONFIRMATION

Booking Name _____ Contact _____

Contact Phone _____ Email _____

Date of booking ____/____/____ Guest Numbers _____ Time of Arrival _____

CIRCLE MENU SELECTION Type of Function _____

GROUP MENU A 1. _____ 2. _____
3. _____ 4. _____
5. _____ OTHER _____

GROUP MENU B
Pasta Selection 1. _____ 2. _____
Pizza Selection 1. _____ 2. _____

GROUP MENU C
Pasta Selection 1. _____
Mains Selection 1. _____ 2. _____
Desserts Selection 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.

NO SPLIT BILLS No BYO Wine For Functions. Prices inclusive of 10% gst

CAKEAGE \$5 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.. **NOTE MENUS SUBJECT TO CHANGE DUE TO AVAILABILITY**

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 _____