StellaBlu

DEE WHY BEACH 1992

WINE LIST

BEERS

DRAUGHT

PERONI 5.1% ITALIAN PRODUCED	ROME	ITALY	300ML	13.5	500ML	16.5
4 PINES PALE ALE 4.5%	BROOKVALE	NSW	350ML	13.5	570ML	16.5
4 PINES JAPANESE LAGER 4.5%	BROOKVALE	NSW	350ML	13.5	570ML	16.5
GREAT NORTHERN LAGER 3.5%	YATALA	QLD	350ML	10.5	570ML	14.5

BOTTLE | CAN

CORONA 4.5% WITH LIME		MEXICO	12
STONE & WOOD PACIFIC ALE 4.4%	BYRON BAY	NSW	12
PERONI 0.0% NON ALCOHOLIC	ROME	ITALY	10.5
HILLBILLY APPLE CIDER 4.5%	BILPIN	NSW	10
4 PINES GINGER BEER 4%	BROOKVALE	NSW	13.5

COCKTAILS

STELLA FAVOURITES

TOMMYS MARGHERITA	PATRON SILVER BLANCO TEQUILA, AGAVE SYRUP, LIME JUICE (NO SALT RIM) 29
RHUBARB CHILLI MARGHERITA	RHUBARB INFUSED TEQUILA, COINTREAU, MARASCHINO, LIME, CHILLI SALT RIM 24.5
FRUIT PUNCH	VODKA, MANGO, LYCHEE LIQUEUR, CRANBERRY JUICE, FRESH LIMES OVER ICE 23.9
FROSTY FRUIT	VODKA, COINTREAU, PEACH LIQUEUR, PINEAPPLE, PASSIONFRUIT, MANGO 23.5

CLASSICS

APEROL SPRITZ	APEROL, PROSECCO SERVED OVER ICE 21.5
LIMONCELLO SPRITZ	LIMONCELLO, PROSECCO, MINT, ROSEMARY 21.5
NEGRONI	TANQUERAY GIN, CAMPARI & VERMOUTH 24.5
ESPRESSO MARTINI	VODKA, KHALUA, ESPRESSO SHOT 23.5
MARGARITA	EL JIMADOR TEQUILA, COINTREAU, LIME JUICE, SALT RIM 24.5
LYCHEE MARTINI	VODKA, LYCHEE LIQUEUR, LYCHEE PUREE 23.5
MOJITO	MUDDLED BACARDI RUM, FRESH LIMES & MINT 24.5

HOUSE MADE SANGRIA CARAFE 500ML 39

ROSSO	RED WINE, BRANDY, CINNAMON SUGAR, BALADIN COLA, PINEAPPLE, LIME
BIANCO	WHITE WINE, COINTREAU, PINEAPPLE, DASH OF LEMONADE, LIME

APERITIVI 60ML

APEROL	VENETO	12
CAMPARI	LOMBARDIA	13.5
PIMMS	ENGLAND	14.5

SPIRITS

GIN 30ML

HOUSE	12
BOMBAY SAPPHIRE	14.5
TANQUERAY LONDON DRY	14.5
HENDRICKS	15

VODKA 30ML

HOUSE	11
BELVEDERE	14
GREY GOOSE	14

SCOTCH 30ML

JOHNNIE WALKER RED LABEL	12
JOHNNIE WALKER BLACK LABEL	13
CHIVAS REGAL	14

SINGLE MALT 30ML

GLENFIDDICH MALT WHISKY 12 YEARS	16
15 YEARS	24

BOURBON WHISKEY & OTHER 30ML

JACK DANIELS SINGLE BARREL	18
JACK DANIELS	13
JIM BEAM BOURBON	12.5
WILD TURKEY	13
MAKER'S MARK	13
CANADIAN CLUB	12.5
JAMESONS IRELAND	12.5

TEQUILA 30ML

EL JIMADOR 100% AGAVE REPOSADO	12
PATRON SILVER	18
1800 ANEJO	15

RUM 30ML

BUNDERBURG UP RUM	11
BACARDI	12.5
BACARDO 8	14
SAILOR JERRY SPICED	12.5
FLOR DE CANA 7 YEAR	13
FLOR DE CANA 12 YEAR	16

NON-ALCOHOLIC BEVERAGES

NON-ALCOHOLIC BUBBLES

VINADA	CRISPY CHARDONNAY LANGUEDOC, FRANCE 0% 200 ML BOTTLE	17.9
VINADA	TINTELING TEMPRANILLO ROSÉ LA MANCHA, SPAIN 0% 200 ML BOTTLE	17.9

HOUSE MADE MOCKTAILS

MANGO CRUSH	BLENDED MANGO, PINEAPPLE, ORANGE, LIME, MINT 15.9
CALIPSO	PINEAPPLE, MANGO, LIME, MINT, TONIC WATER, CRANBERRY OVER ICE 15.9
VIRGIN MOJITO	MUDDLED FRESH LIMES, MINT & SODA OVER ICE 15.9
HOMEMADE LEMONADE	REFRESHING, FRESHLY SQUEEZED LEMON JUICE, SYMPLE SYRUP & SODA OVER ICE WITH A LEMON & MINT GARNISH 14.9
ORANGE ADE	FRESHLY SQUEEZED ORANGE JUICE, BLENDED WITH HOMEMADE LEMONADE, SYMPLE SYRUP, OVER ICE WITH ORANGE GARNISH 14.9

BALADIN ITALIAN SODAS 10.5 100% NATURAL, FREE FROM COLOURINGS OR PRESERVATIVES.

CHINOTTO	MYRTLE-LEAF ORANGE DRINK, RHUBARB ROOTS, AN ORANGE ZEST & VANILLA INFUSION
LIMONATA	INFUSION OF CALABRIAN CITRONS, AROMAS & FLAVOURS OF MEDITERRANEAN LEMONS.

SOFT DRINKS

MODA SPARKLING WATER 750ML	7.9
LEMON LIME & BITTERS	6.9
SODA LIME & BITTERS	6.9
COCA COLA	6.5
COKE NO SUGAR	6.5
SPRITE	6.5
GINGER BEER	6.5

JUICES 6.9

ORANGE

PINEAPPLE

APPLE

TOMATO

NON-ALCOHOLIC BUBBLES

VINADA	CRISPY CHARDONNAY LANGUEDOC, FRANCE 0%	200 ML BOTTLE	17.9
VINADA	TINTELING TEMPRANILLO ROSÉ LA MANCHA, SPAIN 0%	200 ML BOTTLE	17.9

CHAMPAGNE & SPARKLING

			G 120ml	B
FRANKIE NV	SPARKLING BRUT	SOUTHEASTERN AUSTRALIA	15.9	59
DRY, FRUIT DRIVEN, LIVELY BUBBLES				
DONNA GLORIA	PROSECCO	VENETO ITALY	17.9	69
EXTRA DRY STYLE, OFFERING A BALANCE OF FRESHNESS & FRUITINESS. LIGHT, CRISP, & SLIGHTLY FROTHY				
NV VEUVE AMBAL	BLANC DE BLANC	BURGUNDY FRANCE	18.9	72
CRAFTED USING THE TRADITIONAL METHOD. A BLEND OF CHARDONNAY & ALIGOTÉ GRAPES, FLAVORS OF LEMON, LIME, & A TOUCH OF MINERALITY. AGED FOR AT LEAST 18 MONTHS, ENHANCING ITS COMPLEXITY & ELEGANCE.				
TAITTINER	NV CHAMPAGNE	CHAMPAGNE REGION, FRANCE		145
CLASSIC NON-VINTAGE CHAMPAGNE. CRAFTED PREDOMINANTLY FROM CHARDONNAY, WITH SMALLER PROPORTIONS OF PINOT NOIR & PINOT MEUNIER, RESULTING IN A BEAUTIFULLY BALANCED & ELEGANT FLAVOURS OF ZESTY LEMON, GREEN APPLE, & SUBTLE TOASTY NOTES. A FINE MOUSSE, REFRESHING ACIDITY, & A LONG, CRISP FINISH.				
LOUIS ROEDERER 244 COLLECTION	CHAMPAGNE	CHAMPAGNE REGION, FRANCE		220
BASED ON THE 2019 VINTAGE, WITH 54% OF THE BLEND COMING FROM THAT HARVEST. THE REMAINING 46% IS COMPOSED OF RESERVE WINES, INCLUDING 36% FROM A PERPETUAL RESERVE & 10% AGED IN OAK. THE BLEND CONSISTS OF 41% CHARDONNAY, 33% PINOT NOIR, & 26% PINOT MEUNIER, CREATING A CHAMPAGNE WITH COMPLEXITY & BALANCE. AROMAS OF CITRUS, WHITE FLOWERS, & BRIOCHE, WITH FLAVORS OF RIPE FRUIT, CHALKY MINERALITY, & A TOUCH OF SMOKINESS. SEAFOOD, CREAMY CHEESES, OR LIGHT POULTRY DISHES				

WHITE WINES

			G 150ml	C 500ml	B
HOUSE WHITE ASK YOUR SERVER			11.5	32	49
LIGHT BODIED WHITES					
AUDREY WILKINSON	SEMILLON	HUNTER VALLEY NSW	15.9	45	68
JUICY & ZESTY WITH A CLEAN CRISP ACIDITY & STEELY DRYNESS SEAFOOD & SHELLFISH, WHITE MEATS, LIGHT CURED MEATS & LIGHT SPICY DISHES					
PIO CESARE	GAVI ALBA	PIEDMONTE DOCG REGION	21	52	76
100% CORTESE GRAPES. FRESH & ELEGANT FLAVORS OF RIPE FRUIT, A TOUCH OF SPICE, & A CRISP MINERALITY. REFRESHING ACIDITY & A CLEAN, BALANCED FINISH.CREAMY PASTA, RISOTTO, GRILLED FISH					
BREGANZE SAVARDO	PINOT GRIGIO DOC	VENETO	17.9	48	77
IF YOU WANT AN ITALIAN BENCHMARK LIGHT TO MEDIUM STYLE, DRY, SMOOTH, MORE SUBTLE, FOCUSED ON BALANCE, FLORALS, MINERALITY. SEAFOOD, LIGHT APPETIZERS, WHITE MEATS					
TAR & ROSES	PINOT GRIGIO	STRATHBOGIE RANGES, VIC	16.9	46	69
IF YOU PREFER MORE FRUIT CHARACTER, TEXTURE & A BIT MORE PRESENCE FISH AND CHIPS, GRILLED SNAPPER, OR LIGHT SALADS					
AUDREY WILKINSON	PINOT GRIGIO	ORANGE NSW	15.9	45	68
IF YOU WANT SOMETHING CRISP, LIGHT ELEGANT & EASY DRINKING SEAFOOD & LIGHT FISH, SEAFOOD PASTA, ANTIPASTO					
ROCKBARE	REISLING	CLARE VALLEY, SA	15.9	45	68
A HINT OF WET SLATE MINERALITY. ON THE PALATE, ZESTY LIME & GRAPEFRUIT FLAVORS, CRISP ACIDITY & A REFRESHING, DRY FINISH. CLASSIC CLARE VALLEY RIESLING, KNOWN FOR ITS PURITY AND ELEGANCE. SEAFOOD, SPICY DISHES, OR LIGHT SALADS					
FROGMORE CREEK	REISLING	COAL RIVER, TAS	18.9	49	78
FLAVORS OF CITRUS, PEAR, & A TOUCH OF MINERALITY. CRISP ACIDITY & A REFRESHING FINISH. CLASSIC COOL-CLIMATE TASMANIAN RIESLING. SEAFOOD, SPICY DISHES, SALADS					

			G 150ml	C 500ml	B
LIGHT BODIED WHITES CONTINUED					
TOTARA	SAUVIGNON BLANC	MARLBOROUGH, NZ	15.9	44	67
CRISP & REFRESHING, FULL OF CITRUS & TROPICAL FRUIT, WITH A ZESTY FINISH & REFRESHING OYSTERS, PRAWNS, GRILLED FISH, SEAFOOD PASTA					
CAPEL VALE	SAUVIGNON BLANC	MARGARET RIVER, WA	17.9	49	74
JUICY & DELICATE, LIGHT MINERAL FINISH. REFRESHING & ELEGANT, SEAFOOD, FRESH SALADS					
CRAGGY RANGE TE MUNA	SAUVIGNON BLANC	MARTINBOROUGH, NZ			79
REFINED CLASSY COOL CLIMATE S/BLANC. CITRUS, TROPICAL FRUITS, & A TOUCH OF MINERALITY. CRISP ACIDITY & A REFRESHING FINISH, VIBRANT & ELEGANT. OYSTERS, SHELLFISH, CHICKEN					
MEDIUM BODIED WHITES					
MONTE TONDO	SOAVE	VENETO			59
LIGHT TO MEDIUM-BODIED. CRAFTED FROM GARGANEGA GRAPES. FLAVORS OF PEAR, GREEN APPLE, & A TOUCH OF MINERALITY. CRISP ACIDITY & A REFRESHING FINISH, SEAFOOD, LIGHT PASTAS & SALADS					
CONTESSA	PECORINO	ABRUZZO	19.9	53	79
CRAFTED FROM THE PECORINO GRAPE, VIBRANT & FRESH CHARACTER. FLAVORS OF LEMON ZEST, PEAR, & A TOUCH OF MINERALITY. CRISP ACIDITY & REFRESHING FINISH. SEAFOOD, LIGHT PASTAS, SALADS					
CRITTENDEN GEPETTO	CHARDONNAY	MORNINGTON PENINSULA VIC	17.9	49	74
UNOAKED LIGHT TO MEDIUM-BODIED. VIBRANT FRUIT FLAVORS & A CLEAN, CRISP FINISH. REFRESHING, APPROACHABLE STYLE. CHICKEN, FISH					
CREDARO FIVE TALES	CHARDONNAY	MARGARET RIVER, WA	15.9	45	68
LIGHTLY OAKED FLAVORS OF PEACH, CITRUS, & A TOUCH OF ROASTED CASHEW & NOUGAT FROM CAREFUL OAK AGING. MINERALITY & BRIGHT ACIDITY, A SMOOTH, LINGERING FINISH. ROASTED CHICKEN, CREAMY PASTA, OR GRILLED SEAFOOD					
ASHBROOK	CHARDONNAY	MARGARET RIVER, WA			76
HEAVILY OAKED. REFINED BALANCE. SUBTLE FRENCH OAK, THE PALATE OFFERS PEACH, PINEAPPLE, & A TOUCH OF BUTTERY TOAST. BRIGHT ACIDITY, SMOOTH TEXTURE, & A ELEGANT FINISH. ROASTED CHICKEN, CREAMY PASTA, OR GRILLED SEAFOOD.					
MOUNTADAM HIGH EDEN	CHARDONNAY	EDEN VALLEY, S	19.9	53	79
LIGHTLY OAKED SHOWCASING THE ELEGANCE OF COOL-CLIMATE WINEMAKING. FLAVORS OF STONE FRUITS, LEMON CURD, & SUBTLE NOTES OF NOUGAT & ROASTED CASHEW. BALANCED ACIDITY & A CREAMY TEXTURE, REFINED, LINGERING FINISH. GRILLED FISH, ROASTED CHICKEN, OR CREAMY PASTA					

RED WINES

			G 150ml	C 500ml	B
HOUSE RED ASK YOUR SERVER			11.5	35	55
LIGHT BODIED REDS					
RAMEAU D'OR	ROSÉ	PROVENCE, FRANCE	19.9	53	79
SUBTLE SPICY NOTES. ON THE PALATE, SOFT BERRY-FRUIT FLAVORS, HINTS OF WHITE PEACH & WATERMELON, & A REFRESHING MINERAL ACIDITY. THE FINISH IS CRISP, DRY, & ELEGANT, GRILLED SEAFOOD, LIGHT SALADS					
AUDREY WILKINSON	ROSE	HUNTER VALLEY, NSW	15.9	45	68
VIBRANT & JUICY FRUITS OF STRAWBERRY& CHERRIES, CRISP & ZESTY ACIDITY CLEAN & DRY SEAFOOD, FISH, SALADS LIGHT DISHES, POULTRY & LIGHT MEATS					
EL DESPERADO	PINOT NOIR	ADELAIDE HILLS, SA	15.9	45	67
A PALATE THAT DELIVERS A BURST OF BLACK CHERRY & CRANBERRY FLAVORS, COMPLEMENTED BY BALSAMIC & EARTHY UNDERTONES. A BLEND OF SEVERAL PINOT NOIR CLONES, HARVESTED AND FERMENTED TOGETHER, WHICH ADDS TO ITS COMPLEXITY AND CHARACTER. ROASTED CHICKEN, DUCK, OR MUSHROOM-BASED DISHES					
42 DEGREES SOUTH	PINOT NOIR	COAL RIVER, TAS			75
ON THE PALATE MIXED RED BERRY, FINE TANNINS, SOFT ACIDITY. ELEGANT & VERSATILE, DUCK, CURED MEATS, SOFT CHEESES					

			G 150ml	C 500ml	B
MEDIUM BODIED REDS					
MONTE TONDO	VALPOLICELLA	TOSCANA ITALIA	21	53	79
LIGHT TO MEDIUM-BODIED. BLEND OF CORVINA, RONDINELLA, & MOLINARA, BRIGHT RED FRUIT FLAVORS, A TOUCH OF EARTHINESS, & A SMOOTH, SLIGHTLY TANNIC FINISH. PASTA, PIZZA, OR ROASTED VEGETABLES					
RIPORTE	SANGIOVESE	ABRUZZO ITALIA	16.9	46	69
CRAFTED FROM 100% SANGIOVESE GRAPES. ON THE PALATE, OFFERING BALANCED TANNINS, A SMOOTH TEXTURE, & A FINISH THAT IS BOTH FRUITY & ELEGANT. PASTA, ROASTED MEATS, & FISH					
COSI ORGANIC	CHIANTI	TOSCANA ITALIA	16.9	45	68
MADE FROM ORGANIC SANGIOVESE GRAPES, WITH POSSIBLE ADDITIONS OF MERLOT & CABERNET. ON THE PALATE, IT OFFERS JUICY FRUIT FLAVORS, SMOOTH TANNINS, & A BALANCED FINISH. GRILLED MEATS, CHEESES, VEGETARIAN PASTA OR ROASTS					
ROBERT STEIN	MERLOT	MUDGEE NSW	17.9	47	69
FOREST FRUIT & PLUM FLAVORS, DARK CHOCOLATE & A SUPPLE TANNIN FINISH. CRAFTED FROM OLDER VINEYARD BLOCKS, WHICH ADDS COMPLEXITY & DEPTH TO ITS PROFILE. ROASTED MEATS, HEARTY STEWS, MUSHROOM RISOTTO					
CONTESSA	MONTEPULCIANO	ABRUZZO ITALIA	24	56	84
CRAFTED FROM 100% MONTEPULCIANO GRAPES. IT OFFERS RICH & GENEROUS FLAVORS, STRUCTURED TANNINS BALANCED BY FRESH ACIDITY, AN ELEGANT FINISH. GRILLED MEATS, HEARTY PASTA DISHES, OR AGED CHEESES					
VIETTI	NEBBIOLO LANGHE	PIEDMONT ITALIA			144
100% NEBBIOLO GRAPES. CHERRY, WILD HERBS, DRIED ROSE, & ANISE. ROUND & ELEGANT TANNINS, VIBRANT ACIDITY, & A LONG, REFINED FINISH. AGED IN A COMBINATION OF BARRIQUES & BARRELS 18-20 MTHS, ADDING DEPTH & STRUCTURE. ROASTED MEATS, TRUFFLE-BASED DISHES, OR AGED CHEESES					
GIOVANNI ROSSO	BARBERA D'ALBA	PIEDMONT ITALIA			110
100% BARBERA GRAPES. VIBRANT ACIDITY & JUICY FRUIT FLAVORS, OF BERRIES, SPICY & EARTHY HINT OF OAK, VANILLA & CHOCOLATE. RISOTTO, CURED MEATS OR FRESH CHEESES					
CULLEN BIODYNAMIC	CABERNET MERLOT	MARGARET RIVER, WA			114
ELEGANT FLAVORS OF RED BERRIES, CHERRY, & PLUM, HINTS OF CHOCOLATE, TOBACCO, & FINE OAK SPICE. SMOOTH & WELL INTEGRATED TANNINS, MAKING IT A REFINED & BALANCED WINE. LAMB, BEEF, MUSHROOM-BASED DISHES.					

			G 150ml	C 500ml	B
MEDIUM TO FULL BODIED					
HESKETH	SHIRAZ	LIMESTONE COAST SA	15.9	45	68
JUICY FRUIT DRIVEN, GOOD ACID FOR FRESHNESS SOFT TANNINS SPICY SAVOURY GRILLED MEATS, STEWS, RAGU'S					
MOUNTADAM 550	SHIRAZ	BAROSSA VALLEY, SA	19.9	53	79
RIPE DARK FRUIT FLAVORS, OF BLACKBERRY & PLUM, SPICY NOTES OF BLACK PEPPER & CLOVE. TOUCH OF OAK INFLUENCE. GRILLED MEATS, ROASTED VEGETABLES, RICH PASTA					
ASHBROOK	SHIRAZ	MARGARET RIVER, WA			69
SUPPLE TANNINS, JUICY RED FRUITS, SUCCULENT, WELL BALANCE WITH A LOVELY LENGTH ON THE FINISH. 100% FRENCH OAK MATURATION. GRILLED LAMB, BEEF STEWS, TOMATO-BASED PASTAS					
TWO HANDS GNARLY DUDES	SHIRAZ	BAROSSA VALLEY, SA			79
RICH & BOLD FLAVORS, RIPE DARK FRUITS LIKE BLACKBERRY & PLUM, SPICY NOTES OF BLACK PEPPER & CLOVE. AGED IN OAK BARRELS, WHICH ADDS LAYERS OF VANILLA, CHOCOLATE, & SUBTLE EARTHY TONES TO ITS PROFILE. WELL-BALANCED WITH FINE TANNINS A SMOOTH FINISH, GRILLED MEATS, BARBECUES, OR SLOW-COOKED MEATS					
ROCKBARE CLICK 99	CABERNET SAUVIGNON	MCLAREN VALE, SA	16.9	46	68
RIPE DARK FRUIT FLAVORS, INCLUDING BLACKCURRANT & PLUM, HINTS OF CHOCOLATE, VANILLA, & SUBTLE EARTHY TONES. WELL-STRUCTURED WITH SMOOTH TANNINS & A BALANCED FINISH. GRILLED LAMB, STEAKS, OR HEARTY PASTA					
ASHBROOK	CABERNET SAUVIGNON	MARGARET RIVER, WA	19.9	53	79
CRAFTED WITH METICULOUS CARE, USING HAND-PICKED GRAPES & AGED IN FRENCH OAK BARRELS TO ENHANCE ITS COMPLEXITY.AROMAS OF RED CURRANT, CHERRY PLUM, & CASSIS, WITH FLAVORS OF RIPE RED BERRIES, HINTS OF VIOLET, & SUBTLE LEAFY NUANCES. THE PALATE IS RICH & VELVETY, WITH FINE-GRAINED TANNINS & A TOUCH OF ELEGANT OAK SPICE. LAMB, BEEF, TRUFFLE-BASED DISHES.					
YANGARRA	GSM	MCLAREN VALE, SA			99
CLASSIC BLEND OF GRENACHE, SHIRAZ, & MOURVÈDRE, CRAFTED WITH CERTIFIED ORGANIC & BIODYNAMIC PRACTICES. RICH & COMPLEX FLAVORS, DARK FRUITS LIKE BLACKBERRY & PLUM, SPICY NOTES, EARTHY UNDERTONES, TOUCH OF OAK INFLUENCE. THE GRENACHE PROVIDES ELEGANCE & PERFUME, THE SHIRAZ ADDS DEPTH & RICHNESS, & THE MOURVÈDRE CONTRIBUTES STRUCTURE & TANNINS. LAMB, BEEF, OR ROASTED VEGETABLES.					