

# Stella Blu

DEE WHY BEACH 1992

STELLA BLU CAN ACCOMMODATE GROUPS OF ALL SIZES FOR  
CORPORATE OR PRIVATE EVENTS  
WE HAVE A PRIVATE ROOM WHICH CAN SEAT UPTO 60 GUESTS  
INDIVIDUALISED MENUS CAN ALSO BE PREPARED UPON REQUEST  
CONTACT US ON 9982 7931 TO DISCUSS YOUR NEXT EVENT

## Giovinotti 35 per person Under 18 years Menu Groups 10 or More



Please note that as we are licensed premises, we require a responsible adult to be in attendance for groups under 18 years of age

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

\*\* Add \$5 per person for flour dusted calamari, nduja aioli & fresh lemon

### Pasta Choose x 2

Pumpkin Cappelli, Burnt Butter & Sage, ricotta secca **V**

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

Spaghetti Bolognese, pork and veal ragu, parmigiano Reggiano

### Pizza Choose x 2

Margherita San Marzano tomato D.O.P. mozzarella di bufala, basil **V**

Diabolina San Marzano tomato, D.O.P. fior di latte, salami, capsicum, olives, chilli

Ortalana Fior di latte, zucchini, olives, capsicum, mushrooms, shaved parmigiano **V**

Hawaiian San Marzano tomato, D.O.P. fior di latte, ham, pineapple

The Stella San Marzano tomato, D.O.P. fior di latte, ham, pepperoni, capsicum, mushroom, onion, olives

Carnivori San Marzano tomato D.O.P, fior di latte, ham, salami, pork sausage, smoked BBQ sauce

The Luca Fior di latte, truffle, sauteed mushrooms, prosciutto di Parma, parmigiano

Rocket & Pear Salad, balsamic, shaved Reggiano

or

House Cut Chips Sea salt & rosemary

---

## Bar Area Bookings

### Danieli 59 per person

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

House made breaded croquettes, with diced salami, prosciutto di Parma, ham, parmesan, potato, parsley with a cacio e pepe aioli

Calamari

Fritto Misto, flour dusted salted cod segments, prawns & white bait aioli

Chicken skewers, capsicum & onion, 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, cream

Cheese platters add \$10.5 per person

All efforts are made to accommodate guests' dietary needs; however, we cannot guarantee that our food will be allergen free

Prices inclusive of 10% gst | Card transaction fee 1.5% | Surcharge Sunday 10% | Public Holiday 15%

Cakeage 5.5pp | Menu & prices subject to change without notice



## Children's Menu

AVAILABLE FOR ALL BANQUET MENU'S

\$35 per person 12 years & under includes meal, beverage & gelato

**PIZZA** Margherita | Hawaiian | Carnivori

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

Chicken Schnitzel & Chips | Battered fish & chips

---

## Seafood Banquet

**JOJO Platter Menu 145 per person**

### Starters to share

Pizza Crust parmesan, rosemary, garlic, oregano **V**

Fresh Shucked Oysters balsamic & shallot dressing

Flour dusted Calamari, nduja aioli & fresh lemon

### Pasta Choose x 2

Risotto, prosecco, prawns, blue swimmer crab meat, pumpkin, mascarpone, grated bottarga

Mare Caldo squid ink spaghetti, prawns, crab meat, calamari, spicy nduja, cherry tomato sugo

Spaghetti Vongole, clams, blue swimmer crab, white wine, garlic & chilli

### Mains to share

Fish of The Day

QLD King Prawns

QLD Moreton Bay Bugs

House Cut Chips, sea salt & rosemary

Rocket & Pear Salad, balsamic, shaved Reggiano

### Dessert Available add \$12 per person Choose x 1

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

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

Baked Cheesecake pistachio cream

House made Mini Cannoli ricotta, chocolate chip & pistachio

Gelato & Sorbet Selection

All efforts are made to accommodate guests' dietary needs; however, we cannot guarantee that our food will be allergen free

Prices inclusive of 10% gst | Card transaction fee 1.5% | Surcharge Sunday 10% | Public Holiday 15%

Cakeage 5.5pp | Menu & prices subject to change without notice



## Sebastiano Platter Menu 69 per person

### Antipasto Selection

Sourdough Panouzzo loaf & extra virgin olive oil Prosciutto di Parma | Salami | House made breaded croquettes, made with diced salami, prosciutto di Parma, ham, parmesan, potato, parsley with a cacio e pepe aioli  
Porcini mushroom arancini | Mozzarella di bufala | Olives

\*\* Add \$5 per person for flour dusted calamari, nduja aioli & fresh lemon

### Pasta Choose x 2

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

Mare Caldo squid ink spaghetti, prawns, crab meat, calamari, spicy nduja, cherry tomato sugo (add \$5 per person)

Spaghetti alle Vongole, clams, blue swimmer crab, white wine, garlic & chilli (add \$5 per person)

Pumpkin Cappelli, Burnt Butter & Sage, ricotta secca

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

Spaghetti Bolognese, pork and veal ragu, parmigiano Reggiano

Tortiglioni Alla Vodka Creamy tomato sugo with guanciale, chilli & vodka

### Pizza Choose x 2

Margherita San Marzano tomato D.O.P. mozzarella di bufala, basil **V**

Diavolina San Marzano tomato, D.O.P. fior di latte, salami, capsicum, olives, chilli

Ortolana Fior di latte, zucchini, olives, capsicum, mushrooms, shaved parmigiano **V**

Hawaiian San Marzano tomato, D.O.P. fior di latte, ham, pineapple

The Stella San Marzano tomato, D.O.P. fior di latte, ham, pepperoni, capsicum, mushroom, onion, olives

Gamberi San Marzano tomato, D.O.P. fior di latte, prawns, zucchini, chilli (add \$5 pp)

Carnivori San Marzano tomato D.O.P, fior di latte, ham, salami, pork sausage, smoked BBQ sauce

The Luca Fior di latte, truffle, sauteed mushrooms, prosciutto di Parma, parmigiano

### Insalata

Rocket & Pear Salad, balsamic, shaved Reggiano

### Dessert Available add \$12 per person Choose x 1

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

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

Baked Cheesecake pistachio cream

House made Mini Cannoli ricotta, chocolate chip & pistacchio

Gelato & Sorbet Selection

All efforts are made to accommodate guests' dietary needs; however, we cannot guarantee that our food will be allergen free  
Prices inclusive of 10% gst | Card transaction fee 1.5% | Surcharge Sunday 10% | Public Holiday 15%  
Cageage 5.5pp | Menu & prices subject to change without notice



## Nicola Platter Menu 79 per person

### Antipasto Selection

Sourdough Panouzzo loaf & extra virgin olive oil Prosciutto di Parma | Salami | House made breaded croquettes, made with diced salami, prosciutto di Parma, ham, parmesan, potato, parsley with a cacio e pepe aioli  
Porcini mushroom arancini | Mozzarella di bufala | Olives

\*\* Add \$5 per person for flour dusted calamari, nduja aioli & fresh lemon

### Pasta Choose x 2

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

Mare Caldo squid ink spaghetti, prawns, crab meat, calamari, spicy nduja, cherry tomato sugo (add \$5 per person)

Spaghetti alle Vongole, clams, blue swimmer crab, white wine, garlic & chilli (add \$5 per person)

Pumpkin Cappelli, Burnt Butter & Sage, ricotta secca

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

Spaghetti Bolognese, pork and veal ragu, parmigiano Reggiano

Tortiglioni Alla Vodka Creamy tomato sugo with guanciale, chilli & vodka

### Main Course Choose x 2

Market fresh fish of the day

Pan baked chicken marinated in garlic, thyme, fennel seeds, rosemary & white wine, salami, olives

250g Grass fed Sirloin mb2+ Riverina NSW peppercorn sauce

Veal scaloppini with a mushroom sauce

### Contorni – Sides Choose x 2

Charred Broccolini extra virgin olive oil

Rocket & Pear Salad, balsamic, shaved Reggiano

Pipi e Patate-Traditional Southern Italian sauteed red capsicum & potatoes

House Cut Chips, sea salt & rosemary

### Dolci Available add \$12 per person Choose x 1

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

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

Baked Cheesecake pistachio cream

House made Mini Cannoli ricotta, chocolate chip & pistacchio

Gelato & Sorbet Selection



Card Number \_\_\_\_\_ Expiry Date \_\_\_\_/\_\_\_\_ CCV \_\_\_\_\_

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

Signature \_\_\_\_\_ Date \_\_\_\_\_

18 The Strand Dee Why Beach NSW 2099 Tel 029982 7931 info@stellablu.com.au