



SNACKS

Beef croquette, onion, walnut	8ea
Kingfish & fennel, lime, lavosh	8ea
Potato crisps, macadamia cream	11
Arancini, mushrooms 3p	18
Scallop mornay, served in its shell, cheese volute, soft herbs	13.5
Shucked oyster	
Natural / Piper Heidsieck Champagne granita	
3p	18
6p	34
12p	68

TO SHARE

Stone baked bread, smoked salt	15
Mount Zero olives	12
Stracciatella & pickles	12
Olive & fennel focaccia, balsamic vinegar, olive oil	13
Yellow fin tuna, grapefruit, horseradish, almond	18
Mortadella	15
San Daniele Prosciutto	17
Wagyu bresaola	19
Charcoal grilled king prawns, garlic, cayenne & herb butter, curry leave, lemon	2p 36

ENTREE

Salt baked beetroot, hazelnut, sunflower seeds, goat's milk yoghurt	23	Charred brisbane valley quail, butterflied, onion glaze, pancetta vinaigrette	37
Fried calamari, herb aioli, fris��e salad	26	Cured spencer gulf kingfish, crispy wild rice, citrus ponzu dressing	28.5
Burrata, heirloom cherry tomato, balsamic vinegar, fennel fond, olive oil	29	Beef carpaccio, green olive cream, capers, watercress, crushed black pepper, freshly grated parmesan cheese	29

MAIN

Toothfish, salmon caviar, octopus, bronze fennel, miso beurre blanc	62	King Island sirloin Grass fed 300gm	55
Aged lamb rack, pine nut crumbed, green olive emulsion, red wine jus	45	Sher Wagyu rump cap Grain fed MB 8+ 220gm	68
King Island eye fillet Grass fed 250gm	59	Steaks served with potato gratin, roasted onion & watercress with bearnaise sauce	

SIDES

Grilled greens & beans, sherry vinaigrette	15.5	Cabbage & granny smith green apple slaw, grated parmesan cheese	12.5
Potato chips, thyme, sea salt	12	Leaf salad, radicchio, lettuce, orange and lemon dressing	12.5

PASTA

Parmesan herb gnocchi, napoletana sauce, stracciatella, basil oil	31
Add prosciutto	5
King prawn linguine, garlic, anchovy, Italian parsley, lemon, chili oil	46
Saffron seafood risotto, green pea, asparagus, parmesan, herbs, lemon	42
Handkerchief pasta, braised beef, baby spinach, semi dried tomato, jus, lemon	41
Mushroom ravioli, sauteed shimeji mushroom, perisan fetta, tarragon, hazelnut beurre noisette, lemon	32
Add prosciutto	5

PIZZA

Margherita, tomato sugo, fior di latte, fresh basil	24
Garlic prawn, tomato sugo, fior di latte, prawns, cherry tomato, olives, harissa	33
Add buffalo mozzarella	6
San Daniele, tomato sugo, prosciutto, buffalo mozzarella, basil, parmesan	34
Pork & fennel sausage, tomato sugo, fior di latte, sage, fresh fennel, sundried tomato, parmesan	28
Mushroom, alfredo sauce, fior di latte, caramelised onion, smoked scamorza, truffle oil	28
Potato & thyme, thin sliced potato, alfredo sauce, fior di latte, onion jam, porcini mushroom puree	29
Fresh sliced mortadella, stracciatella, crushed pistachio nuts	27
Pepperoni, tomato sugo, sopressa, parmesan, chilli flakes	29
Buffalo mozzarella	6
Prosciutto	6
Gluten free base	5

Stella

ASK OUR STAFF ABOUT OUR INTIMATE CELLAR PRIVATE DINING ROOM

The chef will be delighted to assist with any dietary requirements. 1.32% card surcharge | 10% Sunday surcharge | 15% public holiday surcharge

el

SET MENU 79PP

TO SHARE

Salumi & pickles

Stracciatella, zucchini GF | V

Beef croquette, onion, walnut N

Stone baked bread, smoked salt V

MAIN

King Island sirloin 300g, roasted onion, watercress, bearnaise GF | DF

King prawn linguine, garlic, anchovy, italian parsley, lemon, chilli oil

San daniele, tomato sugo, prosciutto, buffalo mozzarella, basil, parmesan

SIDES

Potato chips, thyme salt GF | DF | V | VE

Broccolini & beans, smoke almond, sherry vinaigrette V | VE | DF | GF

DESSERT

Tiramisu



Patrons with dietary requirements or food allergies, please inform our staff.

GF gluten free | DF dairy free | V vegetarian | VE vegan | N contains nuts

— SET MENU 99PP —

TO SHARE

Salumi & pickles

Stone baked bread, smoked salt V

Burrata, heirloom cherry tomato, balsamic vinegar, fennel fond, olive oil

Cured spencer gulf kingfish, crispy wild rice, citrus ponzu dressing GF

MAIN

King Island sirloin 500g, roasted onion, watercress, bearnaise GF | DF

Saffron seafood risotto, green pea, asparagus, parmesan, herbs, lemon

Fish of the day GF

SIDES

Potato chips, thyme salt GF | DF | V | VE

Grilled greens & beans, smoked almond, sherry vinaigrette V | VE | DF | G

Cabbage & granny green apple slaw

DESSERT

Lemon meringue tart

Tiramisu



Patrons with dietary requirements or food allergies, please inform our staff.

G grilled | GF gluten free | DF dairy free | V vegetarian | VE vegan | N contains nuts

Stella

EXPRESS LUNCH

29.5PP

ENTRÉES TO SHARE

Focaccia, balsamic & olive oil

Stracciatella, pickles

Shucked oyster 2pp

Mount zero olive

CHOICE OF MAIN

Linguine marinara napoletana, prawns, snapper, squid, herbs

San daniele tomato sugo, parmesan, prosciutto, fior di latte, basil

Steak & onion panini smoked scamorza, caramelised onions, truffle aioli

SIDES 11.50 EA

Chips, thyme, salt, aioli

Brocollini & beans, sherry vinaigrette

Radiocchio & blood orange, salad, hazelnut oil

SNACKS

Mount Zero olives	12
Arancini, mushrooms 3p	15
Shucked oyster	
Natural / Piper Heidsieck Champagne granita	
3p	18
6p	34
12p	68

TO SHARE

Stone baked bread, smoked salt	15
Stracciatella, pickles	12.5
Fried calamari, herb aioli, frisee salad	25.5
Mortadella / San Daniele prosciutto, pickles	16

LARGER BITES

Crumbed chicken, beurre noisette cream, crispy onion & sage	22.5
Steak & onions panini, smoked scamorza, caramelized onions, truffle aioli, frisée leaves	24.5
Barramundi burger, tempura barramundi cos lettuce, tarragon mayonnaise, pickles	21.5

PIZZA

Margherita, tomato sugo, fior di latte, fresh basil	23	Pork sausage, tomato sugo, Fior Di Latte, sage, fresh fennel, sundried tomato, parmesan	27
Garlic prawn, tomato sugo, fior di latte, prawns, cherry tomato, olives, harissa	33	Mushroom, alfredo sauce, Fior Di Latte, caramelised red onion, smoked Scamorza, thyme, truffle oil	28
San Daniele prosciutto, tomato sugo, buffalo mozzarella, basil, parmesan	34	Buffalo mozzarella	6
		Prosciutto	6
		Gluten free base	5

SIDES

Potato chips, thyme, sea salt	12
Leaf salad, radicchio, lettuce, orange and lemon dressing	12.5
Grilled Greens & beans, sherry vinaigrette	15.5

Stella

The chef will be delighted to assist with any dietary requirements. 1.32% card surcharge | 10% Sunday surcharge | 15% public holiday surcharge

COCKTAILS

Negroni	23
Gin, sweet vermouth, campari	
Aperol Spritz	18
Aperol, prosecco, soda	
Kir Royale	18
Crème de cassis, prosecco	
Hugo Spritz	18
Elderflower liqueur, prosecco, mint, soda	
Moscow mule	18
Vodka, ginger beer, lime, soda	

BEER

Birra Moretti	13
Lager (Tap)	
Stone & Wood	13
Pacific Ale (Tap)	
Peroni	12
Pilsner (Bottle)	
Little Creatures	14
Pale Ale (Bottle)	
Somersby	13
Apple Cider (Bottle)	
Somersby	13
Pear Cider (Bottle)	

WINE BY GLASS

SPARKLING

Salatin Prosecco Superiore Valdobbiadene	14
Veneto, France	
NV Piper-Heidsieck Cuvee Brut	28
Champagne, France	

WHITE

Little Vespa Pinot Grigio	14
Victoria, Australia	
Catalina Sounds Sauvignon Blanc	15
Marlborough, New Zealand	
The Other Wine Co. Pinot Gris	15
Adelaide Hills, Australia	

Stella Bella Chardonnay	17
Margaret River, Australia	

ROSE

M de Minuty Grenache/Syrah/Tibouren	15
Côtes de Provence, France	

RED

Little Vespa Sangiovese	14
Victoria, Australia	
Moore's Hill Pinot Noir	18
Tasmania, Australia	
Collefriso Vignaquadra Montepulciano	17
Abruzzo, Italy	
All Saints Shiraz	15
Rutherglen, Australia	

SPIRITS

TEQUILA

Altos Plata	12
Don Jilio 1942	46
Clase Azul Repo	50
1800 Coconut	20
Tequila	

GIN

Four Pillars Rare Dry	11
Beefeater	12
Tanqueray No. 10	20
Hendricks	16
Four Pillars	17
Bloody Shiraz	

Monkey 47	22
Malfy Originale	12
Malfy Rose	12

VODKA

Belvedere 12	
Grey Goose 15	
Ciroc 13	

WHISK(E)Y

Bulleit Bourbon	12
Woodford Reserve	12
Canadian Club	12
Ardbeg 10 Years	20
Old Single Malt	
Glenmorangie 10Y	16
Single Malt	
Starward Two Fold	13
Blended	
Starward Nova	18
Single Malt	

RUM

Bacardi Blanca	11
Kraken Spiced	13
Flying Dutchman	12
Dark No. 1	
Gosling Black Seal	14
Plantation Original	12
Dark	