

Stella Restaurant – Italian by the sea

Set Menu - \$36

Dips

- Chick pea and garlic
- Semi dried tomato and basil

Choice of Mains

Beer Battered Garfish, with sweet potato wedges, dill mayonnaise and radicchio salad

Chargrilled Chicken Breast, with medley of roasted vegetables, with a basil dressing

Egg Fettuccine, with veal and mushroom Ragu

Roasted Beetroot Risotto, chilli, chives, and meredith farm chevre cheese

Tuscan Style Braised Lamb shoulder, in tomato and cannellini bean sauce

Pork belly, cauliflower and tilsit puree with truffle oil and watercress, apple and shaved fennel salad

Italian by the sea

Stella Restaurant – Italian by the sea

Set Menu - \$45

Choice of Starters

Arancini, with pumpkin, Gorgonzola, parmesan, chilli and lemon mayonnaise

Bruschetta, with tomato basil, bocconcini and prosciutto

Salt and Pepper Squid, with dill mayonnaise

Tricolour Fusilli, with Caponata, fresh ricotta and Basil

Choice of Mains

Beer Battered Garfish, with sweet potato wedges, dill mayonnaise and radicchio salad

Chargrilled Chicken Breast, with medley of roasted vegetables, with a basil dressing

Egg Fettuccine, with veal and mushroom Ragu

Roasted Beetroot Risotto, chilli, chives, and meredith farm chevre cheese

Tuscan Style Braised Lamb shoulder, in tomato and cannellini bean sauce

Pork belly, cauliflower and tilsit puree with truffle oil and watercress, apple and shaved fennel salad

Stella Restaurant – Italian by the sea

Set Menu - \$48

Dips

- Chick pea and garlic
- Semi dried tomato and basil

Choice of Starters

Arancini, with pumpkin, Gorgonzola, parmesan, chilli and lemon mayonnaise

Bruschetta, with tomato basil, bocconcini and prosciutto

Salt and Pepper Squid, with dill mayonnaise

Tricolour Fusilli, with Caponata, fresh ricotta and Basil

Choice of Mains

Beer Battered Garfish, with sweet potato wedges, dill mayonnaise and radicchio salad

Chargrilled Chicken Breast, with medley of roasted vegetables, with a basil dressing

Egg Fettuccine, with veal and mushroom Ragu

Roasted Beetroot Risotto, chilli, chives, and meredith farm chevre cheese

Tuscan Style Braised Lamb shoulder, in tomato and cannellini bean sauce

Pork belly, cauliflower and tilsit puree with truffle oil and watercress, apple and shaved fennel salad