

## BREAD

- GARLIC HERB PIZZA**  
(V / VE Available) 11
- CHARGRILLED BREAD**  
(V / VE Available) 11 Served with Balsamic and Chilli

## ENTRÉE

- ANTIPASTO**  
(GF Available) 29 Cured Meat, Marinated Olives, Toasted Bread, Feta Cheese, and Burrata Cheese
- ARANCINI**  
(V) 19 Of the day
- PATE**  
(Contains Bacon) 19 Chicken Liver Pate served with Toasted Bread
- CHICKEN WINGS**  
(GF) 19 Marinated with Italian Herbs, Paprika and Lemon Juice served with Aioli
- POLENTA E' SPINACHI**  
(V) 20 Polenta Chips, Baby Spinach, Cream topped with Parmesan Cheese
- MOZZARELLA STICKS**  
(V) 20 Crumbed Mozzarella Sticks served with House Chutney
- EGGPLANT PARMIGIANA**  
(V) 22 Eggplant, Cheese, Napolitana Sauce and Basil
- MUSSELS**  
(GF Available) 24 Onion, Garlic, Chilli, and White Wine Sauce served with Toasted Bread

## SALAD

- CHICKEN CAESAR**  
(GF / DF Available) 26 Cos Lettuce, Bacon, Chicken Tenderloin, Croutons, Parmesan Cheese, and Caesar-Anchovy Dressing
- INSALATA MISTA**  
(GF / DF Available) 23 Mixed Lettuce, Tomato, Onion, Cucumber, Olives, mixed with Lemon EVO Dressing
- LAMB TAGLIATA SALAD**  
(GF / DF Available) 36 Lamb Tagliata, Rocket Leaves, Onion mixed with Lemon EVO Dressing and Feta Cheese served with Pesto

## PLATTERS

- CHEF'S SPECIAL PLATTER** 80 Polenta Chips, Arancini, Calamari, White-Bait, Chicken Wings, Feta Cheese, Potato Wedges, Salad served with Dipping Sauce and Toasted Bread
- VEGO PLATTER** 70 Arancini, Mozzarella Sticks, Bruschetta, Mixed Olives, Potato Wedges, Grilled Vegetables, served with Salad and Dipping Sauce

## PASTA

(GF Available)

- GNOCCHI POLLO** 32 Chicken, Pancetta, Mushroom, Spinach, Parmesan Cheese in Rose Sauce
- GNOCCHI BAKE** 30 Gnocchi In Creamy Gorgonzola Sauce
- LINGUINI MARINARA** 36 Local Seafood, Chilli, Garlic, Spanish Onion with Napolitana Sauce
- LINGUINI GRANCHIO** 36 Hand-picked Blue Swimmer Crab Meat, Spanish Onion, Chilli, and Garlic with Rose Sauce
- FUSILLI RAGU** 34 Overnight slow cooked Wagyu Brisket Ragù, Napolitana Sauce and Parmesan Cheese
- FUSILLI VERDURA**  
(VE Available) 32 Zucchini, Peas, Roasted Capsicum, Green Beans
- LASAGNE** 34 Beef Lasagne served with Chips and Salad

## RISOTTO

(GF Available)

- RISOTTO POLLO** 32 Chicken, Mushroom, Onion, Garlic, Pumpkin, Baby Spinach, Cream, and Parmesan Cheese
- RISOTTO VEG**  
(VE Available) 32 Mushroom, Pumpkin, Zucchini, Peas, Spanish Onion, Garlic, and Parmesan Cheese

## MAIN COURSE

- CHICKEN PICCATA**  
(GF Available) 32 Thinly sliced pan seared Chicken Breast with Lemon, Capers, White Wine, Herbs and Butter, served with Roasted Potato and Broccolini
- PORK BELLY**  
(GF Available) 34 Served with pan seared Bok choy and Potato wedges, topped with Jus
- LAMB SHANK**  
(GF) 36 Overnight slow cooked Lamb Shank served with Mash Potato and Green Beans
- BARRAMUNDI**  
(GF / DF Available) 36 Pan seared Crispy Skin Barramundi served with Rocket-Feta Salad, Lemon EVO Dressing, Roasted Potato, Beetroot Puree, and Lemon
- CARNE DE GIORNO**  
(GF / DF Available) Meat special of the day | Please see special board
- BEEF BURGER** 28 Beef Patty, Cheese, Tomato, Bacon, Fried Egg, American Mustard, Aioli, and Lettuce served with Chips
- VEG BURGER** 27 Vegetarian Patty, Cheese, Tomato, Lettuce, and Tomato Sauce served with Chips
- FISH OF THE DAY** 32 Battered / Crumbed Fish served with Chips, Salad and Tartare Sauce (Crumbed - \$1 extra)
- SALT & PEPPER CALAMARI** 32 Flour Crumbed Baby Calamari served with Chips, Salad and Tartare Sauce

## PIZZA

(GF Available)

- MARGHERITA** 26 Napolitana, Mozzarella, Bocconcini, and Basil
- MEAT LOVER** 30 Napolitana, Mozzarella, Salami, Pork Sausage, and Bolognese
- GARLIC PRAWN** 32 Napolitana, Mozzarella, Pancetta, Garlic-Chilli marinated Prawn, and Roasted Pepper
- PROSCIUTTO** 30 Napolitana, Mozzarella, Mushroom, Prosciutto, and Balsamic Glaze
- POLLO** 30 Napolitana, Mozzarella, Spanish Onion, Roasted Pepper, Italian Herb and Paprika Marinated Chicken
- SALAMI** 30 Napolitana, Mozzarella, Salami, and Bocconcini
- VEGETARIAN** 30 Napolitana, Mozzarella, Mushroom, Roasted Pepper, Spanish Onion, Pumpkin, Zucchini and Olives

## SIDES

- POTATO WEDGES**  
(DF) 13 Served with Aioli and Tomato Sauce
- ROSEMARY SALTED POTATO**  
(DF) 13 Served with Aioli
- CHIPS**  
(DF) 11 Served with Aioli
- SEASONAL VEGETABLES**  
(GF / DF / VE Available) 19 With Almond, Lemon and Butter

## KIDS

- FUSILLI BOLOGNESE** 13
- FISH (BATTERED) AND CHIPS WITH TOMATO SAUCE** 13
- CHICKEN NUGGETS AND CHIPS** 13
- HAM AND CHEESE PIZZA** 13
- CALAMARI & CHIPS** 13

Please note - we are happy to look after your food allergies or dietary requests.  
Please reach out to one of our staff members if you have any questions.

V - VEGETARIAN | VE - VEGAN | DF - DAIRY FREE | GF - GLUTEN FREE



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