



Stella

427 Chapel Street, South Yarra, Victoria

COCKTAIL LOUNGE MENU

SNACKS

Mount Zero
marinated olives
12

Shucked Oysters
apple mignonette • natural
EACH -6
HALF DOZEN -35
DOZEN -65

Roasted Eggplant Dip
tomato, turmeric, lemon labneh,
olive oil
18
ADD ON PITA BREAD -6

Oscietra Caviar
chopped egg, crème fraiche,
chives, blinis
30G - 180
50G - 255

Salumi Board
today's selection, house
pickles
42

STARTERS

Kingfish Crudo, ponzu sauce, shallots, chives,
Tomato And Peach Salad, stracciatella cheese, mint
Watermelon Salad, Whipped Feta, roasted sampari, tomatoes,
herb dressing
Burrata, roasted cherry tomatoes, lemon, balsamic
-ADD ON PITA BREAD
Stella Steak Tartare 63-degree egg yolk, rice paper crisps

29 **Crispy Prosciutto** croquettes, truffle aioli (2 Pcs) 15
26 **Fresh Stone-Baked Focaccia**, brie, honey & rosemary 23
22 **Crispy Calamari**, lemon, fresh herb emulsion 28
24 **Grilled Octopus**, sicilian olives, crispy potatoes, fermented
6 chili oil, mint labneh 36
32

SET MENU

"Inspired By Italy, Shaped By Melbourne"
109 Per Person | 5 Courses | Min 4 Guests

Snacks
Marinated Mount
zero olives
Potato Doughnut,
goat cheese, honey
Prosciutto Croquette
aioli & truffle

Starters
Tomato & Peach Salad,
stracciatella cheese, mint
Kingfish Crudo Ponzu

Pasta
Spanner Crab & Prawn Oil Fettuccine
brandy shellfish sauce, chives
Mushroom Risotto,
parmesan cheese

Designed To Share
Available On Request

Main
Gippsland O'connor's Scotch
Fillet,
30-day dry aged
Rustic Fries & Mixed Leaf Salad

Dessert
Tiramisu
Pistachio Basque Cheesecake
cherry

PASTA & RISOTTO

Lamb Ragù Pappardelle,
parmesan, chives
44

Spanner Crab & Prawn Oil,
Fettuccine,
brandy shellfish sauce, chives
46

Campanelle,
vodka tomato sugo,
'nduja, ricotta salata
40

Spaghetti "Alla Norma",
eggplant roasted cherry
tomatoes, ricotta salata, basil
34

Mushroom Risotto
parmesan cheese
39

MAIN

John Dory, sorrel beurre blanc, local mussels 48
½ Roasted Chicken creamy chicken jus, Sicilian olives, crispy pancetta,
King oyster mushroom, sage 46
Roasted Duck Breast Duck Rillettes, broccolini, plum & ginger purée 48
200g Aged Grass Fed Eye Fillet, chicory, soubise 58
Gippsland O'connor's Scotch Fillet, 30-day dry aged, peppercorn sauce 62/115
300g • 600g

SIDES

Rustic Fries, herb aioli 14
Mixed Leaf Salad, lemon honey vinaigrette 15
Grilled Garden Vegetables, sherry vinaigrette, olive oil 15

patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. although we will endeavor to accommodate your dietary needs, we cannot be held responsible for traces of allergens. all payment cards incur at 1.87% card surcharge | 2.5% American Express | 10% Saturdays & Sundays surcharge | 15% public holiday surcharge