

SHARED MENU

Experience refined shared dining at Stella's Kitchen.

Our 2- or 3-course Shared Menu is crafted for long tables and elegant occasions, with orchard-inspired dishes served generously to be passed, shared and savoured.

Seasonal plates lead into signature mains with market-led sides, finishing with something sweet — all enjoyed overlooking the apple orchard.

Ideal for weddings, corporate gatherings and milestone celebrations.

Dietary requirements accommodated with notice.

Served family style, relax & enjoy a feast of our house favourites

**24-hour Notice is required.
Bookings essential & deposit
Weekend surcharge applies if ordered on weekend
A minimum of 10 guests is needed, and all guests must partake in the shared menu**

2 Course \$70 per person

3 Course \$85 per person

ENTRÉES — TO SHARE

Presented across the table

Orchard Charcuterie & Fromagerie

A considered selection of premium cured meats and artisan cheeses, marinated Italian olives, house-made apple chutney and rosemary sea-salt sourdough crisps, served with the chef's dip of the day

Garlic & Three-Cheese Pizza Bianca

Stone-baked flatbread layered with a trio of fine cheeses, finished with fragrant basil oil and fresh garden rocket

Mediterranean Salted Calamari

Hand-cut calamari, lightly flash-fried and tossed in aromatic Italian herb salt, served with a crisp apple and rocket salad, fresh orchard lemon and silky garlic aioli

MAIN COURSE — TO SHARE

Served family-style for the table

12-Hour Smoked Angus Beef Brisket

Hand-selected Angus brisket, slow-smoked over twelve hours until meltingly tender and richly flavoured

Chicken Scallopini

Succulent free-range chicken and forest mushrooms, pan-seared with onion and garlic in a velvety masala cream, finished with fresh scallions

Spinach & Ricotta Cannelloni

Artisan hand-filled cannelloni, slow-baked in a luxurious Napoli sauce with fragrant basil, finished with aged Grana Padano

Seasonal Orchard Greens

Market greens gently sautéed with toasted almonds

Herb-Roasted Potatoes

Golden potatoes roasted in olive oil with aromatic herbs

Rocket, Pear & Walnut Salad

Peppery rocket leaves with orchard-ripe pear and toasted walnuts

DESSERT — TO SHARE

Warm Orchard Apple Pie Bites

Golden apple pie morsels served with smooth crème anglaise

Mini Churros

Lightly crisp churros served with rich chocolate sauce and fresh cream

Signature Orchard Scones

Freshly baked scones with house-made raspberry jam and Caldermeade cream

For bookings please contact us on 9658 5912 or
info@stellaskitchen.net.au

Deposit of \$500 for bookings required
cake-age \$5 per guest for cakes brought into Stella's