Stella's Kitchen

A destination dining experience celebrating seasonal produce in an elegant orchard setting.

Menu

Restaurant

Cafe

Events & Weddings

A Note for Our Guests

To ensure the quality and consistency of every dish, menu alterations are not available.

A 10% weekend surcharge applies.

During peak periods, please allow 45–50 minutes for meals, with all dishes prepared fresh to order.

Bills cannot be split during peak periods on Saturdays and Sundays.

Celebration cakes are welcome, with $5 per guest cakeage.

Thank you for your understanding and for dining with us at Stella's Kitchen.

Breakfast

BREAKFAST

AVAILABLE UNTIL 11AM SHARP

EGGS YOUR WAY (v) $18

Fried, poached or scrambled on toasted sourdough toast

EGGS FLORENTINE (v) $27

Poached eggs with baby spinach topped with hollandaise on toasted sourdough toast
+ Bacon $5 + Salmon $7 +Ham $5

BILL'S BIG BREAKFAST $36

Eggs your way, Spanish Chorizo, bacon, potato rosti, thyme marinated mushrooms, grilled tomato on toasted sourdough toast

CHILLI SCRAMBLED (v) $26

Fluffy eggs folded with house-made chilli oil, served on toasted sourdough toast

BRUSCHETTA BREAKFAST $31

Toasted sourdough topped with a vibrant ripe tomatoes, smashed avocado, Spanish onion, feta and herbs, crowned with two poached eggs and finished with extra virgin olive oil and a rich balsamic glaze

VEGAN WAY (v,vg,) $34

Potato rostis, Thyme marinated mushrooms, Apple Chutney, Spinach & Cherry Tomatoes

MUSHROOM BREAKFAST (v) $34

Thyme marinated mushrooms, served on potato rostis, with sautéed baby spinach, poached eggs, envy apple chutney & crumbled feta

SMASHED AVO (v) $34

HASS avocados smashed on toasted sourdough, topped with poached eggs, feta & cherry tomatoes & finished with balsamic glaze
+Bacon $5 + Salmon $7

EGGS BENEDICT $32

Poached eggs with leg ham served on toasted sourdough toast & hollandaise sauce

Signature

BRIOCHE À LA CRÈME $32

Thick-cut butter brioche, toasted and layered with whipped vanilla mascarpone, mixed berry compote and roasted almond crumble. Finished with a light dusting of icing sugar

BIRCHER MUESLI $29

Delicately soaked bircher muesli with luscious Greek yoghurt, a medley of seasonal fruits and premium nuts, elegantly finished with fresh orchard fruits.

SIDES TO ADD TO YOUR BREAKFAST: $5 each

Breakfast sides are available as add-ons only and must be ordered in conjunction with a main breakfast dish.

Bacon | Mushrooms | Chorizo | Potato Rosti | Grilled tomato | Feta | Sourdough toast | Spinach | Hollandaise | Smashed Avocado | Gluten Free Bread | Egg | Ham

ALL DAY BREAKFASTS **ONLY** AVAILBLE TUESDAY ~ FRIDAY
NOT AVAILABLE SATURDAY & SUNDAY after 11am

MUSHROOM BREAKFAST (v)$34
Thyme marinated mushrooms, served on a potato rosti, with sautéed baby spinach, poached eggs, envy apple chutney and crumbled feta

SMASHED AVO (v) $34
HASS avocados smashed on toasted sourdough, topped with poached eggs, feta and cherry tomatoes finished with balsamic glaze
+Bacon $5 + Salmon $7

Desserts

DESSERT

Signature

FAMOUS SCONES (v) $19

Leonie's famous scones with her signature house-made raspberry jam & fresh Caldermeade farm whipped cream

JAZZ APPLE SCONES (v) $22

Leonie's famous scones with JAZZ apples, cinnamon & currants, served with her signature house-made raspberry jam & Caldermeade farm whipped cream

STICKY DATE PUDDING $19

House-made pudding with brandy butterscotch sauce, Caldermeade whipped cream & pistachio & macadamia crumble

VANILLA PANNACOTTA $19

Creamy Italian Custard dessert served with almond crumble, berry coulis & seasonal fruit

STELLAS CHOC BROWNIE $19

House-made with raspberries & a chocolate ganache, pistachio crumble & vanilla bean cream with fresh strawberries

TRIO OF APPLE ~TO SHARE $33

A selection of cinnamon poached Montague Apples with a house-made crumble, mini warm apple bites & house-made Montague apple cake served with fresh strawberry & creme anglaise

CHURROS (v) $21

Three warm, crisp churros delicately dusted in cinnamon sugar, accompanied by a rich, velvety dark chocolate dipping ganache

APPLE CRUMBLE (v) $21

Warm orchard-grown apples topped with a buttery golden crumble, served with vanilla ice cream and crème anglaise

AFFOGATO $17

Vanilla ice cream with ants pants espresso coffee & your choice of Frangelico or Kahlua Liquor

To Start

Mains

TO START FROM 11:30

GARLIC & HERB BREAD (v) $14

GARLIC SEA SALT PIZZA (v) $26
With three cheese blend, basil oil & rocket leaves

STELLA'S BRUSCHETTA $24
Seasonal Roma tomatoes dressed with garlic, red onion & basil leaves topped with pickled spanish onion & crumbled feta & olives

SOUP OF THE DAY $24
With toasted sourdough

CREAMY GARLIC PRAWNS $33
Prawn cutlets (M) sautéed in garlic & shallots, finished in a creamy chardonnay sauce & served on steamed rice with fresh spring onions

Signature
FARMHOUSE GRAZING BOARD $40
A selection of cured meats, cheeses, marinated Italian olives, apple chutney, rosemary & sea salt sourdough crisps with the dip of the day

MEDITERRANEAN CALAMARI $28
Hand cut calamari (M) flash fried, tossed in Italian herb salt, served with an apple & rocket pomegranate salad, fresh lemon & garlic aioli

KOREAN CHICKEN BITES $29
Tender chicken thigh pieces marinated in buttermilk and flash fried, dressed in a sweet nam jim sauce and sided with a Montague Apple salad

ARANCINI (v) $27
Crisp heirloom pumpkin roasted and folded with grana padano, white wine & fragrant herbs, golden fried & paired with garden basil aioli

STELLA'S CHEFS BOARD $94
A generous showcase from our kitchen to start the table. Tender **calamari**, flash-fried and dusted in herbed salt. Crisp **Korean chicken** bites with our vibrant nam jim sauce, slow-simmered Italian polpette **meatballs** in rich sugo, topped with shaved parmesan and served with toasted bread, Creamy heirloom pumpkin & cheese **arancini**, golden and delicate on house made aioli.

MAINS

PANS

PRAWN & CHORIZO LINGUINI $39
Spiced chorizo & tiger prawns (M) sautéed with garlic, onion & olive oil finished with spring onion & parmigiano reggiano

Signature
THAI GREEN CURRY $39
Aromatic traditional Thai chicken curry with steamed rice, roti bread, fresh coriander & chilli

LINGUINI PESCATORE $49
Portarlington Mussels, Calamari, Green cutlet prawns, Scallops & fish of the day simmered in a garlic napoli sauce with a hint of fresh chilli (M)

CREAMY GARLIC PRAWNS $43
Prawn cutlets (M) sautéed in garlic & shallots, finished in a creamy chardonnay sauce & served on steamed rice with fresh spring onions & seasonal vegetables

Signature
HOUSE-MADE GNOCCHI (v) $39
Pan-fried and finished in a rich roasted pumpkin purée with baby spinach, toasted pine nuts, burnt butter & sage, topped with crumbled goat's cheese.

SCALLOPINI $44
Chicken & mushrooms with tender chicken pieces, pan fried with onion, garlic in a creamy masala sauce & served with fresh scallions on sauteed greens & Italian herbed potatoes

LINGUINI VERDE ORCHARD (v) $38
Fresh linguini tossed with broccolini, sautéed mushrooms, roasted peppers and onions, gently spiced with chilli, garlic and extra virgin olive oil. A vibrant, seasonal dish inspired by our orchard garden harvest.

GLUTEN FREE PASTA ADD $8

ITALIAN POLPETTE MEATBALLS $38
Tender beef & pork meatballs simmered in our rich house-made Napoli sauce, served with fragrant jasmine rice, toasted sourdough & a crisp rocket and apple salad, finished with shaved Grana Padano.

Please advise our team of any dietary requirements or allergies when ordering. We will always do our best to accommodate; however, during peak periods, some requests may not be possible.

Mains

Sides

MAINS

GRILL, OVEN, FRYER & LARDER

MEDITERRANEAN CALAMARI $39

Hand cut calamari (M) flash fried, tossed in Italian herb salt, served with an apple & rocket pomegranate salad, fresh lemon & garlic aioli & chips

CALABRESE PIZZA $37

Spicy Calabrese salami, roasted peppers, marinated olives, red onion & melted mozzarella, finished with chilli

Signature

16 HOUR ANGUS BRISKET $53

Texan rubbed Angus brisket, slow cooked for 16 hours & served with seasonal greens, oven roasted herbed potatoes & pan jus

BARRAMUNDI $49

Pan-Seared Barramundi (A), set on-top of a delicately spiced cauliflower velouté, accompanied by butter-sautéed seasonal greens and finished with a touch of fresh lemon

Signature

STELLAS STEAK SANDWICH $39

Grilled premium Scotch fillet layered with house-made apple chutney, roasted peppers, ripe Roma tomato, tasty cheese and fresh rocket leaves, served on toasted Turkish bread with a side of crunchy chips.

ORCHARD GRAIN SALAD $32

Mixed leaves, pearl barley, Montague apple, walnuts, goats cheese, fresh mint, cherry tomatoes, pickled onions & lemon dressing

Signature

ORCHARD CHICKEN SALAD $39

Tender grilled chicken marinated in tomato pesto, served with mixed leaves, pearl barley, crisp Montague orchard apples, walnuts, creamy goat's cheese, fresh mint, cherry tomatoes and pickled onions, finished with a zesty lemon dressing.

SMOKED SALMON SALAD $44

Smoked salmon (A), wild rocket, cherry tomatoes, pickled Spanish onion & cucumber, capers, avocado, fresh fennel & fresh dill, topped with a warm poached egg and finished with a zesty lemon dressing.

SIDES

Sides are available as add-ons only and must be ordered in conjunction with a main meal.

HOUSE CHIPS $14

with aioli

ROASTED HERB POTATOES (v,vg) $16

SAUTEED MIXED GREENS (v,vg) $16

with slithered almonds

ROCKET & PEAR SALAD (v,vg) $16

with walnuts & vinaigrette dressing

A Note for Our Guests

Stella's Kitchen is not a nut-free environment. While every effort is made to avoid cross-contamination, traces of nuts and other allergens may be present.

Please advise our team of any allergies before ordering.

SEAFOOD ORIGIN
(A) Australian · (I) Imported · (M) Mixed Australian & Imported