

Stella's Kitchen

Function Packages 2025



Stella's Kitchen

Stella's Kitchen is available to hire for functions including birthdays, weddings, conferences, and work events.

Depending on the style of event, we have food and beverage options to suit.

Room hire & set up fee - \$850
15% surcharge on Sundays and
Public Holidays



Stella's Kitchen

Catering Options:

- Canapes Cocktail style or
- Sit down set menu - two, three or four-course

Beverage Packages:

Beer, Wine, Cider, Champagne, and soft drink

3-hour package - \$59 pp

4-hour package - \$69 pp

5-hour package - \$79 pp



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CANAPES

Select from a range of hot and cold canape options.

6 items - \$68 pp

8 items - \$78 pp

10 items - \$88 pp



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HOT CANAPES

Sweet potato arancini with black garlic aioli
(GF, V)

- Roast pumpkin feta croquettes with tomato sugo (GF, V)
- Satay chicken skewers with satay dipping sauce (GF)
- Crispy deep-fried gnocchi with pumpkin puree (V)
- Crispy whiting goujons with house-made tartare sauce TM
- Pulled brisket sliders with JAZZ apple slaw
- Malibu and coconut prawns with citrus aioli (GF)
- Haloumi chips with tomato sugo (V, GF)
- Cajun-style popcorn chicken with black garlic aioli
- Pork belly bao buns with spring onion, pickled carrot, and hoisin sauce
- Confit duck spring rolls with dipping sauce
 - Korean-style chicken with spicy sauce
- Spiced falafel with Montague plum chutney (VE, GF)
- Jalapeno poppers stuffed with bacon and cheese



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COLD CANAPES

- Blinis with smoked salmon and avocado salsa
- Moroccan cured lamb backstrap with salsa verde on sourdough crisps
- Mushroom, thyme, and asparagus frittata (V, GF)
- Goat cheese vol au vent with crushed candied walnuts (V)
- Smoked labneh tart with roast beets and balsamic glaze (V)
- Mini quiches with roast pumpkin, sage, and feta (V, GFO)
- Mini skewers of bocconcini, Roma cherry tomatoes, basil and, balsamic glaze (V, GF)
 - Cream cheese and chive puffs (V)
- Mini bites of prosciutto, brie cheese, and sundried tomatoes (GF)
- Roast beetroot and garlic mushrooms on sourdough crisps (VE)



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SET MENU

Select from a two course, three or four course menu with two options of meals for Starter, entrée, main and dessert.

2 courses - \$95 pp

3 courses - \$130 pp

4 courses - \$165 pp



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STARTERS

Served across the table to share
Select 1 option only

Grazing tower 1

San Daniella Prosciutto, Calabrese
Salami, Bresaola, Triple Smoked
Ham

Pickled Vegetables, Grilled
Zucchini, Roasted Peppers, Sicilian
Olives, Dolmades
Stone Baked Sourdough Rolls

Grazing tower 2 \$18 pp extra

Grilled Calamari, Sauteed Green
Cutlet Prawns & Char-grilled
Octopus

Pickled Vegetables, Grilled
Zucchini, Roasted Peppers, Sicilian
Olives, Dolmades
Stone Baked Sourdough Rolls



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ENTRÉE

Select two for alternating 50/50 drop

Select from two options with alternating drop.

- Pumpkin, rosemary, and feta croquettes with tomato sugo (V, GF)
- Spinach and ricotta cannelloni with tomato sugo and Parmigiano Reggiano (V)
- Roast vegetable bruschetta with zucchini, eggplant, capsicum, and Meredith goats cheese on sourdough (V, GFO, VEO)
- Wagyu beef carpaccio salad, wild rocket, blistered cherry tomatoes, Parmigiano Reggiano and Montague plum vinaigrette (GF)
- Free-range Korean style chicken served with JAZZ apple slaw (GF)
- Confit duck spring rolls with Asian dipping sauce
- Fresh San Remo creamy garlic prawns with wild rice (GF)
- Individual charcuterie plate including marinated olives and sourdough crisps

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MAIN

Select two for alternating 50/50 drop

- Pan-seared fish of the day with butternut pumpkin purée and freeze-dried Montague plums (GF)
- Crispy skin confit duck breast with a preserved lemon glaze
- Free-range poached chicken breast stuffed with spinach, sundried tomatoes, and brie cheese with a creamy seeded mustard sauce (GF)
- 14-hour Texas-style South Gippsland beef brisket with smokey BBQ jus (GF)
- Slow-cooked, South Gippsland lamb shoulder in a rich tomato sauce
- Free-range pork stuffed with smoked garlic mushrooms, pine nuts, and fennel topped with JAZZTM apple sauce (GF)
- Roasted, hot smoked jerk chicken rubbed in aromatic spices topped with chimichurri (GF, DF)



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DESSERT

Select two for alternating 50/50 drop

- JAZZTM apple crumble with hazelnut anglaise and freeze-dried rhubarb (GF)
- Decadent sticky date pudding with warm butterscotch sauce
- Fruits of the orchard- a selection of fresh and poached fruits with gingerbread crisps and vanilla, cinnamon mascarpone
- Spiced chai crème brûlée with house-made almond biscotti
- Duo of white and dark chocolate mousse with vanilla berry compote and Mornington honeycomb
- envyTM apple filled with apple and pear from the orchard with cinnamon custard (GF)
- Blueberry and raspberry meringues with fresh orchard fruits and passionfruit coulis (GF)
- JAZZTM apple and currant strudel with cinnamon and vanilla custard (GF)



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T'S & C'S

Ceremony on grassed area \$650

Ceremony on Deck \$500

Room Hire Fee \$850

No Confetti or Glitter

Venue & site is smoke free zone

Deposit required at time of booking \$1500

Full payment of function required 2 weeks
prior to event

Photography in Orchard (only between 4-
6pm)

Stella's Kitchen has the right to refuse
alcohol and reserves the right to service

Bridal Suite available \$300

Band/DJ/Photobooth/ Invitations / Florist
/ Room Decor available at extra cost

Final numbers must be confirmed 14 days
prior to event

Vendor Meals are charged at \$50 per meal

