



Stella's Kitchen
Mother's Day 2026

LUNCH 3 COURSE MENU
~SHARE MENU ~FAMILY STYLE

STELLA'S FARMHOUSE SHARE PLATTER

A generous farm-to-fork selection of premium cured meats and artisan cheeses, alongside golden Mediterranean salted calamari. Served with marinated Italian olives, house-made apple chutney, rosemary & sea salt sourdough crisps, pickled garden vegetables and our dip of the day

MAIN COURSE ACROSS THE TABLE

Hickory-Smoked Angus Beef Brisket (to Share)

Premium Angus beef, slow-smoked for 12 hours over hickory spice until tender and rich, carved and served warm with its natural smoky jus.

Chicken Scallopini (to Share)

Tender chicken pieces pan-fried with mushrooms, onion and garlic, gently finished in a creamy masala sauce and topped with fresh scallions.

Seasonal Harvest Salad (to Share)

A vibrant bowl of pearl barley, roasted heirloom beetroot and pumpkin, creamy feta and wild rocket – dressed simply to let the produce shine.

Rosemary & Herb Roasted Potatoes (to Share)

DESSERTS TO SHARE

Stella's famous warm scones with house-made raspberry jam, our signature brownie ball finished with rich ganache, and a mini apple tart – a sweet orchard-inspired finale designed for lingering over and sharing together.

3 COURSES \$105 PER ADULT

KIDS UNDER 12 \$35

Chicken Strips or Calamari with Chips

or

Penne Napolitano

WEEKEND SURCHARGE 10% APPLIES

1.5% CARD SURCHARGE

Note: We do not split bills



Happy Mother's Day!