

Stella's Kitchen

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

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) \$24

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

MUSHROOM BREAKFAST (v) \$34

Thyme marinated mushrooms, served on potato rosti, 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 \$30

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

VEGAN WAY (v,vg,) \$34

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

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** AVAILABLE 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

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

Desserts

LUNCH 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

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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 (gf) \$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 polpetta **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

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)

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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.

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

THAI GREEN CURRY \$39

Aromatic traditional Thai chicken curry with steamed rice, roti bread, fresh coriander & chilli

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

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

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.

To Start

Mains

Mains

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

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

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

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

SMOKED SALMON SALAD \$44

Smoked salmon (M), wild rocket, cherry tomatoes, pickled Spanish onion & cucumber, capers, avocado & 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

Sides