

Stella's Kitchen

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

BREAKFAST LUNCH WEDDINGS EVENTS

A Note for Our Guests

To maintain the quality and consistency of our dishes, we are unable to accommodate menu alterations.

A 10% weekend surcharge applies, and all card payments incur a 1.65% processing fee.

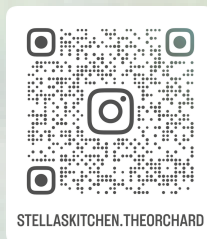
If you wish to bring your own celebration cake, a cakeage fee of \$5 per guest will apply.

During peak periods, please allow 35-50 minutes for meals to be served, as all dishes are prepared fresh to order.

We sincerely appreciate your patience and understanding and thank you for dining with us.



Stella's Kitchen Lysterfield



STELLASKITCHEN.THEORCHARD



Stella's Kitchen Lysterfield.the orchard

BREAKFAST UNTIL 11AM SHARP

SOURDOUGH TOAST	\$13		
Your choice of spreads – Butter Jam Vegemite Honey Peanut butter			
EGGS YOUR WAY (v)	\$18	MUSHROOM BREAKFAST (v)	\$34
Fried, poached or scrambled on toasted sourdough toast			
EGGS FLORENTINE (v)	\$26	Thyme marinated mushrooms, served on potato rostis, with sautéed baby spinach, poached eggs, envy apple chutney & crumbled feta	
Poached eggs with spinach topped with hollandaise on toasted sourdough toast			
+ Bacon \$5 + Salmon \$7 +Ham \$5			
BILL'S BIG BREAKFAST	\$34	SMASHED AVO (v)	\$31
Eggs your way, breakfast sausage, bacon, potato rosti, thyme marinated mushrooms, grilled tomato on toasted sourdough toast			
CHILLI SCRAMBLED (v)	\$23	HASS avocados smashed on toasted sourdough, topped with poached eggs, feta & cherry tomatoes & finished with balsamic glaze	
+Bacon \$5 + Salmon \$7			
ORCHARD WAFFLES (v)	\$31	EGGS BENEDICT	\$29
Two lightly toasted waffles with maple syrup, vanilla bean ice cream & seasonal fruit			
		Poached eggs with leg ham served on toasted sourdough toast & hollandaise sauce	
		HOUSE FRENCH TOAST (v)	\$29
		Served with maple syrup, berries & vanilla bean ice cream	
		VEGAN WAY (v,vg, gf)	\$31
		Potato rostis, 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 | Sausage | Potato Rosti | Grilled tomato | Feta | Sourdough toast
| Spinach | Hollandaise | Smashed Avocado | Gluten Free Bread | Egg | Ham

ALL DAY BREAKFAST **ONLY** AVAILABLE TUESDAY ~ FRIDAY

NOT AVAILABLE SATURDAY & SUNDAY after 11am

MUSHROOM BREAKFAST (v)	\$34	SMASHED AVO (v)	\$31
Thyme marinated mushrooms, served on a potato rosti, with sautéed baby spinach, poached eggs, envy apple chutney and crumbled feta		HASS avocados smashed on toasted sourdough, topped with poached eggs, feta and cherry tomatoes finished with balsamic glaze	
		+Bacon \$5 + Salmon \$7	

DESSERT

SIGNATURE SCONES (v)	\$17	STELLA CHOCOLATE BROWNIE (gf)	\$19
Leonie's famous scones with her signature house-made raspberry jam & fresh Caldermeade farm whipped cream			
JAZZ APPLE SCONES (v)	\$21	House-made with raspberries & a chocolate ganache, pistachio crumble & vanilla bean cream with fresh strawberries	
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	TRIO OF APPLE ~TO SHARE	\$32
House-made pudding with brandy butterscotch sauce, Caldermeade whipped cream & pistachio & macadamia crumble			
VANILLA PANNACOTTA (gf)	\$19	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	
Creamy Italian Custard dessert served with almond crumble, berry coulis & seasonal fruit			
		CHURROS (v)	\$19
		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	

TO START & SHARE

GARLIC & HERB BREAD (v) \$13

GARLIC SEA SALT PIZZA (v) \$26

With three cheese blend, basil oil & rocket leaves

MEDITERRANEAN CALAMARI (gf) \$26

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

KOREAN CHICKEN BITES \$28

Tender chicken marinated in buttermilk and flash fried. Dressed in a sweet nam jim sauce and sided with Montague Apple salad

DUO DIPS & OLIVES (v) \$22

Duo dips of the day, Mount Zero Olives & toasted sourdough Crisps

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 \$21

With toasted sourdough

LUNCH FROM 11:30

ARANCINI (v) \$27

Crisp heirloom pumpkin roasted and folded with grana padano, white wine & fragrant herbs, golden fried & paired with garden basil aioli

ITALIAN POLPETTE MEATBALLS \$29

Beef & Pork meatballs simmered in house-made Napoli sauce, sided with toasted sourdough & topped with grana padano

ENTREE GARLIC PRAWNS \$32

Green cutlet prawns sauteed in garlic & shallots, finished in a creamy chardonnay sauce & served on steamed rice with fresh spring onions

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

STELLA'S CHEFS BOARD \$89

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 sauteed with garlic, onion & olive oil finished with spring onion & parmigiano reggiano

LINGUINI PESCATORE \$47

Portarlinton Mussels, Calamari, Green cutlet prawns, Scallops & fish of the day simmered in a garlic napoli sauce with a hint of fresh chilli

HOUSE-MADE GNOCCHI (v) \$39

Panfried with pine nuts, baby spinach & burnt butter & sage finished with roasted pumpkin & goats 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 (gf) \$43

Prawn cutlets sauteed in garlic & shallots, finished in a creamy chardonnay sauce & served on steamed rice with fresh spring onions & seasonal vegetables

CALABRIAN CHILLI PRAWNS (gf) \$44

Sautéed prawns simmered in a chilli and garlic sugo, finished with shallots and fresh spinach. Served over warm seasoned rice with garden greens for a vibrant, aromatic dish with gentle heat and depth.

SCALLOPINI (gf) \$42

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

GRILL, OVEN, FRYER & LARDER

MEDITERRANEAN CALAMARI (gf) \$39

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

BBQ CHICKEN PIZZA \$34

Tender Chicken, Mozzarella Cheese & Texan BBQ Sauce & spinach

STELLA'S MARGARITA PIZZA (v) \$31

Housemade Napoli sauce, oregano, Fresh tomato, Mozzarella Cheese & Basil oil

16 HOUR ANGUS BRISKET (gf) \$51

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

STELLA'S MEAT PLATE (gf) \$56

Texan rubbed Angus brisket, jerk chicken (spiced) chimi-churri, beef sausage, served with Montague apple salad, chips & jus

BARRAMUNDI (gf) \$47

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

STELLAS STEAK SANDWICH \$36

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 (v) \$31

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

ADD PROTEIN:

Poached Chicken tenderloins	\$8
Smoked Salmon	\$9
Chilled Prawns	\$12
Chilled Lamb	\$14

HARVEST PRAWN SALAD (gf) \$43

Plump chilled green cutlet prawns layered over caramelised heriloom pumpkin, crumbled feta, fresh seasonal fruit & wild rocket. Finished with Stella's house-made basil oil dressing

SIDES

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

HOUSE CHIPS (v,gf) \$14
with aioli

ROCKET & PEAR SALAD (v,gf,vg) \$16
with walnuts & vinaigrette dressing

SAUTEED MIXED GREENS (v,gf,vg) \$16
with slithered almonds

ROASTED HERB POTATOES (v,gf,vg) \$16

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

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.