

MAIN MENU

STARTERS

OLIVES		9
Mixed Marinated Olives (V,G)		
GRAZING PLATE	FOR 1	25
Have it all! Arancini, Bruschetta, Spicy Capsicum Dip, Grilled Mushroom, Olives & Rocket Salad (VO)	FOR 2	40
ANTIPASTO		24.5
Selection of Cured Meats, Vegetables, Dips and Cheese (V - option) Extra Garlic Pizza		+7.5
DIPS		21
Spicy Capsicum, Hummus, Tzatziki and Olives with Focaccia Bread (V)		
BRUSCHETTA		16
Crusty Bread topped with Tomato, Basil, Olive Oil and Balsamic Glaze (V)		
MEATBALLS		16.5
Veal and Oregano Meatballs with Tomato, Basil and Parmigiano (3)		
ARANCINI WITH AIOLI		16.5
Risotto Balls filled with Fontina and Mushroom (4)(V)		
CHARGRILLED GARLIC MUSHROOMS		19
Field Mushrooms, truffle oil, Reggiano w/ Rocket Salad & Garlic Crumbs		

SALADS

CAESAR SALAD		19.5
Cos Lettuce, Anchovies, Pancetta, Croutons, Parmesan, Egg & Caesar Dressing (w/chicken +\$5)(G)		
WARM CALAMARI SALAD		24.5
Garlic and Pepper crusted Calamari served with Rocket, Gremolata and Aioli		
SPINACH SALAD		21
Spinach Salad W/ Roasted Capsicum & Pumpkin, Toasted Walnuts, Red Onion, Kalamata Olives, Poppysseed Vinaigrette & Goats Feta (w/ chicken +5) (G,V)		
RUCOLA SALAD		15.5
Rocket, Pear & Shaved Parmesan with Balsamic Reduction (V,G)		
WARM VERDURA SALAD		24.5
Chargrilled Vegetables w/ Pearl Cous Cous, Spiced Yoghurt & Romesco Dressing (w/ Chicken +\$5)		

SIDE ORDERS- ALL SIDES 9.5

- *Chips
- *Rocket Salad with Balsamic Glaze
- *Broccoli sautéed with Garlic Butter

ASK ABOUT OUR WEEKLY SPECIALS

PIZZA of the day
FISH of the day

Please ask about our gluten free alternatives. Please note some gluten free options are not suitable for coeliacs.

FAVOURITES

FISH & CHIPS		26.5
Beer Battered Barramundi with Chips, Salad and Stella Tartare		
CHICKEN SCALLOPINI		32
Chicken Scallopini Wrapped in Prosciutto in a Creamy Sage Bianco Sauce on Mash		
CHICKEN PARMIGIANA		24.5
Crumbed Chicken Breast topped W/ Tomato, Ham, Mozzarella, Rocket Salad & Chips		
CHICKEN SCNITZEL		21
Crumbed Chicken Breast , Rocket Salad & Chips		
-FROM THE GRILL-		
300g GRILLED ANGUS SCOTCH		40
Scotch Fillet w/ Roasted Potato Wedges, Rocket Salad, Caramelised Onions w/ a Red Wine Glaze		
W/ Sautéed Green Vegetables		+2
400g RIB EYE		46
Grilled Rib Eye w/ Mash Potato, Sautéed Green Vegetables & a Porcini Mushroom Sauce		
UPGRADE to a "REEF & BEEF" SAUCE		+8
Austrlain Prawns Tails & Calamari in Creamy White Wine Garlic Sauce.		

RISOTTO & PASTA

RISOTTO al POLLO		27
Arborio Risotto with Chicken, Slow Roasted Tomato, Basil & Parmigiano.		
RISOTTO al FUNGHI		29
Arborio Risotto with Field Mushrooms, Porcini, Truffle Oil, Parsley & Parmigiano.		
PRAWN & CHORIZO SPAGHETTI		36
Australian Prawn Tails, Chorizo, Candied Lemon, Chilli, Gremolata, Olive Oil		
RIGGATONI POLLO		32
Chicken, Pancetta, Mushroom with a Creamy White Wine and Roast Garlic Sauce		
SPAGHETTI MEATBALLS		26
Veal, Picked Basil, San Marzano Tomato and Parmesan		
PENNE ZUCCA		26
Grilled Butternut Pumpkin, Pumpkin Pesto, Pine Nuts and Rocket (V)		
TAGLIATELLI DUCK		36
Duck, Porcini Mushroom and Parmesan with a Creamy Mushroom Sauce		
LAMB RAGOUT GNOCCHI		36
Braised Lamb Shoulder, Picked Basil, San Marzano Tomato and Parmesan		
CARBONARA		26.5
Bacon, Spinach & Spaghetti with a Creamy White Wine Sauce		
PESTO CHICKEN GNOCCHI		34
Chicken, Pinenuts, Spinach in a Creamy Pesto Sauce		
CALABRESE		27
Penne with Hot Salame Piccante, Olives, Mushroom, Capsicum, Spinach, Fresh Chilli, Fresh Basil & San Marzano Tomato (Spicy)		

Ask about today's DESSERT & CAKES.

Please note 10% surcharge applies on Public Holidays

Stella

BENDIGO

WOODFIRED PIZZERIA
WINE BAR & CAFÉ

NAPOLETANA WOODFIRED PIZZA

13" inch - eat in or take away

GARLIC BREAD (V) Focaccia, Roasted Garlic, Olive Oil	14.5	BUTCHER San Marzano Tomato, Fior Di Latte, Triple Smoked Ham, Bacon, Salami	26
CHEESY GARLIC BREAD Focaccia, Roasted Garlic, Fior di Latte, Parmigiano & Olive Oil	19	POLLO San Marzano Tomato, Free Range Chicken, Smokey Caramelized Onion, Fior Di Latte	24.5
SUPER MARGHERITA (V) San Marzano Tomato, Buffalo Mozzarella, Basil	24.5	ZUCCA (V) Pizza in Bianco, Roasted Pumpkin, Fior Di Latte, Goat's Cheese, Pine Nuts, Rocket	23.5
NAPOLETANA San Marzano Tomato, Fior Di Latte, Anchovies, Olives	23	STELLA OZZIE San Marzano Tomato, Fior Di Latte, Free Range Egg, Triple Smoked Ham	23
TOSCANA (V) Pizza in Bianco, Fior Di Latte, Truffle Oil, Porcini, Field Mushrooms, Goats Cheese, Rocket	26.5	MAMBO San Marzano Tomato, Fior Di Latte, Triple Smoked Ham, BBQ pineapple	23.5
ORTOLANNO (V) San Marzano Tomato, Fior Di Latte, Roasted Peppers, Roasted Zucchini, Roasted Eggplant, Parmigiano	23	BABA Dukkah Roast Lamb Ramesco Sauce, Fior Di Latte, Tzatziki, Rocket	29
PATATA Pizza in Bianco, Potato, Roast Garlic, Parmigiano, Truffle Oil	22.5	CAPRICOSA San Marzano Tomato, Fior Di Latte, Triple Smoked Ham, Artichokes, Anchovies, Olives & Mushroom	26
CASERTA San Marzano Tomato, Buffalo Mozzarella, Prosciutto, Rocket	25	SEAFOOD in BIANCO Pizza in Bianco, Australian Prawns, Calamari, Baramundi, Fior di Latte, Spinach, Gremolata & a Creamy Garlic sauce.	32
ZINGARA San Marzano Tomato, Fior Di Latte, Salame Piccante	24.5	DESSERT PIZZA AND CALZONE	
GAMBERI San Marzano Tomato, Fior Di Latte, Australian Prawn Cutlets, Gremolata, Fresh Chilli	28	CHOCO DOLCI (Calzone) Chocolate, Hazelnut and Peach Calzone with Double Cream and Cinnamon	20
SALSICCIA Pizza in Bianco, Pork Sausage, Sage, Thyme, Garlic, Caramelised Fennel & Fior Di Latte	26.5		

THE CULINARY INVENTION THAT BEGUN IN THE SOUTHERN ITALIAN CITY OF NAPLES. THE PIZZA IS VIEWED AS A CULINARY TREASURE, A REFLECTION OF THEIR HISTORY. IT BEGAN AS FOOD FOR THE POOR, PIZZA WAS SOLD BY STREET VENDORS TO THOSE WHO HAD NO HEARTHES (OVENS) IN WHICH TO BAKE. BUT THE PIZZA SOON BECAME THE FOOD LOVED BY ALL, THIS INCLUDED THE THEN QUEEN OF ITALY "MARGHERITA". OF WHICH THE MOST FAMOUS PIZZA OF ALL IS NAMED AFTER. "THE MARGHERITA PIZZA: TOMATO, MOZZARELLA & BASIL". STELLA PIZZAS ARE NAPOLITANA STYLE PIZZA COOKED IN OUR WOOD FIRED OVEN AT 400 DEGREES WITH THE BEST INGREDIENTS WE CAN SOURCE FROM ITALY DOC CERTIFIED SUPPLIERS & AUSTRALIAN PREMIUM PRODUCERS.

KEY INGREDIENTS TO NAPOLETANA STYLE PIZZAS

SAN MARZANO TOMATOES: ARE CONSIDERED BY MANY TO BE THE BEST SAUCE TOMATOES IN THE WORLD (CAMPANIA).

BUFFALO MOZZARELLA: IS A SOFT FLAVOURED WHITE STRETCHED CURD MOZZARELLA CHEESE MADE FROM BUFFALO MILK (CAMPANIA).

FIOR DI LATTE: IS THE MOZZARELLA THAT IS MADE FROM COW'S MILK.

PORCINI: THE KING OF MUSHROOMS SWEET BUT AROMATIC FLAVOR OF TRUFFLE & GARLIC.

PARMIGIANO: IS AN ITALIAN HARD CHEESE WE CALL PARMESAN BUT THE TRUE NAME IS **PARMIGIANO REGGIANO** THE CHEESE MUST BE MADE TO A DOC CERTIFIED RECIPE AND ONLY IN SPECIFIC AREAS IN ITALY.

SALAME PICANTE: ITALIAN SPICY HOT SALAMI.

GREMOLATA: CHOPPED FRESH HERBS PARSLEY, OREGANO, ORANGE ZEST & GARLIC.

PANCETTA: IS PORK BELLY LIGHTLY SPICED AND SALTED NOT SMOKED.

PROSCIUTTO: ITALIAN DRY CURED HAM USUALLY THINLY SLICED & SERVED UNCOOKED

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GLUTEN FREE BASES AVAILABLE +3