

# Stella's Kitchen

## BREAKFAST

### 8.30AM TO 10.30AM

**HOUSE MADE BIRCHER MUESLI (V)** \$15  
With jersey yogurt, Smitten® apple juice & fresh fruit from the orchard

**SOURDOUGH TOAST (V/DFO)** \$10  
With cultured butter & house made preserves from the orchard

**EGGS YOUR WAY (V/DF/GFO)** \$15  
A choice of fried, scrambled or poached eggs on sourdough toast

**BUTTER MILK SHORT STACK (V)** \$18  
Buttermilk pancakes with whipped cream, local berries & Dulche de leche

**EGGS BENEDICT (GFO)** \$20  
Poached eggs with Smitten® apple cider hollandaise & Applewood smoked bacon

**FARMERS BREAKFAST (GFO)** \$25  
Fried eggs, Applewood smoked bacon, potato rosti, breakfast sausage, garlic mushrooms, house tomato chutney & wilted greens on sourdough

**EXTRAS**  
Bacon | Avocado | Smoked Salmon | \$5  
Glazed Cherry Tomatoes | Sausage

Poached Egg | Halloumi | Mushrooms \$4

## MINI MONTAGUE BREAKFAST (UNDER 12)

Eggs on sourdough toast (V/DF/GFO) \$13  
Pancakes with fresh fruit & maple syrup (V) \$13

## ALL DAY MENU

**SMASHED AVO POMODORI** \$22  
(V/GFO/DFO) (VE option)  
Smashed avo on sourdough with glazed cherry tomatoes, Persian feta, crunchy rice & fresh herbs from our garden

**STELLA'S SCONES (2) (V)** \$12  
With house jams & whipped cream

**TUSCAN BRUSCHETTA** \$18  
Locally sourced heirloom tomatoes and buffalo Mozzarella, finish with basil oil on toasted sourdough

## ENTREE

**SEASONAL MUSHROOM BRUSCHETTA (V/GFO)** \$18  
With caramelized onion, Meredith goats cheese & a balsamic glaze

**BEEF & CHIVE CROQUETTES** \$18  
Served with Parmesan & house made relish

**GIPPSLAND FREE RANGE PORK BELLY (GF/DF)** \$19  
With heirloom carrots, Smitten® apple mousse & red wine jus

**TUSCAN SALAD (V/GFO)** \$16  
Locally sourced heirloom tomatoes & buffalo mozzarella, finished with basil oil & sourdough crisps

**CHARCUTERIE BOARD (GFO)** \$25  
A selection of cured meats served with house made pickles & sourdough crisps

## MAINS

**SOUP OF THE DAY** \$16  
Served with toasted sourdough

**SUMMER SALAD (V/GF/VEO/DFO)** \$19  
Summer leafy greens, cucumber, toasted pine nuts, target beets, halloumi, kipfler potato, pickled carrots, pomegranate & sherry vinaigrette  
**Add Chicken or Smoked Salmon** +\$6

**FISH OF THE DAY** \$32  
Served with green pea purée, polenta chips & king brown mushrooms

**HOUSE MADE RICCOTA GNOCCHI (V)** \$27  
With summer squash, sage, toasted pine nuts, Tuscan kale & burnt butter, finished with aged Parmigiano

**RAGU DI MANZO (DFO)** \$30  
Black Angus beef ragu with pappardelle, beef crackle, finished with buffalo pecorino

**PANKO VEAL SCHNITZEL** \$35  
With garlic & thyme potatoes, broccolini & grilled zucchini, served with a side of jus

**STELLAS CHICKEN BURGER** \$26  
Fried Gippsland Chicken in Honey and vodka infused batter, dill mayonnaise, house made dill pickles, baby cos. and tomato in a milk bun.

**GIPPSLAND LAMB SHOULDER (GF)** \$32  
Slow cooked, served with baked Smitten® apple, potato purée & curried velouté

**STELLA'S CHICKEN AND LEEK PIE** \$26  
with black truffle beignets and garlic roasted potatoes

**SOUTH GIPPSLAND BEEF BRISKET (DF/GFO)** \$29  
With a sticky bourbon glaze, potato rosti & Smitten® apple slaw

## SIDES

**SEASONED CHIPS** with herb aioli (V/DF) \$12

**ROAST POTATOES** with garlic & thyme (V/VEOGF/DF) \$14

**HEIRLOOM CARROTS** with vincotto & feta (V/GF) \$12

**SAUTEED GREENS** with pernod butter (V/GF) \$12

## DESSERT

**STELLA'S CRUMBLE (V)** \$16  
Made with Smitten® apples served with a praline crème anglaise

**CHEF'S LEMON TART (V)** \$16  
With caramelised white chocolate, whipped cream and raspberries

**BOURBON VANILLA BEAN PANNA COTTA (GF)** \$15  
With coconut and lime crumb & green kiwi

**TAGLIERE DI FORMAGGI (GFO)** \$25  
Cheese board with house made lavosh, quince paste, seasonal chutney and poached Montague pears