

# Stella's Kitchen

## Breakfast and Lunch Menu

No alterations to the menu.

Weekend surcharge 10%. Public holiday surcharge 15%.

No split bills on weekends, weekdays we only split bills up to 2 times.

All card transactions incur a 0.9% surcharge.

Cakeage \$4 per person



Khans Hospitality at Stellas kitchen



Stellas kitchen, The Orchard at Montague

## BREAKFAST (until 11am)

**SOURDOUGH TOAST** \$13

Your choice of spreads- butter | jam | vegemite | honey | peanut butter.

**EGGS (V)** \$17

Fried, poached or scrambled on toasted sourdough.

**EGGS FLORENTINE (V)** \$23

Poached eggs with spinach topped with Montague apple cider hollandaise on toasted sourdough.

+ Bacon or salmon \$5

**BILL'S BIG BREAKFAST** \$28

Eggs your way, breakfast sausage, bacon, potato rösti, thyme mushrooms, grilled tomato and toasted sourdough.

**MUSHROOM BREAKFAST (V)** \$26

Thyme marinated breakfast mushrooms served on potato rosti with sauteed baby spinach, poached eggs, envy™ apple chutney and crumbled feta

**SMASHED AVOCADO (V)** \$26

Smashed avocados on toasted sourdough, topped with two poached eggs, feta and cherry tomatoes finished with balsamic glaze.

+ Bacon or salmon \$5

**GRANOLA BOWL (V)** \$17

Cinnamon granola with seasonal fruit, honey yoghurt and Caldermeade milk

**HOUSE FRENCH TOAST (V)** \$23

Served with maple syrup, fresh berries and vanilla ice cream

### SIDES

Bacon, mushrooms, sausage, potato rosti, grilled tomato, feta, sourdough toast, smoked salmon \$5 each

spinach, hollandaise sauce, smashed avocado. Egg, Gluten free bread \$3 each

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## MINI STELLAS BREAKFAST

(under 12 years old)

**EGGS ON SOURDOUGH TOAST (V)** \$14

**KIDS WAFFLES (V)** \$14

With ice cream, berries and maple syrup.

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## LUNCH (FROM 11.30am)

### ENTRÉE

**GRAZING BOARD (FOR TWO)** \$40

A selection of cured meats and cheeses, marinated Italian olives, apple chutney, rosemary and sea salt sourdough crisps and dip

**GARLIC & SEA SALT PIZZA (V)** \$21

With 3 cheese blend, basil oil and rocket.

**GARLIC AND HERB BREAD (V)** \$12

**MARGHERITA PIZZA (V)** \$24

With fresh tomato, herbs, garlic, three cheese blend and basil oil.

**MEDITERRANEAN CALAMARI (GF)** \$22

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

**STELLA'S BRUSCHETTA (V)** \$22

Sliced heirloom tomatoes, pickled Spanish onion, pitted black olives on sourdough with basil oil, marinated feta and freeze dried balsamic.

**SOUP OF THE DAY** \$19

With toasted sourdough.

**CREAMY GARLIC PRAWNS (GF)** \$22

Prawn Cutlets, garlic and shallot sauteed in a creamy chardonnay sauce served with steamed rice and fresh scallions.

**TEMPURA BATTERED STUFFED (V) PUMPKIN FLOWERS** \$22

Goats cheese and sundried tomato stuffed pumpkin flowers - served with capsicum and feta dip with our apple and rocket salad.

**HOMEMADE MUSHROOM AND MOZZARELLA ARANCINI (V) (GF)** \$22

Served with truffle aioli and shaved parmesan.

V - Vegetarian

GF - Gluten friendly

VO - Vegetarian Option

## MAINS

Gluten free penne pasta available +\$4

### **PRAWN AND CHORIZO LINGUINI** \$39

Spiced chorizo (Sujuk) and tiger prawns sautéed with garlic, onion and olive oil finished with fresh spring onion and Parmigiano Reggiano.

### **HOUSEMADE GNOCCHI (V)** \$38

Tossed with pinenuts, baby spinach, sage in burnt butter finished with roast pumpkin and goats cheese.

### **SPAGHETTI MARINARA** \$39

Fresh mussels, San Remo prawns, Tasmanian salmon, calamari, shallots and garlic finished with napoli sauce.

### **CREAMY GARLIC PRAWNS (GF)** \$40

Prawn Cutlets sauteed garlic and shallot sauteed in a creamy chardonnay sauce served with steamed rice and fresh scallions.

### **CHICKEN AND MUSHROOM SCALLOPINI (GF)** \$38

Free range chicken tender pieces, pan fried with onion, garlic and mushrooms finished in a creamy marsala sauce and fresh scallions served with sauteed greens and Italian herb roasted potatoes.

### **VEAL COTOLETTA** \$39

Herb crumbed, milk-fed veal, served with Montague apple and pomegranate salad, appleslaw, jus and lemon.

### **GRILLED CHICKEN AND PEAR SALAD (GF)** \$36

Seasoned chicken grilled served in a salad made with Montague Pears, toasted walnuts, mixed salad leaves, red capsicums, goats cheese, finished with a house made lemon dressing.

### **PAN SEARED BARRAMUNDI (GF)** \$42

Pan Seared Barramundi on a lightly spiced bed of cauliflower puree, sauteed greens and fresh lemon.

### **STELLAS GIPPSLAND MEAT PLATE** \$42

Including Texan rubbed beef brisket, Jerk chicken (spice rubbed), Chimichurri lamb sausage, served with a side of Montague Apple salad slaw, chips and corn bread.

### **BASIL PESTO CHICKEN LINGUINE** \$38

A cream based pasta with basil, chicken, sun dried tomatoes, olives and scallions.

### **THAI GREEN CHICKEN CURRY** \$36

Aromatic Thai chicken curry with steamed rice, roti bread, fresh coriander and chilli.

### **BALSAMIC LAMB SALAD (GF)** \$38

Mixed salad with roasted pumpkin, Montague Apple, Spanish onion, pine nuts and feta drizzled with our own Italian style balsamic vinaigrette.

## SIDES

### **HOUSE CHIPS (V, DF)** \$14

Served with garlic aioli.

### **SAUTÉED MIXED GREENS WITH ALMONDS (GF, DF)** \$14

### **ROCKET, PEAR AND WALNUT SALAD (DF)** \$14

### **ROASTED HERB POTATOES (GF)** \$15

### **envy™ APPLE SLAW (V, GF, DF)** \$14

## SHARED MENU

served family style, kick back, relax and enjoy a feast of our house favourites.

2 course \$70 per person

3 course \$85 per person

(weekend surcharge applies)

Minimum 4 people - All guests must dine on shared menu

### **ENTREE:**

Charcuterie Board -

Garlic pizza - (V)

Mediterranean salted calamari - (GF)

### **MAIN COURSE**

Beef Brisket - (GF)

Chicken scallopini - (GF)

Homemade gnocchi - (V)

Greens- (V & GF)

Potatoes - (V& GF)

Rocket pear salad- (V & GF)

### **DESSERT:**

Warm Apple pie bites with creme anglaise

Mini Churros with chocolate sauce and cream

Housemade Scones with Raspberry Jam and cream

Please note, menu items may contain traces of WHEAT, EGGS, PEANUTS, TREE NUTS, SEAFOOD & MILK or other allergens.

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## DESSERT

### PLAIN SCONES (V)

Our famous scones served with our housemade raspberry jam and fresh Caldermeade farm cream.

\$17

### JAZZ™ APPLE SCONES (V)

Our famous scones with JAZZ™ apple, cinnamon and currants, served with our housemade raspberry jam and fresh Caldermeade farm cream.

\$21

### STELLA'S STICKY DATE PUDDING

English breakfast tea infused sticky date pudding served with brandy butterscotch sauce, raspberry whipped cream, pistachio and macadamia nut crumble.

\$18

### CHOCOLATE AND RASPBERRY CAKE (V, GF)

House baked served with a chocolate ganache, pistachio crumble, vanilla bean cream and fresh strawberries.

\$19

### TRIO OF APPLE (TO SHARE)

A selection of Cinnamon poached Montague apples with a homemade crumble, mini warm apple pie bites and housemade Montague apple cake served with fresh strawberry and creme anglaise.

\$30

### AFFOGATO (GF, V)

Vanilla ice cream with espresso coffee and your choice of Kahlua or Frangelico liqueur.

\$17

## STELLA'S KIDS MENU

(under 12 years old)

### CRUMBED CHICKEN & CHIPS OR VEGETABLES

\$17

### FISH AND CHIPS OR VEGETABLES

\$17

### SPAGHETTI NAPOLITANO (V)

\$17

# ALL DAY BREAKFAST

## Tuesday, Wednesday & Thursday

### MUSHROOM BREAKFAST (V)

Thyme marinated field mushrooms served on potato rosti with sauteed spinach, poached eggs, JAZZ™ apple chutney and crumbled feta

\$26

### SMASHED AVOCADO (V)

Smashed avocados on toasted sourdough, topped with two poached eggs, feta and cherry tomatoes finished with balsamic glaze.

\$26

Please note: No alterations to the All Day Breakfast menu



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