

Stella's Kitchen

MENU

BREAKFAST
LUNCH
WEDDINGS & EVENTS

Please note:

No alterations to menu

Weekend surcharge 10%

Public holiday surcharge 15%

We do not split bills on weekends

All card transactions incur a 1.5% surcharge

Cakeage \$5 per person



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 YOUR WAY (v)

\$18

Fried, poached or scrambled on toasted sourdough

EGGS FLORENTINE (v)

\$24

Poached eggs with spinach topped with hollandaise on toasted sourdough toast
+ Bacon \$5 + Salmon \$7 + Ham \$5

BILL'S BIG BREAKFAST

\$29

Eggs your way, breakfast sausage, bacon, potato rosti, thyme marinated mushrooms, grilled tomato on toasted sourdough toast

MUSHROOM BREAKFAST (v) \$28

Thyme marinated mushrooms, served on a potato rosti, with sautéed baby spinach, poached eggs, envyTM apple chutney & crumbled feta

SMASHED AVO (v)

\$28

HASS avocados smashed on toasted sourdough, topped with poached eggs, feta & cherry tomatoes & finished with balsamic glaze
+ Bacon \$5 + Salmon \$7

GRANOLA BOWL (v)

\$17

Cinnamon granola with seasonal fruit, honey yoghurt & caldermeade milk

HOUSE FRENCH TOAST

\$25

Served with maple syrup, fresh berries & vanilla bean ice cream

SIDES TO ADD: \$5 each

Bacon | Mushrooms | Sausage | Potato Rosti | Grilled tomato | Feta | Sourdough toast
| Spinach | Hollandaise | Smashed Avocado | Gluten Free Bread | Egg | Ham

MINI STELLA'S ~ under 12 years old

EGGS ON TOAST (v)

\$14

KIDS WAFFLES (v)

\$15

With ice cream, berries & maple syrup

ALL DAY BREAKFAST ONLY AVAILABLE TUESDAY ~ FRIDAY

MUSHROOM BREAKFAST (v) \$28

Thyme marinated mushrooms, served on a potato rosti, with sautéed baby spinach, poached eggs, envyTM apple chutney and crumbled feta

SMASHED AVO (v)

\$28

HASS avocados smashed on toasted sourdough, topped with poached eggs, feta and cherry tomatoes finished with balsamic glaze
+ Bacon \$5 + Salmon \$7

NOT AVAILABLE SATURDAY & SUNDAY

Please note, menu items may contain traces of WHEAT, EGGS, PEANUTS < TREE NUTS < SEAFOOD & MILK or other allergens
All card transactions will incur a 1.5% surcharge. Weekend surcharge of 10%, Public holidays surcharge 15%. Thank you for understanding



ENTREE

LUNCH

FROM 11:30



GRAZING BOARD (for 2)

\$40

A selection of cured meats, cheese, marinated Italian olives, apple chutney, rosemary & sea salt sourdough crisps with the dip of the day

GARLIC SEA SALT PIZZA

\$24

With three cheese blend, basil oil & rocket leaves

GARLIC & HERB BREAD

\$12

MEDITERRANEAN CALAMARI

\$24

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

HOUSEMADE ARANCINI

\$24

Italian rice filled balls with mushroom & mozzarella, fried & served with truffle aioli & shaved parmesan

STELLA'S BRUSCHETTA

\$24

Sliced heirloom tomatoes, pickled Spanish onion, pitted black olives on sourdough with basil oil, marinated feta & balsamic reduction

SOUP OF THE DAY

\$19

With toasted sourdough

CREAMY GARLIC PRAWNS

\$26

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

TEMPURA BATTERED STUFFED

PUMPKIN FLOWERS (v)

\$26

Goats cheese & sundried tomato stuffed pumpkin flowers, served with capsicum & feta dip & rocket apple salad

MAIN

PRAWN & CHORIZO LINGUINI

\$39

Spiced chorizo (sujuk) & tiger prawns sauteed with garlic, onion & olive oil finished with spring onion & parmigiano reggiano

HOUSE-MADE GNOCCHI (v)

\$38

Tossed with pine nuts, baby spinach & burnt butter & sage finished with roasted pumpkin & goats cheese

CREAMY GARLIC PRAWNS (gf)

\$40

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

SCALLOPINI (gf)

\$39

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

MEDITERRANEAN CALAMARI

\$37

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

CHICKEN SALAD (gf)

\$36

Seasoned chicken grilled, served warm on a salad with Montague pears, toasted walnuts, mixed leaves, roasted peppers, goats cheese & finished with a housemade lemon dressing

BARRAMUNDI (gf)

\$42

Pan seared on a lightly spiced bed of cauliflower puree, sauteed greens & fresh lemon

STELLA'S MEAT PLATE

\$49

Texan rubbed Angus brisket, jerk chicken (spiced) chimichurri lamb sausage, served with Montague apple slaw salad, chips & corn bread

MARGHERITA PIZZA

\$27

With fresh tomato, Italian herbs, garlic, three cheese blend & basil oil

THAI GREEN CURRY

\$36

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

LAMB SALAD (gf)

\$38

Marinated Lamb served cold on mixed leaves with roasted pumpkin, Montague apples, Spanish onion, pine nuts, feta & drizzled with a balsamic vinaigrette

DESSERTS

SIGNATURE SCONES (v)

Leonie's famous scones with her signature house-made raspberry jam & fresh Caldermeade farm whipped cream

\$17

JAZZ APPLE SCONES (v)

Leonie's famous scones with JAZZ™ apples, cinnamon & currants, served with her signature house-made raspberry jam & Caldermeade farm whipped cream

\$21

STICKY DATE PUDDING

House-made puddings with brandy butterscotch sauce, Caldermeade whipped cream & pistachio & macadamia crumble

\$18

STELLA CHOCOLATE BROWNIE (gf)

House-made with raspberries & a chocolate ganache, pistachio crumble & vanilla bean cream with fresh strawberries

\$19

TRIO OF APPLE ~TO SHARE

\$30

A selection of cinnamon poached Montague Apples with a house-made crumble, mini warm apple pit bites & house-made Montague apple cake served with fresh strawberry & creme anglaise

AFFOGATO (gf,v)

\$17

Vanilla ice cream with espresso & your choice of Kailua or Frangelico liquor

SHARED MENU

Served family style, relax & enjoy a feast of our house favourites

24-hour Notice is required.

Bookings essential & deposit

Weekend surcharge applies if ordered on weekend

A minimum of 4 guests is needed, and all guests must partake in the shared menu

2 Course \$70 per person

3 Course \$85 per person

ENTREES TO SHARE

- Charcuterie Board - A selection of cured meats, cheese, marinated Italian olives, apple chutney, rosemary & sea salt sourdough crisps with dip of the day
- Garlic Pizza - With three cheese blend, basil oil & rocket leaves
- Mediterranean Salted Calamari Hand cut calamari flash fried, tossed in Italian herb salt, served with an apple & rocket pomegranate salad, fresh lemon & garlic aioli

MAIN COURSE TO SHARE

- Angus beef brisket - Smoked for 12 hours
- Chicken Scallopini - Chicken & mushrooms with tender chicken pieces, pan fried with onion, garlic in a creamy masala sauce & served with fresh scallions
- House-made Gnocchi - Tossed with pine nuts, baby spinach & burnt butter & sage finished with roasted pumpkin & goats cheese
- Greens to share - sautéed with almonds
- Potatoes to share - roasted with herbs
- Rocket & Pear salad to share - topped with walnuts

DESSERT TO SHARE

- Warm apple pie bites - with creme anglaise
- Mini Churros with chocolate sauce and cream
- Signature scones with house-made signature raspberry jam

SIDES

HOUSE CHIPS (v,gf)

\$14

with aioli

ROCKET & PEAR SALAD (df)

\$14

with walnuts & vinaigrette

SAUTEED MIXED GREENS

\$14

with almonds

ROASTED HERB POTATOES

\$14

ENVY APPLE SLAW (v,gf,df)

\$14