REGIONE PUGLIA

STUZZICHINI

Tasmanian Pacific Oysters, Moulting Bay Lease 65 three 16 / six 32 / doz 62
Puccia con Polpo, Stanley octopus roll, Elphingrove celeriac, soft herbs, rocket △ 16
Crocchette di riso, golden fried rice balls, hot sopressa, provolone (2pc) 12
Friselle - twice baked Puglian bruschetta, stracciatella, olives, capers, anchovy 15
Salumi, Scottsdale pork Capocollo + pepper berry & pork salami pickled chilli △✧ 26
Polpette alla Pugliese, fried pork & nduja meatballs ✧ 15

ANTIPASTI

Stanley Abalone, anchovy, shallot, lemon & parsley dressing △✧ 35
Panzerotto, golden fried pizza pocket, San Marzano Napoli, mozzarella ❍ 22
Burrata, Scottsdale Pork Capocollo, focaccia 29
Asparago Bianco, Tasmanian white asparagus, Lone Goose Farm duck prosciutto, egg, Grana Padano ✧ 32
Carpaccio di Girello, rare-roasted wagyu beef, Misty Meadows rocket, Grana Padano ✧ 34
Pesce Crudo, lightly cured fish, lemon, chilli & shallot dressing, pickled cucumber △✧ 33
Cozze alla Tarantina, Freycinet Marine Farm Mussels, San Marzano Napoli, chilli, parsley △✧ 32
Bombette al Pugliese rolled & roasted pork, caciocavallo, capocollo, dressed rocket ✧ 30

PRIMI

Canestri di seppia Mare e Terra
Squid Ink pasta, pork & fennel sausage, pickled squid, shallot & garlic, soft herbs, pangratatto △42

Orecchiette con cime di rapa, Stelo orecchiette, Italian greens, pangratatto, Grana Padano ❍ 39
Spaghetti con le cozze, Freycinet Marine Farm Mussels, garlic, chilli, shallot, white wine & herbs △44

SECONDI

Stelo Porchetta
Rolled and roasted pork belly, pork sauce, agrodolce capsicum, Seven Springs witlof △✧ 49

Tagliata di manzo,
Sliced Wagyu beef, fried blooming onion, spring garlic, beef sauce ✧ 52

Agnello con Patate al Forno
Tasmanian lamb rump, baked potato, roasted tomatoes, green olive puree, gremolata △✧ 48

Pescato del Giorno
Tasmanian pan roasted market fish, Jerusalem artichoke, broad beans, parsley velouté ✧ 51

CONTORNI

Finocchio al forno, baked fennel, onion, Grana Padano, cream, pangratatto ❍ 16
Patatine Fritte Chips, Stelo seasoning & Mum's sauce ❍△✧ 16
Insalata, Misty Meadows red gem lettuce, San Marzano dressing ❍△✧ 15
Fave e cicoria, fava bean puree, sautéed chicory, Tasmanian olive oil ❍△✧ 16
Focaccia, Stelo Sourdough Rosemary Focaccia ❍△✧ 6

At Stelo we proudly serve only
Australian seafood
Weekend surcharge is 10%

STELO

❍Vegetarian△ Dairy-free ✧ Gluten-free
Please tell us about your allergies when ordering
Housemade gluten-free rigatoni available