REGIONE PUGLIA

MENU DEGUSTAZIONE
FIVE COURSES $120PP // WINE PAIRING $75PP

Tasmanian Pacific Oysters,
Moulting Bay Lease 65

Pesce Crudo
Tasmanian Pink Ling, lemon, chilli & shallot dressing,
pickled cucumber

Burrata
Scottsdale Pork Capocollo, Stelo Sourdough Rosemary
Focaccia

Spaghetti con le Cozze
Freycinet Marine Farm Mussels, garlic, chilli,
shallot, white wine & herbs

Wagyu
Robbins Island Beef Cheek,
Silken Elphingrove Celeriac, Beef Sauce

Tete Delle Monache
Pistacio cream filled sponge

STELO

At Stelo we proudly serve only Australian seafood
Please tell us about your allergies when ordering
Housemade gluten-free rigatoni available
Weekend surcharge is 10%