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

Cavatelli con cime di rapa,
Stelo pasta, Italian greens, pangratatto

Wagyu
Robbins Island Beef Cheek,
Spring greens, garlic scapes Beef Sauce

Tette Delle Monache
Pistachio Cream Filled Sponge

ADDITIONS
Stanley Abalone, anchovy, shallot, lemon & parsley dressing $12ea
Bombette al Pugliese rolled & roasted pork, caciocavallo, capocollo 2pc $30
Finocchio al forno, baked fennel, onion, cheese, cream, pangratatto $16
Formaggio - Délice des Crémiers $2

STELO

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