

## STARTERS or SHARE

<b>OLIVES</b>	10
Mixed Marinated Olives (V,G)	
<b>DIPS W/ WOODFIRED GARLIC PIZZA BREAD</b>	22
Capsicum, Tzatziki, Hummus & Olives	
<b>ANTIPASTO</b>	28
Selection of Cured Meats, Vegetables, Dips, Cheese W/ Woodfired Garlic Pizza Bread (V - option)	
Add Extra Garlic Pizza Bread	+8
<b>GRAZING PLATE</b>	FOR 1 26
Have it all! Arancini, Bruschetta, Spicy Capsicum Dip, Grilled Mushroom, Olives & Rocket Salad (V0)	FOR 2 45
<b>BRUSCHETTA</b>	16.5
Crusty Bread topped with Tomato, Basil, Cheese Olive Oil and Balsamic Glaze (3) (V)	
<b>MEATBALLS</b>	18.5
Veal and Oregano Meatballs with Tomato, Basil and Parmigiano (3)	
<b>ARANCINI WITH AIOLI</b>	16.5
Risotto Balls filled with Fontina and Mushroom (3)(V)	
<b>CHARGRILLED GARLIC MUSHROOMS</b>	19
Field Mushrooms, truffle oil, Reggiano w/ Rocket Salad & Garlic Crumbs	

## SALADS

<b>CAESAR SALAD</b>	21
Cos Lettuce, Anchovies, Crispy Bacon, Croutons, Parmesan, Egg & Caesar Dressing	
Add Chicken	+6
<b>WARM CALAMARI SALAD</b>	24.5
Garlic and Pepper crusted Calamari served with Rocket, Gremolata and Aioli	
<b>ROAST VEGETABLE SALAD</b>	24.5
Cauliflower, Pumpkin, Capsicum, Onion w/ Mediterranean Spices, Sundried Tomatoes. Mixed Seeds & Nuts, w/ Shaved Parmigiano and a Salsa Verde Dressing (V,G)	
Add Lamb Ragout	+10
<b>RUCOLA SALAD</b>	16.5
Rocket, Pear & Shaved Parmesan with Balsamic Reduction (V,G)	

## RISOTTO & PASTA

<b>RISOTTO al FUNGHI</b>	30
Arborio Risotto with Field Mushrooms, Porcini, Truffle Oil, Parsley & Parmigiano.	
<b>PRAWN &amp; CHORIZO SPAGHETTI</b>	38
Australian Prawn Tails, Chorizo, Candied Lemon, Chilli, Gremolata, Olive Oil	
<b>RIGGATONI POLLO</b>	34
Chicken, Pancetta, Mushroom with a Creamy White Wine and Roast Garlic Sauce	
<b>SPAGHETTI MEATBALLS</b>	29
Veal, Picked Basil, San Marzano Tomato and Parmesan	
<b>PENNE ZUCCA</b>	29
Grilled Butternut Pumpkin, Pumpkin Pesto, Pine Nuts and Rocket (V)	
<b>TAGLIATELLI DUCK</b>	36
Duck, Porcini Mushroom and Parmesan with a Creamy Mushroom Sauce	
<b>LAMB RAGOUT GNOCCHI</b>	38
Braised Lamb Shoulder, Picked Basil, Chilli San Marzano Tomato and Parmesan	
<b>CARBONARA</b>	27
Bacon, Spinach & Spaghetti with a Creamy White Wine Sauce (w/chicken +\$6)	
<b>PESTO CHICKEN GNOCCHI</b>	34
Chicken, Pinenuts, Spinach in a Creamy Pesto Sauce	
<b>CALABRESE</b>	28.5
Penne with Hot Salame Piccante, Olives, Mushroom, Capsicum, Spinach, Fresh Chilli, Fresh Basil & San Marzano Tomato (Spicy)	
<b>GLUTEN FREE OPTION</b>	+4
Hand Cut Zucchini Spaghetti	
<b>VEGAN CHEESE</b>	+4

**\*PLEASE ENSURE STAFF ARE AWARE OF ANY  
DIETRY NEEDS WHEN ORDERING.**

Our products are all manufactured & prepared on equipment that may contain small traces or residue or may have been in contact with allergenic substances like cereals, gluten, egg & milk products, peanuts & nuts, seeds & soy products, crustacean & fish products, sulphites, bee pollen & their products.

## MAINS

<b>FISH &amp; CHIPS</b>	26.5
Beer Battered Fish w/ Chips & Salad Tartare & Lemon (Grilled Optional)	
<b>CHICKEN SCALLOPINI</b>	34
Chicken Breast Wrapped in Prosciutto, w/ Creamy Garlic Sage Sauce & Mash	
<b>CHICKEN SCHNITZEL</b>	25
Crumbed Chicken Schnitzel w/ Chips & Salad	
<b>CHICKEN PARMIGIANA</b>	28.5
Crumbed Chicken Schnitzel topped with Ham, Napoli & Cheese w/ Chips & Salad	

## FROM THE GRILL

<b>300g GRILLED ANGUS SCOTCH</b>	44
Scotch Fillet w/ Roasted Potato Wedges, Rocket Salad, Caramelised Onions w/ a Red Wine Glaze	
<b>UPGRADE to a "REEF &amp; BEEF" SAUCE</b>	+9
Austrlain Prawns Tails & Calamari in Creamy White Wine Garlic Sauce.	
<b>SAUCES (GF)</b>	+4
Red Wine Jus, Pepper, Mushroom or Gravy	

## SIDES

<b>CHIPS</b>	10
<b>ROCKET SALAD</b>	10
with Balsamic Glaze	
<b>SEASONAL VEGETABLES RAGOUT</b>	12

LOOKING FOR YOUR NEXT FUNCTION?

Contact us on

03 5443 3243

[info@stellabendigo.com.au](mailto:info@stellabendigo.com.au)

please note 15% surcharge applies on public holidays

# WOODFIRED PIZZA

<b>GARLIC PIZZA BREAD</b>	16.5
Roasted Garlic, Olive Oil & Parmigiano	
<b>CHEESY GARLIC PIZZA BREAD</b>	20
Roasted Garlic, Fior di Latte, Parmigiano, Olive Oil	
<b>SUPER MARGHERITA</b>	26
San Marzano Tomato, Buffalo Mozzarella, Basil	
<b>ZUCCA</b>	26
Pizza in Bianco, Roasted Pumpkin, Fior Di Latte, Goat's Cheese, Pine Nuts & Rocket	
<b>NAPOLETANA</b>	25
San Marzano Tomato, Fior Di Latte, Anchovies & Olives	
<b>PATATA</b>	26
Pizza in Bianco, Potato, Roast Garlic, Parmigiano, Rocket & Truffle Oil	
<b>TOSCANA</b>	28.5
Pizza in Bianco, Fior Di Latte, Truffle Oil, Porcini, Field Mushrooms, Goats Cheese & Rocket	
<b>ORTOLANNO</b>	25
San Marzano Tomato, Fior Di Latte, Parmigiano, Roasted Vegetables: Peppers, Zucchini & Eggplant	
<b>CASERTA</b>	27
San Marzano Tomato, Buffalo Mozzarella, Prosciutto & Rocket	
<b>ZINGARA</b>	26.5
San Marzano Tomato, Fior Di Latte, Salami & Rocket	
<b>GAMBERI</b>	30
San Marzano Tomato, Fior Di Latte, Australian Prawn Cutlets, Gremolata & Fresh Chilli	
<b>CAPRICCIOSSA</b>	28
San Marzano Tomato, Fior Di Latte, Triple Smoked Ham, Artichokes, Anchovies, Olives & Mushroom	
<b>POLLO</b>	27
Tomato, Free Range Chicken, Smokey Caramelized Onion, Fior Di Latte	
<b>OZZIE</b>	25
San Marzano Tomato, Fior Di Latte, Free Range Egg, Triple Smoked Ham	
<b>MAMBO</b>	25.5
San Marzano Tomato, Fior Di Latte, Triple Smoked Ham, BBQ pineapple	
<b>SALSICCIA</b>	28
Pizza in Bianco, Pork Sausage, Sage, Thyme, Garlic, Caramelised Fennel & Fior Di Latte	
<b>BUTCHER</b>	29
San Marzano Tomato, Fior Di Latte, Triple Smoked Ham, Bacon, Salami	
<b>BABA</b>	32
Dukkah Roast Lamb Ramesco Sauce, Fior Di Latte, Tzatziki, Rocket	
<b>SEAFOOD in BIANCO</b>	35
Pizza in Bianco, Australian Prawns, Calamari Barramundi, Fior Di Latte, Spinach, Gremolata & Garlic Sauce	
<b>DESSERT</b>	
<b>CHOCO DOLCI (CALZONE)</b>	25
Chocolate, Hazelnut and Peach Calzone w/Double Cream and Cinnamon	
Gluten Free Pizza Base +5	
Vegan cheese +4	

# COCKTAILS

Mojito Traditional	19	Aperol Spirtz	17
-bacardi, lime juice, mint, soda		-aperol, prosecco, soda, orange	
Mojito Wild Strawberry	19	Espresso Martini	19
-bacardi, wild strawberry liqueur, strawberries, lime juice, mint		-Vodka, espresso & Chocolate liqueurs, espresso	
Gin Sling	20	Sunrise (vodka or tequila)	18
-gin, grenadine, lemon juice, topped with soda		-vodka or tequila, grenadine, orange juice,	
Raspberry Daiquiri	19	French Martini	19
-bacardi, raspberries, grenadine, lime juice		- vodka, raspberry liqueur, pineapple juice	
Cosmopolitan	18	Toblerone	18
-vodka, cointreau, lime juice, cranberry juice		-baileys, espresso Liqueur, frangelico, cream, honey, toberone chocolate	
Long Island Iced Tea	20	SOURS	21
-vodka, triple sec, tequila, bacardi, lemon juice, coke		-your choice: Amaretto or Pisco lemon, egg white & simple syrup.	
Japanese Slipper	20	Margherita	20
-midori, cointreau, lemon		-tequila, cointreau, Lime	

## ENJOY A JUG - ALL \$38

<b>Illusion</b>	<b>Sangria Rose</b>
-midori, vodka, triple sec, lemon, Blue curaco & pineapple juice	-vodka cointreau, rose wine, lemonade, cucumber, mint & apple
<b>Thatchers Tonic</b>	<b>Pimms Jugs</b>
-gin, vodka, elderflower, mint, cider, soda & cranberry juice	- pimms, lemonade, dry ginger ale, orange, mint & cucumber

# MOCKTAILS

<b>ELDERFLOWER AND MINT MOJITO</b>	14	<b>SHIRLEY TEMPLE</b>	13
-house made elderflower & mint syrup, simple syrup, lime, soda		pomegranate, house made ginger syrup, dry ginger, lemon & soda	
<b>LYCHEE MOJITO</b>	14	<b>BLACKCURRANT COOLER</b>	13
-lychees and lychees syrup, simple syrup, lime & soda		housemade blackcurrant & raspberry syrup, strawberries & soda	
		<b>MANGO MULE</b>	13
		housemade mango couli, lime juice, honey, cucumber & dry ginger	

# BEVERAGE

<b>HEPBURN SPRINGS</b>	6	<b>HARCOURT SPARKLING APPLE</b>	7
Lemon, Pink Grapefruit, Blood Orange, & Orange & Passionfruit		<b>BUNDABERG GINGER BEER</b>	6
<b>TRADITIONAL LEMONADE</b>	7.5	traditional & diet (375ml)	
100% NATURAL fresh squeezed lemon juice & sparkling water		<b>ICED *Coffee*Chocolate*Mocha</b>	7.5
<b>JUICE</b>	6.5	<b>SPIDERS</b>	7.5
Orange, Apple, Pineapple, Cranberry & Tomato		<b>SOFT DRINK CANS</b>	6
<b>Sparkling Mineral Water 750 ml</b>	10	<b>REMEDY SODALY no sugar</b>	6.5
<b>SOFT DRINKS</b>	6	ORANGE, PASSIONFRUIT, LEMON SQUASH and RASPBERRY	
Cola, Cola no sugar, Lemonade, Raspberry, Tonic, Lemon Squash,		<b>RED BULL</b>	7.5
Dry Ginger Ale & Soda Water		<b>FEVER TREE or FLAVOURED TONICS</b>	5.0

# BEERS & CIDERS ON TAP

150 Lashes	10	<b>STELLA CIDERS</b>	13
Furphy Crisp	10	-housemade with real ingredients-	
Murray River Dry	9.5	*Ginger & Orange	
Pipsqueak Apple Cider	10	*Elderflower & Mint	
		*Blackcurrant & Raspberry	
		*Lemon Basil	

\* schooner prices 425ml

SHARE A CIDER JUG 38

# BOTTLED BEERS & CIDERS

Hahn light	7.5	East Bendigo Brewing co	9.5
Great Northern	8	Forty Aces Session Ale (mid)	
Hahn Ultra *GF	9	Bendigo Pale Ale	
Peroni Libera 0.0%	8.5	Brookes IPA	
Corona	10	EBBC XPA	
<b>Little Creatures</b>		<b>Tooborac Beers</b>	11
Rogers (mid)	9.5	Stone Masons P.Ale	
Pale Ale	10	Gunslinger APA	
Pacific Ale	10	Shearers Lager	
<b>Holgate</b>		Blacksmith Porter	
Mt Macedon P.Ale	10	<b>Matso's Ginger or Mango Beer</b>	12.5
Choc Porter	13	Harcourt Cider cans	13.5
<b>Balter XPA</b>	12	Apple, Dry Apple & Pear	
<b>Guinness</b>	10		

# WINES

## ENJOY A GLASS or a BOTTLE

<b>SPARKLING WINES</b>	
Azahara Premium Sparkling, Vic	10/42
Dal Zotto Pucino Prosecco, King Valley, Vic	11/48
Pizzini Moscato, King Valley, Vic	10/45
<b>WHITE WINES</b>	
Thorne Clarke Riesling, Eden Valley, SA	10/40
Cloud St Sauv. Blanc, Regional, Vic	9.5/40
Tai Tira Sauvignon Blanc, Marlborough, NZ	10/45
Dal Zotto Pinot Grigio, King Valley, Vic	11/48
Navarino 1837 Chardonnay, Bendigo, Vic	12/48
<b>ROSE WINES</b>	
Riverie Rose, France	11/48
<b>RED WINES</b>	
Sticks Pinot Noir, Yarra Valley, Vic	12/48
Navarino 1837 Shiraz, Bendigo, Vic	10.5/45
Farmer & The Scientist Shiraz, Heathcote, Vic	11.5/48
Stella, Cabernet Merlot, Coonawarra, SA	10/42

full selection of beers, wines, spirits, cocktails & mocktails is available at the bar.