

# STELO

AT PIERRE'S

## DESSERT

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|---|----|
| SALTED DARK CHOCOLATE 'TART'                            | 17 |
| choc soil, olive oil crumb, hazelnut-choc gelato ☉ *opt |    |
| LEMON SORBET + LIMONCELLO                               | 17 |
| Sorbet of local lemons, housemade limoncello *☉▲        |    |
| ICECREAM SANDWICH                                       | 15 |
| Stelo brambleberry semifreddo, almond bread crisp       |    |
| BAKED LOCAL FIGS  | 18 |
| Roasted in honey and thyme, lemon curd, biscotti ☉▲*opt |    |
| FORMAGGIO   |    |
| Bruny Island Cheese Co. C2, green tomato chutney *opt   | 15 |
| Gorgonzola fonduta, baked figs, aged balsamic *         | 17 |

Dairy-free ▲ Vegetarian ☉ Gluten free \*

Please tell us about your allergies when ordering. Card payments fee 1.1%

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|--|----|
| HILLWOOD WHISKY FLIGHT                             | 40 |
| 3 x 15ML Cask strength (Pinot, Port, Sherry Casks) |    |

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|--|------------------|
| SPECIALTY COFFEE (fresh decaf available) |                  |
| Irish coffee                             | 14               |
| Espresso Martini                         | 19               |
| Affogato                                 | {+11 liqueur} 10 |

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## AMARI + DIGESTIVO

|   |    |
|---|----|
| Averna Amaro Siciliano/ ice / orange slice      | 14 |
| Amaro Montenegro/ ice / orange twist            | 14 |
| Valdespino Pedro Ximenez sherry                 | 14 |
| Limoncello house-made Italian classic           | 15 |
| 2022 G.D Vajra, Moscato D'Asti, Piedmont, Italy | 14 |

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## A LA CARTE MENU

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|--|-------|
| Moulting Bay Lease 65 Oysters - Natural, Kilpatrick, Agrodolce               | 27/49 |
| Pumpkin arancini, hazelnut mayonnaise, Grana Padano 3pc ☉                    | 16    |
| Popcorn cauliflower, pickled cauli, almond milk spice-fried ★▲☉.             | 9     |
| Warm Mount Zero olives, house marinade ★▲☉                                   | 9     |
| Burrata, local organic figs, aged balsamic, sourdough focaccia ★opt ☉        | 24    |
| Rare roasted Wagyu, tomato, white anchovy, Grana Padano, bottarga ★ ▲opt     | 27    |
| Fish Crudo, local & line-caught, citrus fraiche, fennel, almonds, avocado★   | 26    |
| Beef Crudo, Cape Grim Beef, pickles, herbs, salted yolk, crisps ▲            | 27    |
| Ravioli, Stelo ricotta, tomato consommè, basil pesto ☉                       | 25    |
| Stelo Gnocchi, pork & beef ragu, Grana Padano, salsa verde ★opt              | 25/36 |
| Fettuccine alla Carbonara, pancetta, egg yolk, lemon Grana Padano ★opt       | 36    |
| Squid Ink Campanelle, nduja, squid, lemon, shallot, pangratatto              | 37    |
| Market Fish, braised zucchini, dill oil, house dried toms, almond, scapes ★▲ | 46    |
| Porchetta, roasted pork, Elphingrove celeriac, apple, nuts, agrodolce ★ ▲opt | 42    |
| Roasted lamb shoulder, caponata, tomato, basil, pangratatto ★opt ▲opt        | 45    |
| Robbins Island Wagyu Beef Cheek, polenta, beans, gremolata, jus ★            | 48    |
| Extra sourdough focaccia ▲☉★opt  | 5     |
| Yorktown organic carrots, salsa verde ★☉                                     | 15    |
| Chips with Stelo seasoning, Mum's tomato sauce ★☉▲                           | 12    |
| Organic Tomatoes from Misty Meadows, basil pesto ★☉                          | 14    |
| Elphingrove Roasted Celeriac, cipollini onion, aged balsamic ★☉ ▲opt         | 14    |

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