

# STELO

AT PIERRE'S

VINO PAIRING

\$58 PER PERSON | INDIVIDUAL

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2022 Wolf at the Door 'RGG', Multi-Regional, TAS

2021 Livon Collio DOC Pinot Grigio, Friuli, IT

2023 Glaetzer-Dixon 'Avancé' Pinot Noir, Derwent Valley, Tas

NV Bellebonne Bis Rosé, Pipers River, TAS

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## TASTING MENU

\$95 PER PERSON | WHOLE TABLE

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Canapé

Burrata

Local organic figs, balsamic, olive oil, sourdough focaccia

Cappelletti

Tongola goats curd cappelletti, tomato consommé, basil pesto

Robbins Island Wagyu Beef

Olive oil braised zucchini, tomato, garlic scapes, pine nuts, parsley, beef sauce

Panna Cotta

Elderflower panna cotta, rhubarb sorbet, almond praline

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## ADD-ONS

Fish Crudo, citrus fraiche, fennel, almonds, avocado 26

Six Oysters from Moulting Bay 'Lease 65' 27

Yorktown organic carrots, salsa verde 15

Menu adjustments are welcome for dietary restrictions

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