

STELO

Our autumn/winter menu is inspired by the diverse flavours of Emilia-Romagna, a region that spans the entire width of the Italian peninsula. It offers a rich blend of area, population, geographic diversity, and culinary wealth and has played a key role in shaping many of our favourite Italian dishes. We take pride in supporting local Tasmanian growers and producers and enjoy sharing the spoils of our unique island with you.



ANTIPASTI

Tigella - 'cresentina' round embossed lard sourdough, pepper mortadella	10
Burrata, organic figs, 5yr balsamic, sourdough focaccia *opt	24
Warm house marinated Mount Zero Olives ▲*◎	10
Carne Cruda - Raw Cape Grim Beef fillet, olive oil, lemon, pickles, salted yolk, crisps ▲*opt	27
Terrina di Polpo - Poached octopus terrine, braised fennel, chilli oil, lemon, crema ▲opt *	26
Culatello con Cotenna - (Castelnuovo Rangone, Italy) - 75g, 10 month cured pork thigh ▲*	15
Lease 65 Oysters - (St. Helens, Tas), natural, tomato & capocollo, Lambrusco agrodolce ▲*	28/49
Prosciutto di Parma (Felino, Italy) - Roasted figs, blue cheese fonduta, 5yr old balsamic *	25

PRIMI

	e	m
Tagliatelle con Ragù - Robbins Island Wagyu shin ragù, salsa verde, Grana Padano	27	38
Gnocchi alla Malfatti - Pan-fried gnocchi, tomato napoli, spinach + ricotta, parmesan ◎opt	26	37
Cappellacci di Zucca - pumpkin filled pasta, brown butter, sage, grana padano, lemon ◎opt	27	38
Rigatoni al Funghi - House gluten-free rigatoni, porcini mushroom, roasted garlic, Grana Padano *◎opt	26	37

SECONDI

Porchetta con insalata di radicchio ▲opt *	46
Roasted, seasoned and rolled pork belly, celeriac puree, jus and celeriac, apple, nut, raddicchio salad	
Pesce del Giorno ▲*opt	48
Grilled Tasmanian Fish, braised zucchini, semi-dried tomatoes, almonds, scapes, garganelli, dill oil	
Tagliata di Manzo ▲opt *	49
Robbins Island Wagyu Flank, balsamic cipolini onions, parmesan, gremolata, beef sauce	

CONTORNI

Insalata con Rucola - Yorktown Organics rocket, lemon, olive oil ▲*◎	14
Pomodoro con pesto di basilico - Misty Meadows tomatoes, basil pesto *◎	14
Cavoletti di Brussels al forno - Roasted Brussels Sprouts, salsa verde *◎	15
Additional Rosemary sourdough focaccia + olive oil ▲*◎	5

DOLCE E FORMAGGIO

Frutta del Frutteto - roasted quince, apple sorbet, olive oil crumb ▲*◎	17
Budino di Riso - baked rice pudding tart, apricot gelato *◎	18
Torta Tenerina con arancia - 'tender chocolate cake' origin Ferrara, orange sauce, choc-hazel gelato ◎	18
Formaggio - Bruny Island Cheese Co. 'Raw George', green tomato chutney + crisps *opt	16

Dairy free ▲ Gluten free * Vegetarian ◎

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

Parties of 5 + must dine on two-course minimum (main + other)

'LOCAL SEASONAL PRODUCE THROUGH
THE LENS OF EMILIA-ROMAGNA'