

# 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

Lease 65 Oysters - (St. Helens, Tas), natural, Lambrusco agrodolce, cooked +tomato & capocollo ▲*	28/49
Pesce Cruda, Local line caught fish, baby capers, orange, creme, crisps ▲*	27
Insalata con Calamari - Local Calamari-pan-fried, fennel, chilli oil, lemon ▲*	26
Burrata, local fig paste, prosciutto, 8yr aged balsamic, sourdough focaccia *opt	25
Carpaccio - Robbins Island 9+ Wagyu beef, parmesan, potato crisps, garlic oil, lemon ▲opt*	27

## PRIMI

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Tagliatelle al Tartufo Nero - handmade tagliatelle, rich egg yolk sauce, Tamar Valley Truffles, parmesan	30	40
Cappellacci di Zucca - Yorktown Organics pumpkin filled pasta, brown butter, chestnuts, sage, Grana Padano ◎opt	27	38
Rigatoni al Funghi - House gluten-free rigatoni, porcini mushroom, roasted garlic, Grana Padano * ◎opt ▲opt	26	37
Gnocchi con Ragu - Pan-fried gnocchi, Robbins Island Wagyu shin ragu, salsa verde, Grana Padano ◎opt	28	39

## SECONDI

Porchetta con insalata di radicchio ▲opt*	46
Roasted, seasoned and rolled pork belly, celeriac puree, agrodolce, salad of celeriac, quince, nut, raddicchio	
Pesce del Giorno *	48
Pan-fried Tasmanian Fish, Jerusalem artichoke, salsify + fennel salad, hazelnut + red wine veloute	
Brasato di Guancia di Manzo *	49
Robbins Island Wagyu Cheek, soft polenta, balsamic cipolini onions, beans, gremolata, beef sauce	

## CONTORNI

Insalata - Organic Misty Meadows frisee, hazelnuts, lemon, olive oil, Grana Padano *◎	14
Cavoletti di Brussels al forno - Roasted Brussels Sprouts, salsa verde *◎	15
Misty Meadows Organic parsnips + carrots, crisp garlic butter, dill oil *◎	15
Additional Rosemary sourdough focaccia + olive oil ▲*◎	5
Tartufo Nero, Tamar Valley Truffles New Season Black Truffle ▲*◎	+20 supp

## DOLCE E FORMAGGIO

Frutta del Frutteto - roasted quince, apple sorbet, hazelnut, olive oil crumb ▲opt *opt ◎	17
Budino di Riso - baked rice tart, apricot gelato *◎	18
Torta Tenerina con arancia - 'tender chocolate cake' origin Ferrara, orange sauce, bay leaf gelato ◎	18
Formaggio + Sourdough Lavosh & Focaccia crisps	
Bruny Island Cheese Co. 'Raw George', green tomato chutney *opt◎	16
Gorgonzola Dolce, Quince paste	16

Dairy free ▲ Gluten free \* Vegetarian ◎

Please tell us about your allergies when ordering.

Parties of 5 + must dine on two-course minimum (main + other), Card payment fee 1.1%

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