

BREAKFAST

(Valid from 9:00am to 11:30am TUESDAY TO FRIDAY)

GF HASH BENNY

Potato Hash Brown, Poached Egg, Spinach, Hollandaise and with your choice of Bacon or Smoked Salmon.

\$18.5

BIG BREAKFAST GF Available

Mushroom, Tomato, Hash Brown, Bacon, Sausage, Toast and Eggs Anyway.

\$21.5

V & GF GARDEN GOURMET

Scrambled Egg, Roasted Zucchini, Toast, Spinach, Mushroom, Sun-dried Tomato and Pickled Cucumbers.

\$17.5

EGG OPEN SANDWICH GF Available

Wholemeal Toast, Avocado Salsa, Eggs Anyway, Choice of Smoked Salmon or Bacon.

\$13.5

GF OMELETTE

Avocado Salsa, Bacon, Spinach, Tomato, Cheese.

\$17.5

WAFFLE

Orange & Vanilla Waffle with mixed fruit, Powdered Sugar, Whipped Cream and Maple Syrup.

\$14.5

GF MUESLI

Seasonal Fruit, Yoghurt and Milk.

\$12.5

GF FRUIT SALAD

Yoghurt and Fresh Seasonal Fruit.

\$13.5

**Eggs Anyway: Fried, Poached, Scrambled*

SIDES/EXTRAS/LIGHTS \$4.0

Mushroom

Bacon

Sausage

Smoked Salmon

Tomato

Hash brown

Egg

Spinach

Hollandaise

Avocado Salsa

Yoghurt

Ice Cream

Toast

Mix Fruit

GF=Gluten Free / V=Vegetarian / DF=Dairy Free

Welcome to Stellar

Our food is contemporary fusion cuisine and this 2017 new menu is extensive, exciting and adventurous – a mix of Contemporary Asian and Classic European.

Chef Kevin has 7 years cooking experience, and owned three restaurants. He blended Asian Flavors in his European cooking, these dishes may not all be traditional, but these inspired dishes enable you to enjoy at your shared table, or individually for yourself! Stellar offers you food with delicate flavors and beautiful presentation all at very affordable prices.

LITE AND SHARED VARIETIES

(Service from 11:30am to 2:30pm & 5:30pm till late)

GF / DF SCALLOPS (3ps) \$11.5

Fresh Scallops Seared with Black Bean Garlic Sauce
Served on Bean Vermicelli.

GF / DF SQUID \$12.5

Pan-grilled Squid with Harissa Sauce, Lemon Juice & Cabbage.

GF / DF SHRIMP & MANGO WRAP \$6.5

Lettuce Leaf with Shrimp, Mango, Peanuts, Garlic and Chilli Lime.

GF / DF GARLIC PRAWNS \$12.5

Pan Seared Prawn Skewers Served with Fresh Herb Salads.

GF / DF CRISPY SESAME CHICKEN (5ps) \$10.5

Crushed Peanuts, Bean Sprouts and Dips.

GF / DF CHICKEN SKEWER (3ps) \$8.5

BBQ Chicken Skewers Glazed with Honey Soy Sauce.

GF=Gluten Free / V=Vegetarian / DF=Dairy Free

GF / DF CRUNCHY RICE COATED MEAT BALLS \$10.5
Fried Rice Coated Pork Mince Balls Served with Mayo Sauce.

V / GF BALSAMIC MUSHROOMS \$10.5
Oven-cooked with Pistachio & Cashew Nut Pesto, served with Tomato Romesco Sauce.

GF PORK RIBS \$15.5
Slow Cooked Sweet Spicy Pork Ribs with Chipotle Glaze.
** (can be ordered in MAIN size for \$25 served with petite salads)*

GF BEEF TATAKI \$15.5
Grilled Sliced Ribeye Beef to Tender Rare, Garnished with Sesame Seed and Chimichurri Sauce.
** (If you like well-done cooked beef, chef has another option for you, please specify this to your waitress when ordering)*

GF STEAM EGG \$6.5
Tasty Tender Egg Appetizer with Seafood and Crispy Seaweeds.

V CRISPY JAPANESE LIGHT CURRY PIZZA \$9.5
Crispy Pizza Base with Lite Japanese Vegetarian Curry and mayonnaise on top.

SNOW FLAKE FRIED DUMPLINGS (6PS) \$8.5
Pork and Veggie Dumplings Fried with a Thin & Crispy Skin.

TRADITIONAL SIDES

V GARLIC BREAD (4ps)	\$8.5
GF GOLDEN FRIES	\$9.5
GF / DF / V MARKET SALAD GREENS	\$10.5
GF / DF / V ROAST SEASONAL VEGETABLES	\$10.5
GF STEAMED RICE	\$2.5

GF=Gluten Free / V=Vegetarian / DF=Dairy Free

SIGNATURE DISHES

GF / DF BAMBOO STEAMED WHITE MARKET FISH \$20.5

White Fish Wrapped in Banana Leaf with herbs & Light Chilli and Infused in a Lemon Ginger Flavour. *(ask waitress for daily fish option)*

GF PORK MEAT BALLS \$22

Chef Kevin's Mouth Watering Pork Meat Balls with his Special Secret Sauce Served with Rice.

GF / DF GRILLED SALMON \$24

Honey Glazed Salmon with Orange Salads and Fresh Herb Oil Drizzle.

MOROCCAN LAMB \$23

Hot Stewed Moroccan Lamb with Harissa pepper paste, Served in Bowl with Mushrooms, Carrots, Greens and Rice.

GF BRAISED BEEF CHEEK \$26

Served with Smoked Kumara Puree, Honey Pickled Cabbage, Vegetables and Special made Beef Sauce.

TRADITIONAL GRILLS

steamed rice served on request

GF BBQ WHOLE FISH \$28

Stuffed with Fresh Lemon and Herbs, Char-grilled with Cajun Spice Mix, Drizzled with Ginger Lime Sauce.

GF / DF DUCK \$30

Duck Legs with Fresh Oranges, Roasted Herb Potatoes, Vegetables and Orange Syrup Jus.

GF CRACKLING PORK BELLY \$29

Crispy Roast Pork Belly, Served with Herb Potatoes, Seasonal Greens, Crushed Peas, Grilled Tomatoes and Chef Kevin's Special made Jus .

GF SCOTCH FILLET \$33

Served with Herb Potatoes, Grilled Tomatoes, Roast Vegetables, and Chef Kevin's Beef Sauce.

LAMB BELLY \$27

Stuffed Lamb Belly with Sage, Spinach, Brie Cheese, Roasted with Herb Potatoes, Boysenberry Sauce.

GF=Gluten Free / V=Vegetarian / DF=Dairy Free



VEGETARIAN

GF VEGETARIAN GRILL (1~2 people share) \$28

Grilled Vegetarian Steak (Soy Product), Served with Mixed Vegetables and Rice.

GF / DF LYCHEE SALADS \$12.5

Baby Spinach, Salad, Bean Sprouts, Lychee, Cherry Tomato , Crushed Peanuts, and Salad Dressing.

TEMPURA MIXED VEGETABLES \$9.5

Asian Fried Tempura Bettered Mixed Vegetables and Dipping Sauce.

SWEET TREATS

GF VANILLA ICE CREAM \$8.5

GF LYCHEE PANNA COTTA \$12.5

a Pretty Creamy Dessert Served in a Cocktail Glass with the Fruit Garnish.

APPLE BERRY CRUMBLE \$13.5

Deconstructed Warm Apple & Berry Served with Shortbread Crumbles and Ice-Cream.

GF CHOCOLATE FONDANT (10 mins cooking) \$15.5

Warm Chocolate Soft Heart Pudding served with Ice-Cream and Fruit Garnish.

GF CREME BRULEE \$12.5

Chef Kevin's Creme Brulee's secret lies in the contrast between the brittle caramelized topping and the smooth, creamy custard beneath.

GF / DF FRUIT PLATTER \$14.5

Served with Yogurt and Chocolate Dips.

AFFOGATO (*GF available with no biscotti*) \$12.5

Espresso, Liqueur, Ice-cream and Biscotti.

IRISH or TIA MARIA or GALLIANO LIQUEUR COFFEE \$12.5

Port and Dessert Wines

		Glass	Bottle
Lake Chalice 'Sweet Beak' LH Riesling	Marlborough	9.0	43.0
Barros Ruby Port	Portugal	9.0	
Barros Tawny Reserve Port	Portugal	10.0	

GF=Gluten Free / V=Vegetarian / DF=Dairy Free



THANK YOU!



stellar

Function | Fusion Restaurant | Bar | Cafe

*If you do like us, please tell others
if you do not, please tell us*



**Like us on Face Book get your
instant benefit !**