



Stella's
Child
Develop. Connect. Succeed.

PATHWAYS *To* **SUCCESS**

OPENING DOORS TODAY. BUILDING BETTER FUTURES TOMORROW.

SET MENU

PATHWAYS *To* **SUCCESS**

CANAPÉS *Canapé selections*

MAIN COURSE

- Family Style Sharing -

Roast Porchetta

*roasted and rolled pork belly, stuffed with
nduja served with cauliflower purée,
baby spinach & red wine jus*

Coq Au Vin

*free-range chicken, slow cooked in red
wine sauce, bacon & roasted mushrooms
served with creamy mashed potato*

Roast Cobbler

*fresh water cobbler, served on taro purée
with fresh curry leaves butter, topped
with taro chips & lemon wedge*

Flamed Burrata

*fresh cow's milk burrata, torched with soy
& honey glaze, cucumber, green leaves,
red onion, paprika & crispy tortilla*

Caesar Salad

*romaine lettuce, bacon, pangrattato,
capers, parmesan & a classic caesar
dressing*

Snapper Rillettes

*fresh herbs, spring onion, shallot,
mustard, our cream, tomato, Capsicum,
pink peppercorn, toasted sourdough
& micro-herb salad*

Vegetable Curry

*carrots, potatoes, green beans, pumpkin
& tofu, cooked in coconut curry topped
with fresh greens, garlic, red chilli,
coconut & steamed rice*

Selection of Sides

*hand-cut fries, sautéed broccoli, mixed
vegetables & mixed green leaf salad*

DESSERT

Key Lime Tartlet

Chocolate Fudge Brownie Cake

Classic Strawberry Melba