



Stella's
Child
Develop. Connect. Succeed.

PATHWAYS *To* SUCCESS

OPENING DOORS TODAY. BUILDING BETTER FUTURES TOMORROW.

SET MENU

CANAPÉS

Canapé selections

FINNS Sparkling Brut Cuvée, Margaret River, Australia

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 Buratta

*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*

Wolf Blass Bilyara Chardonnay, Australia

or

Wolf Blass Bilyara Cabernet Sauvignon, Australia

DESSERT

Key Lime Tartlet

Chocolate Fudge Brownie Cake

Classic Strawberry Melba

Velvet Finish

vanilla vodka, Baileys, crème de cacao white, strawberry liqueur & cream