



NAPOLETANA WOODFIRED PIZZA

EAT IN OR TAKE AWAY

MENU
Food available all day
LUNCH 12 - 3PM
DINNER 6 - LATE

Pizza size 13 inches

Key ingredients to Neapolitan style pizzas **SAN MARZANO TOMATOES**: are considered by many to be the best sauce tomatoes in the world (Campania). **BUFFALO MOZZARELLA**: is a soft flavoured white stretched curd mozzarella cheese made from buffalo milk (Campania). **FIOR DI LATTE**: is the mozzarella that is made from cow's milk. **PORCINI**: The king of mushrooms sweet but aromatic flavour of truffle and garlic. **PARMIGIANO**: is an Italian hard cheese we call parmesan but the true name is Parmigiano. **REGGIANO**: The cheese must be made to a DOC certified recipe and only in specific areas in Italy. **SALAME PICANTE**: Italian spicy hot salami. **GREMOLATA**: chopped fresh herbs parsley, oregano, orange zest and garlic. **PANCETTA**: is pork belly lightly spiced and salted not smoked.

Please ask about our gluten free alternatives

STARTERS

OLIVES

mixed marinated olives (v, gf) 9

ANTIPASTO

selection of cured meats, vegetables, dips and cheese (v) option 23.5

DIPS

spicy capsicum, hummus, tzatziki and olives with pizza bread (v) 19

BRUSCHETTA

crusty bread topped with tomato, basil, olive oil and balsamic glaze (v) 14.5

CHICKEN PATÉ

chicken liver pate' w/ port, fresh herbs served with ciabatta & compoted onion 15.5

ARANCINI WITH AIOLI

risotto balls filled with fontina and mushroom (4) (v) 15.5

CHARGRILLED GARLIC MUSHROOMS

field mushrooms, truffle oil, reggiano w/rocket salad and garlic crumbs 19

ALL DAY

CLASSIC

GARLIC BREAD (v)

focaccia, roasted garlic, olive oil 12.5

SUPER MARGHERITA (v)

San Marzano tomato, buffalo mozzarella, basil 23

NAPOLETANA

San Marzano tomato, fior di latte, anchovies, olives 22

TOSCANA (v)

pizza in bianco, fior di latte, truffle oil, porcini, field mushrooms, goats cheese, rocket 24.5

ORTOLANNO (v)

San Marzano tomato, fior di latte, roasted peppers, roasted zucchini, roasted eggplant, parmigiano 22

PATATA (v)

pizza in bianco, potato, roast garlic, parmigiano, truffle oil 22

CASERTA

San Marzano tomato, buffalo mozzarella, prosciutto, rocket 24

ZINGARA

San Marzano tomato, fior di latte, salame piccante 23

GAMBERI

San Marzano tomato, fior di latte, Australian prawn cutlets, gremolata, fresh chilli 25

GOURMET

BUTCHER

San Marzano tomato, fior di latte, triple smoked ham, bacon, salami 24.5

POLLO

San Marzano tomato, free range chicken, smoky caramelized onion, fior di latte 23

ZUCCA (v)

pizza in bianco, roasted pumpkin, fior di latte, goats cheese, pine nuts and rocket 22

OZZIE STELLA

San Marzano tomato, fior di latte, free range egg, triple smoked ham 22

MAMBO

San Marzano tomato, fior di latte, triple smoked ham, bbq pineapple 22

BABA

dukkah roast lamb Romesco sauce, fior di latte, tzatziki and rocket 24

DESSERT PIZZA & CALZONE

CHOCO DOLCI (calzone)

chocolate, hazelnut and peach calzone with double cream and cinnamon 20

TROPICAL (pizza)

pineapple, mango, maple syrup, cinnamon dust, vanilla bean ice cream 20

SALADS

RUCOLA SALAD

rocket, pear and shaved parmesan with balsamic reduction (v, gf) 15.5

CAESAR SALAD

cos lettuce, anchovies, pancetta, croutons, parmesan, egg and caesar dressing (with chicken +\$3) (gf) 19.5

WARM CALAMARI SALAD

garlic and pepper crusted calamari served with rocket, gremolata & aioli (gf) 23.5

(v) = vegetarian (gf) = gluten free

Please note 10% surcharge applied on public holidays

Classic Lunch Special \$20
12PM-6PM
Woodfired Pizza & Beer

*Conditions apply.

Stella Bendigo requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs, however we cannot be held responsible for trace allergens.



MENU

Food available all day

LUNCH 12 - 3PM
DINNER 6 - LATE

PASTA

PRAWN & CHORIZO SPAGHETTI

Australian prawn tails, chorizo, candied lemon and chilli, olive oil **34**

PENNE ZUCCA

grilled butternut pumpkin, pumpkin pesto, pine nuts, rocket (v) **24**

RIGGATONI POLLO

chicken, pancetta, mushroom with creamy white wine sauce **29**

LAMB RAGOUT GNOCCHI

braised lamb shoulder, picked basil, San Marzano tomato and parmesan **28**

MAINS

FISH AND CHIPS

beer battered barramundi with chips, salad and Stella tartare **23.5**

WARM VERDURA SALAD

char grilled vegetables with pearl cous cous spiced yoghurt and Romesco dressing (with chicken +\$5) **24**

CHICKEN SCALLOPINI

chicken scalloppini wrapped in prosciutto in a cream, sage, bianco sauce on mash **29**

VEAL BISTECCA

pan fried escalope's of veal w/roasted garlic, fresh herb sauce, chips & rocket **32**

CHAR GRILLED ANGUS STEAK

Scotch filled with caramelised onion, red wine glaze, garlic field mushroom **39**

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SIDE ORDERS

CHIPS

ROCKET SALAD with balsamic glaze

BROCCOLI sautéed with garlic butter

ROAST MEDITERRANEAN VEGETABLES with pesto

All 9.5

Specials

Check out our Specials Board

FISH of the day



LIVE MUSIC

Friday 5-9pm

Saturday 9pm til late

Happy Hour

5-6pm

*Conditions apply. Selected products.

BEVERAGES

MINERAL WATER

San Pellegrino (Italy) 500ml 5.5
1 litre 7.5

Hepburn Sparkling Mineral Water 300ml 5.5

Blood Orange, Orange & Passionfruit, Pink Grape Fruit

BEERS / CIDERS

ON TAP

Furphy Ale 8
150 Lashes 8
Carlton Draught 7.5
Pipsqueak 8

BOTTLED

Cascade Light 6
Peroni Leggera 7
Peroni Nastro Azzurro 8
Corona Mexico 8
Heineken - Netherlands 8
Great Northern 6.5
Tooborac Lager 8
Tooborac American Ale 8
Tooborac Porter 9
Kopparberg Cider 12

WINES BY THE GLASS

SPARKLING

NV Azahara Premium Sparkling, NSW 7.5
NV Dal Zotto Prosecco, King Valley, Vic 8.5
16 All Saints Muscat, Rutherglen, Vic 8.5

WHITES

15 Mojo Sauvignon Blanc, Adelaide Hills, SA 7.5
14 Thorn Clarke 'Sand Piper' Riesling, Eden Valley, SA 8
16 Totara Sauvignon Blanc, Marlborough, NZ 8.5
16 Tar & Roses Pinot Grigio, Heathcote, Vic 8.5
15 Balgownie Black Label Chardonnay, Bendigo, Vic 8.5

REDS

15 Crowded House Pinot Noir, Marlborough, NZ 8.5
15 Norfolk Rise Merlot, Barossa Valley, SA 7.5
14 Endless Shiraz, Grampians, Vic 7.5
14 Farmer & The Scientists, Heathcote, Vic 9.5
15 Tar & Roses Shiraz, Heathcote, Vic 9.5
13 Willow Bridge Estate, Cabernet, Sauvignon-Merlot, Margaret River, WA 9.5

WINES BY THE BOTTLE

WHITES

SPARKLING/CHAMPAGNE/MOSCATO

NV Azahara Premium Sparkling, NSW 30
16 All Saints Moscato, Rutherglen, Vic 38
NV Dal Zotto Prosecco, King Valley, Vic 40
NV Jansz Premium Cuvee, Pipers River, TAS 50

RIESLING

14 Thorn Clarke 'Sand Piper', Eden Valley, SA 36
16 Crabtree Watervale, Clare Valley, SA 45

SAUVIGNON BLANC & SEMILLONS

16 Endless Sauvignon Blanc, Grampians 30
15 Mojo Sauvignon Blanc, Adelaide Hills, SA 35
16 Totara Sauvignon Blanc, Marlborough, NZ 40
16 Shaw & Smith Sauvignon Blanc, Adelaide, SA 50

PINOT GRIS & PINOT GRIGIO

16 Pizzini, Pinot Grigio, King Valley, VIC 38
15 Thorn Clarke Pinot Gris, Eden Valley, SA 40
15 Savardo Pinot Grigio, Breganze, Italy 45
16 Tar & Roses Pinot Grigio, Heathcote, Vic 40

CHARDONNAY

15 Balgownie Black Label Chardonnay, Bendigo, Vic 40
15 Sticks, Yarra Valley, VIC 42
14 Flame Tree, Margaret River, WA 48
15 Shaw & Smith M3, Adelaide Hills, SA 60

REDS

PINOT

15 Crowded House Pinot Noir, Marlborough, NZ 45
12 Tamar Ridge, Tamar Valley, Tas 52
14 Shaw & Smith, Adelaide Hills, SA 65

MERLOT

15 Norfolk Rise Merlot, Barossa Valley, SA 38
15 Mandurang Valley, Merlot, Bendigo, Vic 36

SHIRAZ

14 Endless Shiraz, Grampians, Vic 30
15 Humis Shiraz, Heathcote, Vic 38
15 Pizzini, Shiraz Sangiovese, King Valley, Vic 40
14 Farmer & The Scientists Shiraz, Heathcote, Vic 42
15 Tar & Roses Shiraz, Heathcote, Vic 45
11 Munari Beauregard Shiraz, Heathcote, Vic 45
13 Campbell's 'Bobbie Burns', Rutherglen, Vic 45
12 Whistling Eagle Shiraz 'Eagles Blood', Heathcote, Vic 65

CABERNET SAUVIGNON

15 Thorn-Clarke 'Sandpiper', Barossa Valley, SA 35
13 Willow Bridge Estate, Cabernet, Sauvignon-Merlot, Margaret River, WA 40
15 Penny's Hill 'Edwards Road', McLaren Vale, SA 55

RED WINE VARIETALS

14 Tar & Roses Sangiovese, Heathcote, Vic 40
15 Farmer & The Scientist Tempranillo, Heathcote, Vic 40
15 Pondalowie MT+ Tempranillo, Bendigo, Vic 45
13 Chianti Colli Fiorentini, Garantita, Italy 50
11 Chianti Poliziano, Tuscany, Italy 55

MUSCAT, TOKAY, PORT (60ml)

Campbell's Muscat or Topaque, Rutherglen, Vic 8/35