

SEASIDE LOUNGE

STELLA

WIFI : Stella Guest
Password: seasilounge



SMALL PLATES

- Caesar Salad 12
Romaine Lettuce, Caesar Dressing, Parma Ham, Quail Eggs, Cherry Tomatoes, Croutons, Parmesan Cheese
- Triple Mushroom Soup 8
with Sour Cream, Croutons
- Clam Chowder 10
with Croutons
- Grilled Organic Sweet Corn 10

with Chipotle Mayo, Cotija Cheese, Spices
- Beer Battered Fish on Chips 18
Marinated Barramundi with Fries
- Mushroom Linguine 18
Cheesy Triple Mushroom, Corn, Pasta with Garlic Bread
- Seafood Linguine 20
Cheesy Pasta with Prawns, Clams, Squid, Spices with Garlic Bread
- Crispy Portobello Burger 18
Tempura Portobello, Cheddar Cheese, Balsamic Glaze & Teriyaki Glaze, with Fries
- Smashed Beef Burger 24
Double Smashed homemade Beef Patties, Caramelised Onions, Cheddar Cheese, with Fries

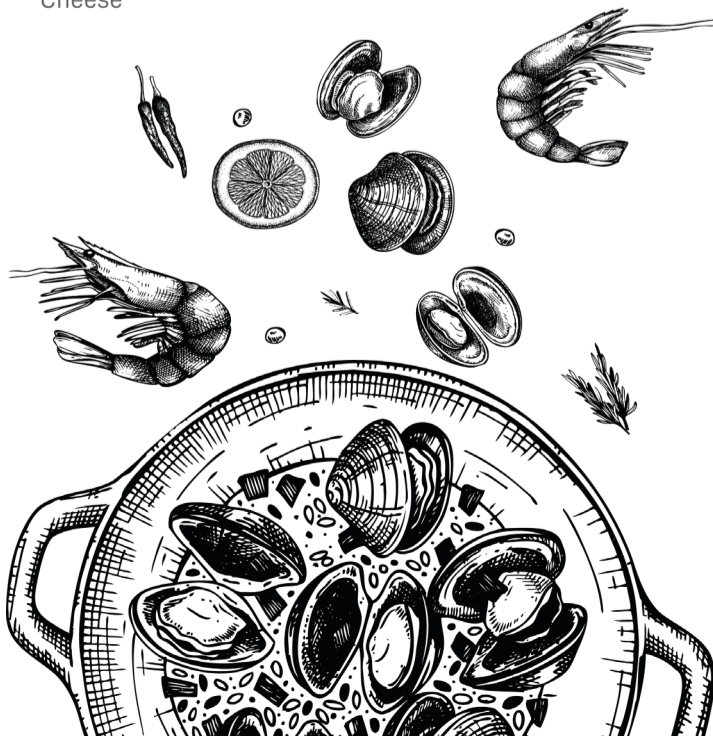


DESSERT

- Stella Chocolate Molten 12
Chocolate Molten Cake, Belgian Chocolate Ice Cream and almond nibs
- Lemon Meringue Tart 12
Vanilla Ice Cream, Mixed Berry Compote and almond nibs
- Chocolate and Salted Caramel Tart 12
Macadamia Nut with Caramel Ice Cream, Mixed Berry Compote and almond nibs
- Banana Pudding 12
Bananas, Vanilla Pudding, Biscuit with Macadamia Nut with Caramel Ice Cream and almond nibs
- Ice Cream Cup 5
Single scoop with Almond Nibs
- Belgian Chocolate
Vanilla Bean
Macadamia Nut with Caramel
Blueberry

TO SHARE

- Seasonal Live Oysters 6 units ★ 25
Oyster selection varies daily, Shucked fresh upon ordering.
- Charcuterie Platter 38
Idiazabal, Blue And Brie Cheese, Chorizo, Serrano, Parma Ham and Condiments
- Truffle Fries 14
with Grated Parmesan and Truffle Dip
- Grilled Cauliflower Steak 14
with Cauliflower Puree, Grated Parmesan, Chimichurri
- Lemongrass Wings 6 Pcs 16
Deep Fried Lemongrass Marinated Chicken Wings with Homemade Spicy Dip
- Seasonal Squid a la Plancha 22
Pan Seared Seasonal Squid with Chimichurri
- Butter Garlic Prawns 22
Prawns Cooked in Garlic and Butter Broth with Garlic Bread
- Mussels and Frites 21
Mussels Sauteed in White Wine, Garlic, Butter, Shallots with Fries
- Grilled Veggie Platter 16
Grilled Seasonal vegetables, with Chimichurri
- Grilled Pork Skewers (6 Pcs) 14
Marinated Pork Skewers with Homemade spicy dip
- Birria Beef Tacos 22
Pan fried Corn Tortillas filled with Slow cooked Beef Shortribs, Smothered with Tasty Mole and Shredded Cheese, Served with a Rich Beef Consomme
- Vegan Taco 16
Pan fried Vegan tacos filled with Soy Beans, Smothered in Vegan Mole and Shredded Vegan Cheese



THE GRILL

Waiting time 30-40 mins~

- Pan Seared Barramundi 300g 32
Served with a Bagna Cauda Sauce and Cherry Tomato Salsa
- St. Louis Pork Ribs, Half Rack 450g 32
Mibrasa Grilled Pork Ribs Glazed in BBQ Sauce with Mesclun Salad and Balsamic Dressing
- Whole Roasted Chicken 900g 48
Mibrasa Grilled, Whole Cornfed Chicken and Mesclun Salad with Balsamic Dressing
- Iberico Pork Chop 500g 70
Mibrasa Grilled Bone-in Iberico pork chop, and Mesclun Salad with Balsamic Dressing
- USDA Ribeye 400g 70
Mibrasa Grilled 400g USDA Ribeye, with Truffle Butter and Mesclun Salad with Balsamic Dressing
- Whole Lamb Rack 450g 70
Mibrasa Grilled 400g Baby Lamb Rack, and Mesclun Salad with Balsamic Dressing
- Seasonal Catch Seasonal Price ★
Please ask our friendly staff on our seasonal catch!

ADD ON SIDES AND DIPS

- Shoestring Fries 6
- Sweet Potato Fries 8
- Grilled Vegetable 8
- Apple Cabbage Slaw 8
- Sauteed Mushroom 8
- Truffle Mayo 4
- Sour Cream and Spring Onion Dip 3
- Chimichurri 3



- Vegetarian
- Gluten Free
- Dairy Free
- Spicy
- Contains Nuts

★ Prices are already discounted. Further discounts will not be applicable.

All prices subject to Service Charge and GST. Please do inform us of any food allergies. Do note that all items will be served once ready.

Follow us on Instagram and Facebook @stellaseasilounge