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All items will be served once ready.

SMALL PLATES

- Caesar Salad** 12
romaine lettuce, caesar dressing, parma ham, quail eggs, cherry tomatoes, croutons, parmesan cheese
- Triple Mushroom Soup**  8
truffle oil, sour cream and croutons
- Clam Chowder** 10
extra virgin olive oil and croutons
- Grilled Organic Sweet Corn** 10
  
with chipotle mayo, cotija cheese, chilli flakes
- Beer Battered Fish on Chips**  18
Tangy beer battered humpty doo barramundi slices served with fries and mayo
- Mushroom Linguine**  16
cheesy triple mushroom pasta, corn and topped with crispy herbed bread crumbs
- Seafood Linguine**  18
cheesy pasta with prawns, clams, squid and topped with crispy herbed bread crumbs
- Crispy Portobello Burger**  18
tempura portobello, cheddar cheese, balsamic glaze & teriyaki glaze, with fries
- Smashed Beef Burger** 24
double smashed beef patties, with homemade sauce, onions, cheddar cheese, served with fries



DESSERT

- XL Stella Chocolate Molten**   32
~ 2-3 to share ~ 20-30mins waiting time served with belgian chocolate, vanilla bean ice cream, and sprinkled with almond nibs
- Tres Leches Cake**   12
3 milk soaked sponge cake topped with whipped cream, fruity pebbles and a scoop of blueberry ice cream
- Roasted Pineapple Sticky Rice**   12
roasted pineapple with sticky rice, coconut cream and vanilla ice cream and sprinkled with toasted coconut
- Banana Pudding**   12
bananas, vanilla pudding, biscuit with macadamia nut & caramel ice cream, and sprinkled with almond nibs
- Ice Cream Cup**    5
single scoop sprinkled with almond nibs
- Belgian Chocolate**
Vanilla Bean
Macadamia Nut & Caramel
Blueberry

SEASIDE LOUNGE

STELLA

WIFI : Stella Guest
Password: seasidelounge

TO SHARE

- Charcuterie Platter** 38
idiazabal, blue and brie cheese, chorizo, saucisson, parma ham, and condiments
- Truffle Fries**   14
with grated parmesan and truffle Dip
- Grilled Cauliflower Steak**   14
sous vide in butter and finished on the grill, served with cauliflower puree, chimichurri and grated parmesan
- Lemongrass Wings 6 Pcs**  16
deep fried lemongrass marinated chicken wings with homemade spicy dip
- Butter Garlic Prawns**  22
head on prawns cooked in a garlic and butter broth with garlic bread
- Seasonal Squid**   22
pan seared seasonal squid with homemade spicy dip
- 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 short ribs, smothered with tasty molé and shredded cheese, served with a rich beef consommé
- Vegan Taco**   16
pan fried vegan tacos filled with soybeans, smothered in vegan molé, and shredded vegan cheese
- Pan Seared Barramundi**  38
300g humpty doo barramundi served with a bagna cauda sauce, squid ink barley and cherry tomato salsa



ADD ON SIDES AND DIPS

- Shoestring Fries 6
Sweet Potato Fries 8
Seasonal Grilled Vegetable 8
Apple Cabbage Slaw 8
Sautéed Mushroom 8
Garlic Bread (2 Pieces) 3
Truffle Mayo 4
Sour Cream and Spring Onion Dip 3
Chimichurri 3

Prices with a star are already discounted, further discounts will not be applicable.

All prices subject to Service Charge and GST.

CHARCOAL GRILL

Waiting time 30-40 mins~

- St. Louis Pork Ribs, Half Rack**  36
~ 2 to share
550g mibrasa grilled pork ribs glazed in BBQ sauce with mesclun salad and balsamic dressing
- Whole Roasted Chicken**  ~ 2 to share 48
900g mibrasa grilled, whole cornfed chicken and mesclun salad with balsamic dressing
- Iberico Pork Chop**  ~ 2 to share 68
500g mibrasa grilled bone-in iberico pork chop, and mesclun salad with balsamic dressing
- USDA Ribeye**  ~ 2 to share 68
400g mibrasa grilled USDA ribeye, with truffle butter and mesclun salad with balsamic dressing
- Whole Lamb Rack**  ~ 2 to share 68
450g mibrasa grilled baby lamb rack, and mesclun salad with balsamic dressing
- Carnivore's Platter**  ~ 4 to share ★160
400G ribeye, 900g whole roasted chicken, 550g BBQ pork ribs, sauteed mushroom and truffle fries



LIVE SEAFOOD ★

Waiting time 30-40 mins~

- Seasonal Live Oysters 6 units**  25~40
oyster selection varies daily, shucked fresh upon ordering.
- White Wine Mussels**   19
500g mussels cooked in white wine, garlic, butter and shallots
- Live Boston Lobster**  1pc / 2pc 59/105
500-600g whole grilled lobster topped with garlic aioli
- Live Grouper**   ~ 2 to share 89
1000-1100g whole grouper grilled and topped with a homemade seafood sauce
- Live Golden Snapper**   ~ 2 to share 105
1100-1200g whole golden snapper grilled and topped with a homemade seafood sauce
- Fisherman's Tray (Fri - Sun only)** 170
~ 4 to share
whole lobster, whole grouper, mussels in a cajun sauce served with assorted vegetables

Seasonal Fish Seasonal
please ask our friendly staff~

Seasonal Shellfish Seasonal
please ask our friendly staff ~



Please inform us of any food allergies