



**Appetiser**

**[ Note several of our Stonegrill offerings are suitable as shared Entrée—check page 3]**

**House Garlic Bread**

**\$7.50**

**Selection of warmed Northern Grampians Marinated Olives with grilled Ciabatta Bread**

*(available Gluten-free/Dairy-free/Vegan on request)*

**\$9.50**

**Fried NZ Whitebait**

with Cumin Salt and Smoky Mayonnaise *(Gluten-free/Dairy-free)*

**\$10.50**

**Gochujang sweet & spicy Korean fried Chicken Tenderloins (3)**

*(Dairy-free, Batter contains Rice Wine fermented with Wheat)*

**\$13.50**

**Grilled Marinated Cauliflower Cutlets**

with Smoked Chicken Fattoush Salad

Smoked Chicken, Tomato, Cucumber, Red Onion, Green Capsicum, Parsley, Mint, Toasted Pita, Lemon Juice, Olive Oil

*(omit Smoked Chicken for vegetarian, omit Pita for Gluten-free or Dairy-free, omit Smoked Chicken & Pita for Vegan)*

**\$12.50**

**Seared Wagyu Beef & Duck Liver**

glazed with decadent Taiwan-style BBQ Sauce

*(Dairy-free, BBQ Sauce contains Hoi Sin fermented with Wheat)*

**\$14.50**

**Fried Baby Squid with Coconut Chilli Sauce, Fried Tofu and Baby Spinach**

accompanied by steamed Jasmine Rice

*(Gluten-free/Dairy-free, omit Baby Squid for Vegetarian/Vegan)*

**\$13.00**

**Choice of Penne or Linguine Pasta** *(Gluten-free Penne is available on request)*

with a creamy sauce of Clams, White Wine, Char-grilled Capsicum and Peas

*(Omit Clams for vegetarian)*

**Entrée \$14.00**

**Main Course \$25.00**

with Mushroom, Prosciutto, Parsley & Egg

*(Omit Prosciutto for vegetarian, available Dairy-free on request)*

**Entrée \$14.50**

**Main Course \$24.00**

Puttanesca with Chicken

Garlic, Chilli, Olives, Semi-dried Tomato, Tomato, Capers, Basil

*(Omit Chicken for vegetarian, available Dairy-free on request)*

**Entrée \$14.50**

**Main Course \$25.00**



## **Main Course**

All Main meals served with your choice of Baby Potato and fresh Seasonal Vegetables or Garden Salad with Chips

### **Cola-braised Beef Ribs**

with Bourbon Sweet Potato and Breaded Cream-Cheese Jalapenos

*(Omit Jalapeno for Gluten-free)*

**\$29.00**

### **Twice-cooked Pork Belly *(Gluten-free/Dairy-free)***

with spiced Apricot Sauce

**\$31.00**

### **Boneless Whole Baby Barramundi *(Gluten-free)***

baked simply with Lemon and fresh Herb Butter

**\$29.00**

### **Baked Confit Duck Breast *(Gluten-free)***

with a creamy Leek & Pink Peppercorn Sauce

**\$32.00**

### **Prosciutto and Parmesan Veal Involtni *(Gluten-free)***

Veal Scallopini rolled with Prosciutto, Parmesan & fresh Herbs,  
served in a sauce of Brandy, Cream, Garlic and more Herbs

**\$31.00**

### **Pan-seared Kangaroo Fillet Medallions *(Gluten-free/Dairy-free)***

with a Forest Mushroom & Seed Mustard Demi-glace

**\$32.00**

### **Beer-battered Flathead Tails**

with a Coriander, Ginger & Lime dipping sauce

**\$26.50**

### **Additional Side dishes – all \$7.50**

**Green Salad - Side Chips - Fattoush Salad - Seasoned Wedges -  
Steamed Vegetables - Sweet Potato Fries**



## Stonegrill™ Selections

STONEGRILL™ *"Experience the Difference"*

All Stonegrill meals served with your choice of Baby Potato and fresh Seasonal Vegetables or Garden Salad with Chips

### Chicken Breast Fillet

Tender and juicy skinless breast of Chicken.

**\$26.00**

### 350g Grain-fed Porterhouse Steak

The ultimate Stonegrill experience.

**\$34.00**

### Fresh Vegetable Stone

Eggplant, Golden Capsicum, Field Mushroom, Young Zucchini,  
Quinoa Cake and Haloumi Cheese

**\$27.00**

### 250g Marinated\* Lamb Rump

**\$28.00**

### Marinated Selection

A skewered selection of Stonegrill's specially marinated\* Prime Beef, Chicken & Kangaroo Fillet.

**\$29.00**

### Seafood Combination

Yellowfin Tuna, Scallops, Swordfish fillet and Calamari

**\$30.00**

### Choose a dipping sauce to complement your STONEGRILL™

Honey Mustard (gf/df) - Bourbon Chipotle BBQ (df) - Garlic Teriyaki (df) - Hollandaise (gf) - Bearnaise (gf)

Tartare (gf) - Garlic Aioli (gf/df) - Creamy 3 Pepper (gf) - Tomato Chilli Jam (gf/df) - Portuguese Peri Peri

Mango Chilli Preserve - Horseradish Cream (gf/df) - Creamy Mushroom (gf)

\* Stonegrill marinade contains Garlic and Soy (fermented with Wheat)



## **Desserts - all \$13.00**

### **Churros (Spanish Donuts)**

with Chilli Chocolate Dip

### **Raspberry Pavlova Roulade (*Gluten-free*)**

Soft Meringue rolled with Raspberry Cream

### **Maple Star Anise Crepe Gateau (*Gluten-free*)**

with Maple Butterscotch Sauce

### **Orange Almond Nugget Cake**

dressed with Toffee & White Chocolate,  
drizzled with Orange, Cardamom and Passionfruit Syrup.

Vanilla Ice Cream

*(available Gluten-free on request)*



## **Stonecold Chocolate Gelato**



*Our Head Chef, Anthony Trimble, hopes that you will enjoy the dishes that he has carefully selected for your enjoyment*