

ENTREE

Cob Loaf – Garlic butter, herb butter or Dukkah balsamic oil	\$9.90
Shucked Oysters with mignonette dressing <i>Min. of 6</i>	\$4 each
Shucked Oysters Kilpatrick <i>Min. of 6</i>	\$5 each
WA king prawns, garlic & herb on white polenta	\$26
Homemade Italian bolognese arancini, napolitana, pea pure	\$18
Herb & parmesan crusted scallops, garlic beurre blanc	\$19
Bruschetta – Roma tomatoes, basil, Spanish onion, grana padano, balsamic glaze (v)	\$17
Hand cut eggplant fries with sweet chili aioli	\$16
Pork meatballs, tomato sugo, shaved grana	\$17
Black mussels, garlic, white wine, tomato sugo, crusty bread	\$27.5
Pork & fennel sausage house-made, flame grilled with chimichurri	\$19
Stone Antipasto – Cured meats, pickled marinated vegetables, international cheese, crusty bread, chicken & pistachio terrine & grissini <i>Min. 2 people</i>	\$14.90 pp
Entre Sharing Plate – Pork meatballs, arancini, fried lime & pepper calamari, bruschetta, parmesan & herb scallops <i>Min. 2 people</i>	\$25.90 pp

MAINS

Slow roasted pork ribs, house BBQ sauce with chips (gf) <i>½ rack/full rack</i>	\$30/\$46
Beef ribs, house rub, slow cooked to tender then caramelized over flame grill served with apple slaw <i>½ rack/full rack</i>	\$28/\$42
Roasted half chicken (boneless), garlic & herb rub, confit potato, fennel & radicchio salad	\$35.90
Lamb fillet, rosemary, garlic, red wine, mediterranean cous cous & red wine jus reduction	\$39.90
Seafood alla Sicilian – Morton Bay bug, Australian, tiger prawns, black shell mussels, scallops & shrimp, garlic & white wine tomato sugo	\$48.90
Stone Seafood Platter – Morton Bay bugs, king prawns, black shell mussels, marinated octopus, salt & pepper calamari, grilled snapper, pan seared salmon, oysters, creamy garlic prawns & scallops, dipping sauces & chips. <i>Min. 2 people</i>	\$84.90 pp
Fish of the Day <i>Please refer to this week's specials</i>	

FROM THE GRILL

All Meat Is Dry Aged 21 Days

350gm Gippsland Grass-fed Porterhouse Steak	\$39.90
350gm Bridgewater Grass-fed Scotch Fillet	\$47.90
250gm Victorian Highlands Grass-fed Eye Fillet	\$45.90
400gm Neerim South Grass-fed Rump Steak	\$35.90
Grill Plate – Beef short rib, grilled chicken, lamb shish kabab, Italian pork sausage, pork spare rib, choice of sauce & chips <i>Min. 2 people</i>	\$35.90 pp

STONE CLASSICS

Fried lime & pepper dusted calamari, rocket, preserved lime aioli & chips (gf)	\$36.90
Chicken parmigiana, shaved leg ham, Napoli, mozzarella, bocconcini cheese with chips & salad	\$32.90
Fish & chips, WA barramundi, tempura batter, house tartare chips & greens	\$36.90
Stone burger, beef pattie, bacon, lettuce, tomato, caramelised onions, house pickles, american cheese sauce, brioche bun, house relish & chips	\$33.90
Grilled lamb shish kebab, Greek salad, pitta bread, tzatziki dip & chips	\$39.90

PASTA

Linguini carbonara, twice cooked bacon, garlic, parmesan, spring onions creamy white wine sauce	\$29
Spaghetti pescatora, market fresh seafood, cherry tomato, confit garlic, white wine, olive oil, Napolitana sauce	\$39
Rigatoni ragu, beef cheek slow cooked home style napolitana sauce & grana	\$35
Gnocchi Napolitana, freshly made gnocchi with tomato confit & torn buffalo mozzarella (v)	\$28.50
Wild mushroom, risotto, confit garlic, white wine & truffle (v)	\$30
+ gluten free pasta	\$7

SIDES

Oven roasted pumpkin, gorgonzola, toasted almonds (v)	\$14
Broccolini pan seared, toasted almonds (v)	\$14
Dutch carrots, crumbled goats' cheese, olive oil	\$11
Rocket salad, walnuts, cherry tomato, shaved grana	\$11
Chips with aioli (v)	\$9
Creamy mash potato (v)	\$9
Garden salad (v)	\$9

PIZZA

Margarita (Italian style), san marzano tomato, mozzarella, fresh basil (v)	\$21
Mushroom al porcini, wild mushrooms, truffle oil, mozzarella, grated pecorino (v)	\$25
San danielle, san marzano tomato, dop buffalo mozzarella, san danielle prosciutto	\$27
Soppressa pizza, san marzano tomato, mozzarella, salami, provolone, pesto di casa, olives	\$28
Tiger prawn pizza , san marzano tomato, tiger prawns, mozzarella, fresh chilli	\$29
Carbonara pizza, gaunciale, mozzarella, egg, cracked pepper	\$29
Vegan pizza, vegan cheese, zucchini, pumpkin, mushroom, roasted red capsicum, olives, spring onion, pineapple (v)	\$27
Gluten free base	\$6

SALAD

Caesar crispy bacon, garlic salad, baby cos, croutons, poached egg creamy anchovy Dressing (v)	\$25.50
+ Grilled chicken	\$10
+ Tiger prawns	\$15
Grilled mediterranean lamb, roasted pumpkin, spanish onion, cherry tomato crumbled feta, pine nuts, citrus rosemary dressing	\$35.90
Tiger prawns, sweet mango, mixed greens, mini heirloom tomato, fried shallots, dijon mustard, lime & mint dressing	\$37.90

DESSERTS

Crème brûlée, house made vanilla bean brulee, toffee lid, vanilla ice cream (gf)	\$17.50
Sticky date pudding, house baked sticky date, butterscotch caramel sauce, vanilla bean ice-cream	\$16.50
Tiramisu, mascarpone cheese, savoiardi, coffee liquor, shaved chocolate	\$16.50
Mango & passionfruit eton mess, mango & passionfruit curd, berry meringue drops, whipped cream wild berry syrup, sugar floss	\$19

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