

STONE

Bar • Grill
• Function Centre



ENTREE

Cob (v)	9.9
Garlic butter, herb Butter or Dukkah balsamic oil	
Tasting Plate	32.9
An array of our famous entrees: American style wings, eggplant fries, Mediterranean octopus and Italian arancini balls	
Stone Charcuterie *	30.9
A selection of cured meats, pickled marinated vegetables, bocconcini cheese, served with crusty bread and grissini	
Bruschetta Pizza (v)	22.9
Thin base pizza topped with ripe Roma tomato, basil, Spanish onion with a hint of mozzarella and shaved Parmesan cheese and balsamic glaze	
Mediterranean Octopus (g)	17.9
Ocean fresh octopus served warm with fennel & orange salad	
American Style BBQ wings	16.9
Crunchy chicken wings tossed in American hickory sauce served with blue cheese dipping sauce	
White bean and chickpea Hummus (v)	15.9
Home-made Hummus served with hot flat bread	
Fritto Misto (g)	18.9
Italian style selection of fried seafood accompanied by a squid ink aioli	
Eggplant Fries (v)	14.9
Our famous eggplants fries served with sour cream and sweet chilli	
Sicilian Arancini (v)	18.9
Home-made Bolognese Arancini (Nonna's recipe) served with traditional Napoli sauce and pea puree drops	
Roasted Pumpkin and Mushroom Bruschetta (v)	17.9
Roasted Pumpkin, sautéed mushroom and goats cheese bruschetta Oven roasted pumpkin sautéed mushroom and fresh marinated goats cheese layered atop crispy home style bread	

Dietary Requirements

If you have a strict dietary requirement that is essential to your health and well being (i.e. food allergy), please ensure you advise a food service staff member before making your meal selection.

Due to the nature of food preparation, it is highly likely that the food has come into contact with or contain trace amounts of seafood, tree nuts, dairy, soya bean, nuts, gluten, sulphur and bee products.

If you have an allergy to one or more of these ingredients, you must notify us to your allergy so we can assist in making suitable alternative dietary arrangements.

(v) Vegetarian | **(g)** Gluten Free | ***** Gluten Free Upon Request | **(vv)** Vegan

BURGERS

The Stone Burger 28.9

250g Angus pattie served in a brioche bun with maple bacon, lettuce, tomato, pickled cucumber and caramelised onion finished with our famous mature American cheese sauce. Served with beer-battered chips, onion rings and homemade relish

Pulled Pork Burger 28.9

8-hour slow braised shredded pork belly topped with melted Jarlsburg cheese. Served with slaw in a brioche bun, onion rings, beer-battered chips and garlic aioli

Southern Fried Chicken Burger 28.9

Double chicken breast marinated in buttermilk and spices and coated in corn flour, served with slaw, maple bacon, onion rings, pickles, American cheese and roasted garlic aioli served with beer battered fries and aioli

SEAFOOD

Stone's Famous Seafood Platter for Two 99.9

A spectacular array of fresh hot and cold seafood. Bay fresh Moreton Bay bugs, grilled snapper fillet, creamy garlic prawns, scallops, pan seared salmon, tiger king prawns, mussels, salt and pepper calamari, marinated octopus, oysters (natural and Kilpatrick), Served with beer-battered chips, tartare and sweet chilli aioli

Seafood Alla Sicilian 42.5

A spectacular combination of Moreton Bay bugs, Australian king tiger prawns, black shell mussels, scallop and shrimp flambéed in garlic and white wine. Finished with a touch of Napoli and chilli served with warm ciabatta bread

Salmon Fillet (g) 37.9

Fresh Tasmanian baked salmon on chargrilled vegetables and heirloom tomatoes and finished with a dill emulsion

Salt & Pepper Calamari 33.9

Sautéed squid coated in Szechuan pepper and sea salt on a rocket and balsamic salad. Served with beer-battered chips and a zesty sweet chilli aioli

Tempura Battered Barramundi 32.9

Western Australian Barramundi in light Tempura batter, served with Beer battered chips, greens & tartare

MAINS

Chicken Parmigiana	28.9
Freshly breaded chicken fillet topped with shaved leg ham, Napoli sauce, melted mozzarella and bocconcini cheese. Served with chips and salad	
Half roasted chicken (g)	34.9
Oven roasted corn feed chicken marinated in chef's secret herbs and spices served with polenta chips, roquette and parmesan salad and herb and garlic butter	
Open Lamb Souvlaki	35.9
Superbly grilled lamb shish kababs with Greek salad, pita bread, tzatziki dip and chips	
Stuffed sweet potato (v) (vv) (g) (d)	29.9
Oven baked sweet potatoes stuffed with wild rice, fennel, apple, pecan nuts lemon zest with a hint chilli	

SALADS

Chicken Caesar Salad *	27.9
Baby cos leaves, crispy bacon, chicken tenders, garlic infused croutons, shaved Parmesan with a traditional creamy anchovy dressing and served with a freshly poached egg	
Middle Eastern pulled pork salad (g)	27.9
Fluffy couscous, tomato tabouli, diced pumpkin, spinach, raisins, crispy chickpeas, slivered almonds and pulled pork finished with a lemon herb dressing and Tzatziki	
Super salad (vv) (g)	21.9
Mixed quinoa, kale, roasted corn, cherry tomatoes, black turtle beans, goji berries and black puffed rice with honey, lemon and mustard dressing	
<i>Add smoked salmon \$6.00</i>	

RISOTTO

Garlic prawn risotto (g)	
Fresh prawns sautéed with garlic, spring onions, herbs and green peas, cream and grana Padano cheese	32.9
Spring Vegetable Risotto (v) (g) (d)	29.9
Sautéed porcini mushroom, cherry tomatoes, peas, spinach, cooked in vegetable stock and finished with toasted slivered almonds and drizzled with truffle oil	
Romana Risotto	29.9
Sautéed chicken, mushroom and Avocado tossed in a rose sauce	

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PASTA

Spaghetti Pescatora	33.5
A selection of bay fresh tiger prawns, scallops, squid, shrimp, black mussels tossed through a light Napolitana sauce	
Tortellini Carbonara	27.5
Twice cooked bacon, garlic, Parmesan, spring onions in a creamy white wine sauce	
Tagliatelle Mediterranean (v)	27.5
Roasted pumpkin, wood-fired red capsicum, char grilled zucchini, sun blushed tomato, and greek feta tossed through a creamy Napolitana sauce with a hint of chilli	
Penne Italian	28.5
Italian pork sausage marinated in chilli and spices, tossed with cherry tomatoes and a rich napolitana sauce	
Gnocchi Prosciutto	29.5
Home-made gnocchi tossed with sautéed mushrooms, napoli sauce and topped with crispy prosciutto and olive oil	
Gluten Free Penne + 6.0	
(additional charge)	

PIZZA (ALL PIZZAS 12 INC)

Pizza Marinara	30.9
Napolitana sauce, mozzarella cheese, an array of shellfish, garlic and herbs	
Calabrese Pizza	28.9
Napolitana sauce, mozzarella cheese, spicy Italian salami, black olives, Fior Di Latte and fresh roquette leaves	
Chicken Souvlaki Pizza	28.9
Napolitana sauce, mozzarella cheese, red and green capsicum, olives, cherry tomatoes, feta cheese, garlic, Spanish onion, marinated chicken pieces, tzatziki and topped with fresh roquette leaves	
Zucchini and Pumpkin Pizza (v)	26.9
Char-grilled zucchini, oven-roasted pumpkin on a basil pesto and mozzarella cheese base topped with balsamic roquette, goat's cheese and cherry tomato salad	
Sicilian Calzone	28.9
Napolitana sauce, mozzarella cheese, Italian salsicca, kalamata olives, cherry tomatoes and bocconcini served with a roquette and parmesan salad	
Gluten Free Base + 5.0	
(additional charge)	

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KIDS UNDER 12 YEARS

Nuggets & Chips 12.0

Kids Battered Fish & Chips 12.0

Battered fish & chips for the little ones

Kids Cheeseburger & Chips 12.0

Kids Pizza 10.0

Margarita, Tropicana or Aussie

Kids Pasta 10.0

Penne Napoli or Spaghetti Bolognese

Penne Carbonara 12.0

Traditional style, kid sized

Chicken Parma 15.0

Kid sized chicken parma and chips

Steak & Chips 15.0

Steak & Chips for the little ones

DESSERT

Home-made Tiramisu 16.9

Cream and mascarpone cheese wiped to perfection layers with coffee-soaked biscuits and finished with chocolate dust

Crème Brûlée [g] 16.9

Homemade vanilla bean brûlée baked to perfection and finished with a crispy toffee lid served with vanilla ice-cream

Stone's Famous Sticky Date Pudding 14.9

A tower of grandma's home-baked sticky date served with butterscotch caramel sauce and creamy vanilla ice-cream

White chocolate and almond mousse [g] 16.9

Velvety smooth white chocolate mousse with almonds folded through topped with home-made orange compote and black sesame seeds

Nutella pizza 16.9

Rolled Nutella pizza served with pistachio ice-cream and strawberries drizzled with chocolate ganache

Chocolate Heaven 17.9

Chocolate mud cake topped with home-made chocolate swirl cheesecake ice-cream drizzled chocolate ganache and raspberry compote

GIFT VOUCHERS AVAILABLE



Looking for a gift for that special someone? Ask our friendly staff about our new Gift Vouchers. Available in values of \$50 & \$100

Perfect for special occasions, anniversaries, birthdays & family celebrations

Stone Bar & Grill is the perfect venue to hold your next family or corporate function. We have an extensive selection of set menu options for the more formal events or wide range of finger food options for a more casual cocktail celebration.

We can arrange everything from decorations to entertainment, we can cater up to 250 for a cocktail function or 160 for a seated event.

For more information please ask one of our friendly staff members.



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REVIEW US ON TRIP ADVISOR

We would love to hear what you think about us! Go to www.tripadvisor.com.au and search for 'STONE BAR GRILL FUNCTION CENTRE'