

# SET MENU

Choice of  
one Entrée &  
one Main per  
person

**\$45.00**  
per person

Add dessert for  
**\$10.00**  
per person

Our menu is prepared fresh for every function, and uses local produce and grocers to provide our delicious food.

Stone Bar & Grill guarantee you won't be disappointed!

**STONE**  
Bar • Grill  
• Function Centre



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## Entrée

### Mediterranean Octopus (g)

Ocean fresh octopus served warm with fennel & orange salad

### American Style BBQ wings

Crunchy chicken wings tossed in American hickory sauce served with blue cheese dipping sauce

### White bean and Chickpea Hummus (v)

Home-made Hummus served with hot flat bread

### Sicilian Arancini

Home-made Bolognese Arancini (Nonna's recipe) served with traditional Napoli sauce and pea puree drops

### Roasted Pumpkin and Mushroom Bruschetta (v)

Roasted Pumpkin, sautéed mushroom and goats cheese bruschetta. Oven roasted pumpkin sautéed mushroom and fresh marinated goats cheese layered atop crispy home style bread

## Mains

### 400grm Tara Valley Porterhouse steak (g)

Cooked to palate served mashed potato with your choice of red wine jus or Peppercorn or Mushroom sauce

### Salt & Pepper Calamari

Sautéed squid, coated in Szechuan pepper and sea salt on a roquette and balsamic salad, beer battered chips and a zesty sweet chilli aioli

### Salmon Fillet (g)

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

### Chicken Parmigiana

Freshly breaded chicken fillet topped with shaved leg ham, Napoli sauce, melted mozzarella and bocconcini cheese. Served with chips and salad

### Super Salad (w) (g)

Mixed quinoa, kale, roasted corn, cherry tomatoes, black turtle beans, goji berries and black puffed rice with honey, lemon and mustard dressing

### Tagliatelle Mediterranean (v)

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

### Roasted Half Baby Chicken (g)

Oven roasted corn feed baby chicken marinated in chef's secret herbs and spices served with polenta chips, roquette and parmesan salad and herb and garlic butter

## Dessert

### Crème Brûlée

Home-made Brûlée baked to perfection and finished with a crispy toffee lid served with vanilla ice-cream

### Stone's Famous Sticky Date Pudding

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

### Chocolate Mud Cake

Home-made moist chocolate mud cake, served with vanilla ice-cream