

## ENTREE

Cob Loaf – Garlic butter, herb butter or Dukkah balsamic oil	\$10.90
Shucked Oysters with mignonette dressing <i>Min. of 6</i>	\$5 each
Shucked Oysters Kilpatrick <i>Min. of 6</i>	\$6 each
Claypot Garlic Prawns- Tiger prawns, Fresh chilli, Garlic, herbs, EVO, crusty bread	\$26
Homemade Italian bolognese arancini, napolitana, pea puree	\$18
Pan seared scallops, corn puree and green oil	\$21
Bruschetta – Roma tomatoes, basil, Spanish onion, grana padano, balsamic glaze (v)	\$17
Hand cut eggplant fries with sweet chili aioli	\$17
Pork belly bites, jalapeno slaw and lime caramel sauce (g)	\$17
Pork meatballs, tomato sugo, shaved grana	\$16
Baffalo Cauliflower wings (v, g)	\$17
Char-grilled octopus, chimicurri and crusty bread	\$35.90
Stone Antipasto – Cured meats, pickled marinated vegetables, international cheese, crusty bread, chicken & pistachio terrine & grissini	feeds two
<b>Entrée Sharing Plate</b> – Pork meatballs, arancini, fried lime & pepper calamari, bruschetta, parmesan, scallops & eggplant fries <i>Min. 2 people</i>	\$51.90 feeds two

## MAIN

Slow roasted pork ribs, house BBQ sauce with chips <i>½ rack/full rack</i>	\$32/\$48
Beef ribs, house rub, slow cooked to tender then caramelized over flame grill served with apple slaw <i>½ rack/full rack</i>	\$30/\$46
Chicken Ballotine (g) Oven baked chicken breast stuffed with goats cheese and mushroom, wrapped in prosciutto, served with kifler potatoes & asparagus finished with a corn leek purée	\$39.90
Lamb fillet, rosemary, garlic, creamy mashed potato, watercress and radicchio salad and chimicurri	\$40.90
Seafood alla Sicilian – Morton Bay bug, Australian, tiger prawns, black shell mussels, scallops & shrimp, garlic & white wine tomato sugo	\$49.90
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 per person
Crispy Skin Salmon fillet, kifler potatoes, silver beat and creamy avocado mint sauce	\$41.90
Black mussels - garlic, white wine, tomato sugo, crusty bread	\$35
Slow cooked Beef cheek, creamy mashed potato, seasonal vegetables	\$36.90
Confit Duck Leg, Chat potatoes, seasonal vegetables, blueberry and red wine reduction	\$41.90

## FROM THE GRILL

*All Meat Is Dry Aged 21 Days*

350gm Gippsland Grass-fed Porterhouse Steak	\$39.90
350gm Bridgewater Grass-fed Scotch Fillet	\$46.90
250gm Victorian Highlands Grass-fed Eye Fillet	\$49.90
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 per person
<i>All steaks served with your choice of chat potatoes, mash potato or salad (side of chips additional)</i>	
<i>Your choice of sauce: Mushroom, Pepper or red wine jus</i>	
Gorgonzola sauce	\$5.95
Kilpatrick Sauce	\$5.95
Seafood Sauce	\$12.95

## STONE CLASSICS

Fried lime & pepper dusted calamari, rocket, preserved lime aioli & chips	\$37.90
Chicken parmigiana, shaved leg ham, Napoli, mozzarella, bocconcini cheese with chips & salad	\$34.90
Fish & chips, WA barramundi, tempura batter, house tartare chips & greens	\$37.90
Stone burger, beef pattie, bacon, lettuce, tomato, caramelised onions, house pickles, american cheese sauce, brioche bun, house relish & chips	\$35.90
Slow roasted 1/2 lamb shoulder, roasted chats and vegetables, peperonata, and lamb jus	\$49.90

## PASTA

Linguine 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 Gogonzola, freshly made gnocchi with creamy blue cheese, broccoli, cherry tomatoes, spinach, pangrattato (v)	\$32.50
Morton bay Bug and prawn Linguini creamy dill and saffron sauce, spinach, chili and cherry tomatoes	\$36.50
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
Watercress, Radicchio salad with orange segments and tossed almonds	\$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, roquette and parmesan (v)	\$25
San danielle, san marzano tomato, dop buffalo mozzarella, san daniele prosciutto, roquette and parmesan	\$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, cos lettuce, mini heirloom tomato, fried shallots, avocado, cherry tomatoes, spring onion, mint and dijon mustard dressing	\$37.90
Ancient grain Bowl, Mixed grains, Kale, Spanish onion, tossed almonds & pomegranate, with green goddess dressing	\$25.90
+ Grilled chicken	\$10
+ Smoked salmon	\$14

## 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
Raspberry panna cotta with chocolate shards and fresh berries	\$19
Hot fudge brownie, house made peanut butter ice cream, chocolate ganache	\$17.95

Celebration cake charge - \$2.5 per person  
(Included- Plates and cutlery to the table)