

Valentine's Day Menu 2024

\$99 PP

(choice of one entree,
one main &
alternate dessert)

Entrée

*Caprese stuffed Portobello Mushroom, - buffalo mozzarella,
vine ripped tomato, fresh basil & Portobello (g)*

*Grilled Lamb Chop , radicchio, mint & mixed green salad,
pomegranate sugo (g)*

Bay fresh Scallops, lemon saffron cream with fish roe (v)

*Grilled octopus, orange segments, chorizo & potato
salad with orange sugo (g)*

Mains

*New York Striploin served medium with King Prawn finished with
a Garlic béarnaise sauce, with roasted chats & greens (g)*

*Chicken Oven roasted, pea pure, black & broad bean, asparagus
finished with house chimichurri*

*Slow roasted Sumac Lamb, buba ganoush, roasted nuts,
cauliflower, wild rocket , roasted potato (g)*

*Pan seared Murry Cod, fresh mango & mint salsa, roasted chat
potato seasonal vegetables house chimichurri (g)*

Dessert

*Caramel & Vanilla mousse cake finished with chocolate ganache,
& Salted caramel & fine biscuit crumb*

*Silky smooth vanilla cream, swirled with peach pieces, topped
with mango glaze, finished with white chocolate flakes*

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