

AL A CARTE MENU

STARTERS

Garlic Bread or Onion and Cheese Bread	\$6.00
Soup of the day	\$7.00
Wedges With sour cream and sweet chilli dipping sauces	\$10.00
Crumbed Camembert	\$12.00

ENTRÉE

Entrée serves requested as a main meal will incur a \$5.00 surcharge to include the salad and vegetable bar

Garlic Prawns Pan fried prawns in a creamy garlic sauce with rice	\$13.00
Satay Prawns Pan fried prawns in a peanut coconut sauce with rice	\$13.00
Salt and Pepper Calamari Calamari in a salt and pepper dust with chips	\$12.00

SCHNITZELS

Golden Fried and served with Chips

Chicken Breast or Prime Beef Schnitzel	\$20.00
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SEAFOOD

1 Piece Fish Battered, crumbed or grilled with chips	\$17.00
2 Piece Fish Battered, crumbed or grilled with chips	\$21.00
Seafood Basket Crumbed hake, Panko crumbed prawns, crumbed scallop, salt and pepper calamari with chips	\$25.00
Crumbed Panko Prawns Panko crumbed prawns with chips	\$24.00
Garlic Prawns Pan fried prawns in a creamy garlic sauce with rice	\$25.00
Satay Prawns Pan fried prawns in a peanut coconut sauce with rice	\$25.00
Salt and Pepper Calamari Calamari in a salt and pepper dust with chips	\$24.00

CHILDREN'S MENU \$9.00

12 years and under only

Chicken Nuggets served with chips
Chicken Breast or Prime Beef Schnitzel 1/2 serve of schnitzel and a choice of gravy
Battered Fish 1 piece of battered fish served with chips
Pasta Bolognese Pasta topped with rich tomato and meat sauce
Roast of the Day served with chips

CHEF'S SPECIALTIES

Crispy Skin Atlantic Salmon On potato bake with avocado and yoghurt	\$25.00
Pumpkin, Sage and Ricotta Ravioli With capsicum and baby spinach in a Rosé sauce.	\$22.00
Spaghetti Bolognese Pasta topped with a rich tomato and meat sauce	\$20.00
Asian Prawn and Vegetable Stir-fry Prawns, spring onion, capsicum, carrot, bok choy, cashews, egg noodles in a soy sweet chilli sauce	\$25.00
Vegetable Stir-fry Wok fried spring onion, capsicum, carrot, bok choy, cashew nuts, egg noodles in a soy sweet chilli sauce	\$20.00
Chicken Breast wrapped in Prosciutto On soft mash with a creamy mushroom sauce	\$24.00
Grilled Moroccan Chicken Breast Salad Lettuce, onion, tomato, feta, baby beets, with Moroccan dressing	\$24.00
Murray Valley Pork Cutlet On roasted vegetables with an apple glaze	\$25.00
Lamb Shank On sweet potato mash with bacon, garlic, red wine infused Gravy	\$25.00
Roast of the Day Refer to the specials board.	\$20.00

FROM THE GRILL

Searred on the Grill with your choice of sauce and chips

Gravy, Gluten Free Gravy, Mushroom, Pepper, Dianne

200G Premium Aged Eye Fillet Steak	\$39.00
280G MSA 'Black Angus' Porterhouse	\$33.00
Coorong Lamb Back strap	\$32.00
Kangaroo Striploin	\$30.00
250G Murray Valley Pork Porterhouse	\$29.00
Skinless Chicken Breast	\$29.00

SAUCES AND TOPPINGS

Gravy, Gluten Free Gravy, Mushroom, Pepper, Dianne, Bush Tomato Chutney	\$2.00
Creamy Garlic, Satay, Parmigiana (Napolitano Sauce, Cheese), Hawaiian (Ham, Pineapple, Cheese)	\$3.00
Hollandaise (Egg and butter emulsion), Bolognese (Rich Tomato, Meat, Cheese), Carbonara (Bacon, Onion, Garlic, Cream, cheese)	\$4.00
Garlic Prawn Skewer	\$7.00

DESSERTS \$6.50

Please refer to our specials board



STONEGRILL MENU



STONEGRILL is the exciting interactive dining experience that presents your meal cooking on a heated stone at your table. Stonegrill's unique method sears in all natural juices and nutrients, enhancing the full flavour and tenderness of your meal. Stonegrill dining enables you to enjoy a meal freshly grilled to personal taste, whether rare, medium or well done.

Only prime beef cuts are used for our STONEGRILL Menu.

Offering you the guaranteed quality that is required for the optimum dining experience.

STONEGRILL BEEF

200G Premium Aged Eye Fillet Steak "Satisfaction guaranteed" The most tender cut of a cow and on the Stone it is 'WOW'!	\$33.00
280G MSA Black Angus Porterhouse Steak Another premium quality cut of beef. Full of flavour and guaranteed tenderness.	\$27.00

STONEGRILL MEAT SELECTION

250G Murray Valley Pork Porterhouse Prime pork cut that is tender, lean and juicy on the Stone served with chips and a side sauce	\$23.00
Coorong Lamb Back-strap Trimmed Australian Lamb on the Stone served with chips and a side sauce	\$26.00
Kangaroo Striploin Leanest of the lean, Kangaroo loin on the Stone served with chips and a side sauce	\$24.00

COMPLIMENTARY SAUCES AND TOPPINGS

Gravy, Gluten Free Gravy, Mushroom, Pepper, Dianne, Creamy Garlic, Satay, Hollandaise, Bush Tomato Chutney
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STONEGRILL COMBO'S

Deluxe Mixed Grill Porterhouse steak, pork, chicken, lamb back-strap served on the stone with chips and a side sauce	\$28.00
Seafood Combo From the reef. Prawns, calamari and scallops served with chips and a side sauce	\$25.00

STONEGRILL OTHERS

Chicken Breast Tender skinless breast of chicken on the stone served with chips and a side sauce	\$23.00
Teriyaki Chicken Breast An Asian twist. Skinless breast of chicken marinated in Teriyaki sauce on the stone served with chips	\$23.00
Atlantic Salmon 200g Atlantic salmon on the stone served with chips and a side sauce	\$24.00

SIDES

Bacon	\$4.00
Choice from 2 Scallops or 8 Calamari	\$5.00
Choose from Prawn skewer, 100g Kangaroo, 100g Porterhouse, 100g Lamb Back-strap, 100g Pork Porterhouse, 100g Chicken Breast, 100g Atlantic Salmon	\$7.00 each

Looking for a sweet treat try our signature dessert

STONEGRILL BLAST

Eaten alone or shared by two the best way to end your meal. A generous amount of icecream topped with Maltesers, Flake, Kit Kat, and chocolate sauce served on a frozen rock.

This will satisfy any icecream lover or chocoholic.

\$12.00

