



## STONEGRILL BISTRO

### SNACK & STARTERS

**BREADS AND DIPS** – artisan bread & assorted dips, EVO olive oil, balsamic jus 13 (V)

**GARLIC & CHEESE BREAD** – herb & garlic butter, cheddar cheese 8 (V)

**SOUP OF THE DAY** – please ask our wait staff for today's choice 8 (GF)

**ONION RINGS** – battered onion rings, aioli, sweet chilli - 9 (V)

**ROASTED PORTOBELLO MUSHROOM** – w baby beetroot, crumbled feta, pumpkin puree 12 (V) (GF)

**BOWL OF FRIES** – w tomato sauce, aioli 8 (V)

**POTATO WEDGES** – w sweet chili sauce, sour cream 9 (V)

**CALAMARI** – fried floured squid, fresh lemon, aioli (GF) 15

**PANKO PRAWNS** – w sweet chili, aioli, fresh lemon 15

**BBQ CHICKEN WINGS** – w horseradish mayonnaise 15

**BUFFALO CHICKEN WINGS** – w blue cheese sauce, coleslaw 15

### SALADS

**WARM KANGAROO SALAD** – w pear, coriander, capsicum, crispy shallots, mixed greens, sweet chili vinaigrette 20 (GF)

**CAESAR SALAD** – w cos lettuce, grated egg, shaved parmesan, bacon, garlic croutons, Italian anchovies 18 (GF available)

Add    grilled chicken 5    grilled salmon 7    prawns – 7

**MEDITERRANEAN SALAD** – grilled halloumi cheese, roasted vegetables, beetroot, candied walnuts, quinoa 14 (GF)

### MAINS

**FISH AND CHIPS** – battered, crumbed or grilled, chips, salad, fresh lemon, tartare sauce 19

**GARLIC PRAWNS TUSCANY** – creamy garlic sauce, prawns, spinach, Tuscany herbs, serve on jasmine rice 26 (GF)

**TASMANIAN SALMON FILLET** – pan fried salmon, gourmet potato, sautéed seasonal vegetables, lemon caper sauce 32 (GF)

**SEAFOOD FRITTURA DI PESCE** – beer battered fish, panko prawns, calamari rings, fries, aioli, fresh lemon 25

**SEAFOOD FETTUCCINE** – prawns, scallop, squid, fish, fresh tomato, chili, olive oil, kale 29

**RIGATONI ROO BASILICATA** – kangaroo, basil pesto, cashew, sundried tomato, parmesan cheese 28

**MUSHROOM & BEETROOT RISOTTO** – w roasted baby beetroot, ricotta, kale chips 21 (V/GF)

**CHICKEN SUPREME** – bacon wrapped chicken breast, duxelles, cauliflower apple puree, sautéed seasonal vegetables 28 (GF)

**KOREAN CHICKEN BURGER** – soy honey chicken, brioche bun, aioli, lettuce, tomato, onion, onion rings, cheese, fries 19

**ANGUS BEEF BURGER** – tomato, gherkins, lettuce, onion jam marmalade, bacon, cheese, onion rings, club burger sauce, fries 19

**ROAST OF THE DAY** - served with roast potato and choice of salad or steamed seasonal vegetables 19

Please ask our friendly wait staff for today's choice

### **SCHNITZELS**

**CHICKEN OR BEEF**– salad, chips, lemon, choice of sauce or topping 19

### **TOPPINGS**

**PARMIGIANA** – nap sauce, cheese 4

**HAWAIIAN** – nap sauce, pineapple, ham, cheese 5

**AUSSIE** – bacon, BBQ, egg & cheese 6

**KILPATRICK** - BBQ, bacon, cheese 5

**MEXICAN** – jalapeno, nap sauce, cheese 4

**FLORENTINE** – mushroom, spinach, parmesan 5

### **FROM THE GRILL**

**PREMIUM EYE FILLET 200G (MSA)** 38

**RUMP STEAK 250G (MSA)** 25

**PORTERHOUSE STEAK 300(MSA)** 33

**PORK PORKERHOUSE 300G** 27

**KANGAROO 250G** 28

**LAMB BACKSTRAP 250G** 29

### **STONEGRILL**

*All served with chips, gourmet salad or steamed seasonal vegetables*

*Gluten free meals are served with mash potato*

**PREMIUM EYE FILLET 200G (MSA)** 36

**RUMP STEAK 250G (MSA)** 23

**PORTERHOUSE STEAK 300(MSA)** 31

**PORK PORKERHOUSE 300G** 25

**KANGAROO 250G** 28

**BACKSTRAP 250G** 28

**CHICKEN BREAST 250G** 23

**TASMANIAN SALMON FILLET** 26

**SEAFOOD DE LUXE** *Tasmanian salmon, prawns, squid, scallops* 29

**SURF AND TURF** 250g rump, 2 prawn skewers 32

**GRAVIES** pepper, mushroom, Dianne, classic gravy 2

### **EXTRAS**

**SAUCES** garlic, hollandaise, satay, red wine jus 3

**EGGS (FRIED, POACHED)** 3

*all sauces & gravies are gluten free*

**BACON** 3

### **SIDES**

**BOWL SEASONAL VEGETABLES** 7.5

**GARLIC PRAWNS (6)** 7.5

**BOWL MASHED POTATO** 4.5

**HALLOUMI CHEESE** 4

**GARLIC BUTTER** 3

### **DESSERTS**

**STONE BLAST** – trio of ice cream, chocolate shavings, chocolate soil 13

**STICKY DATE PUDDING** – butterscotch sauce, vanilla ice cream 12

**RED WINE POACHED PEAR** – mixed berry compote, creme Chantilly 12

**WHITE CHOCOLATE AND BLUEBERRY CRÈME BRULEE** – mixed berry compote 12

### **KIDS**

*KIDS 12 & UNDER / all kids meal includes a free soft drink and ice cream 12*

*\*SERVED WITH FRIES & TOMATO SAUCE*

**CHICKEN TENDERS\***

**PASTA BOLOGNESE**

**BATTERED FISH\***

**½ BEEF OR CHICKEN SCHNITZEL\***

**CHEESEBURGER\***

**ROAST MEAT, VEG & GRAVY**