

# Dinner Menu

## Starters

- Garlic bread** 4 slices (add cheese +2) \$8
- Traditional Bruschetta (v)** tomato, onion, basil, balsamic glaze \$12  
(add feta or chorizo +3)
- Turkish bread shares** with dips, haloumi, chorizo & prosciutto (extra bread +4.5) \$26
- Crumbed Camembert** served with mizuna and tomato relish \$13
- Grilled Prawn & Chorizo Skewers (gf)** served with a chimichurri sauce (5) \$15
- Crumbed Scallops** served with mizuna, mary rose sauce and a balsamic glaze (5) \$15
- Lemon pepper squid** served with mizuna, aioli & a lemon wedge \$13
- Satay chicken (gf)** served with cucumber, mizuna, grape tomato & shaved carrot \$15
- Cheesy mushroom arancini (v)** served with mizuna & tomato relish \$13
- Buffalo wings** stone hot BBQ marinade & coleslaw \$13
- Pork Belly Bites (gfo)** served on mizuna, pulled pork & onion jam \$15
- Chef's selection** hot wings, feta, grilled prawns, arancini, lemon pepper squid, prosciutto crumbed camembert, grilled haloumi, chorizo, homemade dips & turkish bread \$36

## Salads

- Stone caesar (gfo)** bacon, parmesan, croutons, baby cos, boiled egg & anchovy dressing (add chicken +3) \$22
- Lemon pepper squid salad**, mizuna, red onion, grape tomatoes, cucumber & lemon evoo dressing served with fries \$26
- Pork Belly & Apple Salad (gf)** Sliced pork belly, cos lettuce, mizuna, red onion, sliced apple, crushed walnuts, radish, lemon evoo & a balsamic glaze \$27
- Mediterranean salad (gf)** mesclun, danish feta, pitted olives, red onion, cucumber, grape tomatoes, lemon evoo dressing & sweet balsamic glaze (add chicken +3) \$23

## Pasta and risotto

- Roast pumpkin, sundried tomato & leek risotto (gf/v)** parmesan, spinach & pine nuts (add chicken +3) \$23
- Chilli prawn, bacon & scallop linguini** napolitana sauce, onion, spinach, basil pesto & parmesan \$27
- Chicken carbonara** bacon, mushrooms, onion, spinach, cream & linguini \$26

## Mains

- Chicken royale (gf)** bacon, dijon mustard, macadamia crust, mashed potato, broccolini & mushroom sauce \$26
- Panko crumbed chicken schnitzel** mashed potato, broccolini, onion jam & mushroom sauce \$26
- Chicken parmigiana** chicken breast, mixed cheese, napolitana sauce, fries & salad \$26
- Tasmanian salmon fillet (gfo)** new potatoes, sundried tomatoes, olives, baby spinach & lemon beurre blanc sauce \$30
- Grilled barramundi fillet (gfo)** new potatoes, sundried tomatoes, olives, baby spinach & lemon beurre blanc sauce \$29
- Fish & chips** Aussie snapper, house fries, salad, tartare sauce & lemon wedge \$27
- Thai chilli crab** Local blue swimmer crab, red curry coconut prawns & steamed rice \$29
- Bangers & mash (gf)** Irish pork sausages, broccolini & onion gravy \$25
- BBQ pork ribs** house fries & coleslaw \$28
- Creamy garlic prawns 9 (gf)** prawns, steamed basmati rice & broccolini \$26
- Stone curry** steamed basmati rice & naan bread \$26
- Fisherman's Catch** grilled barramundi, lemon pepper squid, local blue swimmer crab with red curry coconut prawns, served with house fries & tartar \$36

## Char grilled steaks

- 300g Rump steak (gfo)** salad, house fries & sauce (garlic, mushroom, pepper, béarnaise) \$28
- 300g Porterhouse steak (gfo)** salad, house fries & sauce (garlic, mushroom, pepper, béarnaise) \$32
- 300g Scotch fillet (gfo)** salad, house fries & sauce (garlic, mushroom, pepper, béarnaise) \$39
- 300g Reef & beef rump** lemon pepper squid, grilled prawns, salad, house fries & garlic sauce \$38
- 300g Rump & ribs (gfo)** coleslaw, house fries & sauce (garlic, mushroom, pepper, béarnaise) \$39

## Sides

- Fries** aioli & tomato sauce \$9
- Onion rings** paprika chicken salt \$9

- Seasonal vegetables** buttered \$7
- Wedges** sweet chilli & sour cream \$10