

Menu

Introducing the stone...

- Embrace your inner chef
 - Cook at your table
- The stone is volcanic rock, heated to 450 degrees
 - No oils or fats used
- It's not just a meal, it's an experience



A great place to start

Garlic and herb bread \$6
Tomato and basil bruschetta \$9
Ciabatta bread served w balsamic vinegar, olive oil and dukkah \$9.5

Tapas... to share

1 tapa \$9, 3 tapas for \$24, 6 tapas for \$40

Tempura zucchini flowers stuffed w gorgonzola cheese,
drizzled w balsamic reduction **
Italian meatballs tossed in a napoli sauce, glazed w shaved grana padano *
Prawn and ginger dumplings, lightly steamed, served w a
sweet soy dipping sauce
Risotto balls filled w porcini mushroom and leek w lime aioli **
Panko crumbed soft shell crab w homemade chilli jam
Crispy fried chorizo w saffron aioli *

Sizzling on the rock

minimum order - 3 tapas

Tom yum marinated lamb kebabs w pickled cucumber salad *
Red wine macerated field mushrooms w salsa verdi **
Haloumi wrapped in prosciutto w eggplant chutney *
Mini beef mignons w spicy onion jam *
Scallops w fennel and sherry reduction *
Thai spiced chicken tenderloins w curry sauce *

Salads... from the garden

Pear, blue cheese, spanish onions and baby salad leaves w a walnut dressing \$13.5 **
Moroccan spiced lamb w roasted kumera, baby beetroot, fetta cheese,
toasted pinenuts, cherry tomatoes and a harissa dressing \$16.5 *
Pan fried prawns tossed w spinach and cherry tomatoes served w
a chilli soy and mirin dressing served on hot rock \$17.5 *
Lightly spiced chicken mixed w spinach, roast pumpkin, and baby beets
topped w grilled halloumi cheese \$16.5 *

Light bites

served w your choice of chips or salad add \$2

Wagyu beef burger w lettuce, tomato, cheese, onion jam, tomato relish and bacon \$15
Chicken and bean burrito w napoli sauce, mozzarella cheese, guacamole and salsa \$15.5
Chicken and haloumi on toasted turkish bread w roast tomato, lettuce and spanish onions \$15.5
Spicy salt and pepper calamari w chilli soy dressing \$14 *
Asparagus, cherry tomato, bocconcini and fresh basil pizza w a napoli base \$18.5 **
Prosciutto, parmesan, chili, and rocket pizza w a pesto base \$18.5

* celliac **vegetarian ***vegan

With a knife and fork

Lightly beer battered barramundi and chips, your choice of grilled or fried w tartare and lemon \$15

Pot pie of grain fed lamb ribeye, braised in a red wine jus w jacket potato stuffed w cheddar and chives \$18

Linguine w prawns, chilli, garlic, tomato, rocket bound in your choice of creamy white wine or napoli sauce \$18

Chicken stuffed w bocconcini, pinenuts, spinach and porcini mushrooms w a salad of walnut, pear, pumpkin and pecorino \$24.5 *

Grilled atlantic salmon served w pumpkin and sundried tomato frittata and a watercress and orange salad \$24.5 *

Sirloin (300g) angus hereford cross from southern queensland, grain fed 100 days, w jacket potato stuffed w cheddar and chives \$25 *

Thyme roasted field mushrooms, spinach, roast fennel bulb and char grilled capsicum bound in a gruyere and thyme sauce served w ciabatta bread \$18.5 **

Sizzling on the rock

Moroccan spiced lamb backstrap served w saffron rice salad, minted yoghurt and a papadum \$26 *

Pork tenderloin and pear served w maple, whisky and ginger sauce, mango salsa and a rocket and parmesan salad \$25 *

250gm peppered eye fillet steak served w paris butter, jacket potato stuffed w cheddar and chives and a garden salad \$28 *

Blackened atlantic salmon w salsa verdi, prosciutto wrapped asparagus and kumera crisps \$25 *

Dukkah spiced tofu w eggplant chutney w a salad of walnut, pear, pumpkin and pecorino \$19 ***

Cheeky sides

Chips with aioli \$6

Wedges w sour cream and sweet chilli \$8.5

Steamed garden vegetables \$7.5 *

Green salad \$5 *

Rocket pear and pecorino salad \$7 *

Beetroot and feta salad \$7 *

Marinated green olives \$7.5 *