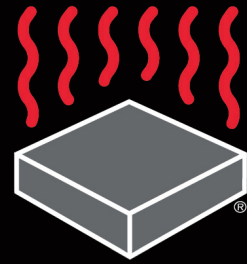




WELCOME TO STONEGRILL



The method of cooking food on stones can be traced back to the Ancient Egyptians & Vikings. Stonegrill® have refined & perfected this age-old idea for the modern-day diner & restaurateur.

WHAT DO I DO

Stonegrill® ensures that you will enjoy a meal freshly grilled to your personal taste, whether it be rare, medium or well done. Simply turn over your meal, to ensure that all of the natural juices & flavours remain inside. Then cut a portion or two & lay it on its side, allowing it to sear & cook to your liking.

- ✓ Healthier & lower in calories than traditional cooking
- ✓ Prime cooking temperature for 30 minutes

HOW DOES IT WORK

It's an interactive experience. Your meal is served at the table on a super heated natural volcanic stone. The specially selected stones, chosen for their heat retention, are heated to 400°C in our purpose built oven.



OPEN FROM 5.30PM

*Minimum charge of \$26 per person
No splitting of bills Minimum Age 13 years (including Infants).*

STARTERS

TO SHARE

	MEMBER PRICE	GUEST PRICE
GARLIC BREAD	\$7	\$10
GARLIC & CHEESE BREAD	\$8.50	\$11.50
GARLIC BREAD WITH CHEESE & BACON	\$10	\$13
VIENNA SOURDOUGH BRUSCHETTA Cherry tomato, basil, bocconcini and pesto oil	\$10	\$13

ENTRÉES FOR 2

	MEMBER PRICE	GUEST PRICE
OYSTERS NATURAL (A)		
HALF	\$27	\$32
DOZEN	\$50	\$60
OYSTERS KILPATRICK (A)		
HALF	\$33	\$38
DOZEN	\$60	\$65

	BEEF AND VEGETABLE KEBABS (2)	\$25 / \$30
Garlic yoghurt dipping sauce		

	SEAFOOD STONE (l)	\$27 / \$32
Tiger prawns, scallops, baby octopus, calamari		

	TIGER PRAWN SKEWERS (l)	\$24 / \$29
4 skewers, served with citrus mayo		

	PORK BELLY	\$29 / \$34
Slow braised and accompanied with plum glaze		

	LAMB CUTLETS	\$32 / \$38
4 lamb cutlets, served with Rich Glen's bush tucker dukkah and balsamic glaze		



Presented on volcanic stone at the table – Grill it to perfection, just how you like it

STEAKS



PREMIUM



EYE FILLET 300G MSA YP

MEMBER PRICE GUEST PRICE
\$48/ \$56



EYE FILLET 150G MSA YP

\$30/ \$36



SCOTCH FILLET 300G MSA YP
Great Southern Pinnacle MB2+

\$45/ \$54



PORTERHOUSE 200G MSA YP
Grass fed Blue Diamond MB2+

\$37/ \$44



RIB EYE 350G YP
On bone

\$50/ \$60

All Steaks and Mains are served with a sauce or mustard of your choice, and a side of seasonal pan-fried vegetables or crisp garden salad

With your choice of Sauce: Mushroom, Pepper, Gravy, Garlic Butter, Tartare or Mustard (Seeded, Dijon or Hot English)

Your first two sauces are complimentary. Additional sauces will be charged at \$3 per sauce

SIDES

SURF TURF (I)

Prawns and scallops with white wine sauce

MEMBER PRICE GUEST PRICE
\$12/ \$14

PRAWNS (3) (I)

\$10/ \$12

SCALLOPS (3) (I)

\$10/ \$12

GARDEN SALAD

\$7/ \$9

PAN FRIED VEGETABLES

\$7/ \$9

CHIPS

\$9/ \$11

WEDGES

\$11/ \$14

BEER-BATTERED ONION RINGS

\$11/ \$14



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MAINS

MAIN MEALS



VEGETARIAN STACK (V)

\$27/ \$32

Capsicum, zucchini, eggplant and mushroom topped with halloumi



LAMB CUTLETS

\$32/ \$38

4 points accompanied with Rich Glen's bush Tucker Dukkah and balsamic glaze



MIXED GRILL

\$42/ \$50

A selection of popular cuts including porterhouse, lamb cutlets and pork belly

ROAST PUMPKIN AND SAGE GNOCCHI (V) (DF)

\$19/ \$23

Pan-seared potato gnocchi with roasted pumpkin, baby spinach, semi-dried tomatoes & toasted pine nuts, tossed in fragrant garlic & sage olive oil

MUSHROOM RISOTTO

\$19/ \$23

Creamy Arborio rice with mushrooms and asparagus, finished with shaved Parmesan

CHICKEN SCHNITZEL

\$22/ \$26

Golden crumbed schnitzel served with thick-cut steak fries and house side salad served with your choice of sauce

TRADITIONAL PARMA

\$25/ \$30

House Napoli sauce, shaved ham and golden melted cheese blend, served with thick-cut steak fries and house side salad

V - Vegetarian DF - Dairy Free DFA - Dairy Free Option Available
I - Contains Imported Ingredients GF - Gluten Free
GFA - Gluten Free Option Available A - Contains Australian Ingredients

ALLERGEN DISCLAIMER

Please be advised that menu dishes may contain or may come into contact with gluten, dairy and nuts. Our menu can be adjusted where possible to accommodate dietary requirements and remove specific allergens upon request. Please inform our staff of any allergies or dietary requirements before ordering. While we take care when preparing allergen-free meals, we cannot guarantee that any dish is completely free from allergens due to the risk of cross-contact.



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SEAFOOD

MAIN MEALS



MURRAY COD (A)

\$45/ \$54

Locally sourced 200g Murray cod fillet



BARRAMUNDI (I)

\$35/ \$42

200g centre-cut fillet, topped with tender calamari



SALMON (I)

\$35/ \$42

200g skin-on centre-cut fillet, topped with scallops and prawns

BEER-BATTERED FLATHEAD (I) (DFA)

\$20/ \$25

Served with lemon, tartare sauce, steak fries and house side salad

(A) Australian

(I) Imported

DESSERT

STICKY DATE PUDDING

\$12/ \$15

Club's own warm sticky date pudding, drizzled with butterscotch sauce and finished with a dollop of cream

AFFOGATO

\$12/ \$15

Vanilla ice cream, served with a shot of Dimattina Bright Eyes espresso and Frangelico



COLD STONE ICE-CREAM

\$12/ \$15

Creamy vanilla ice cream served on a frozen stone with your favourite sweet treats. Cadbury Flake, M&M's, Allen's mixed lollies and warm chocolate fudge sauce

CHARCUTERIE BOARD FOR TWO

\$40/ \$45

Mild salami, pepperoni, creamy Australian camembert and vintage cheddar. Served with spicy capsicum dip, quince paste, fresh strawberries, sourdough, crisp water crackers, olive oil and local Rich Glen bush tucker dukkah



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