

STONE

Restaurant & Bar

TO START

Sicilian green olives marinated in garlic and chili with grilled sour dough V	12
Warm turkish bread housemade tzatziki and hummus V	12
Salt and pepper squid chilli jam + lime GF	13
Smoked salmon rosettes goat cheese mousse and micro herbs GF	14
Spicy honey bbq glazed chicken drumettes sesame seeds and shallots	13
Arancini chef's daily creation + accompaniments V	13
Pan fried octopus and smoked chorizo chilli, cherry tomato and lemon GF	15
Garlic prawn trio pumpkin and chive risotto with prosciutto crisps GF	15
Thai rare beef fresh herb salsa and tamarind dressing GF	14
Polenta chips chilli plum sauce V	12
Duck spring rolls ketjap manis	14

PIZZA AND PASTA

Margherita tomato base mozzarella + cherry bocconcini V	20
Spicy chicken tomato base + mozzarella + mushrooms and peri peri aioli	22
Pork tomato base + slow roasted pork belly + ham + mozzarella + red onion and smokey BBQ sauce	22
Pappardelle of wild mushroom with spinach + parmesan in a garlic infused cream sauce and pangratatto V	26
Penne with braised beef ragu red wine and garlic in a rich tomato sugo	24
Spaghetti marinara squid + prawns, green lip mussels, garlic and chilli with light napolitana sauce	26

ALL DAY EVERYDAY

Mantra club sandwich southern style chicken, crispy bacon, smashed avocado, swiss cheese + tomato relish on charred sourdough, crispy fries + aioli	22
Greek lamb burger haloumi, eggplant relish, tzatziki lettuce tomato, onion and crispy fries + aioli	21
Steak sandwich rib fillet, caramelised onion, jack cheddar and smokey bbq sauce on toasted turkish with fries and aioli	22
Grilled chicken wrap lettuce, swiss cheese, avocado, tomato and crispy fries + aioli	19
Caesar salad cos lettuce, crispy bacon, herbed croutons + soft poached egg	18
	add chicken 5
Quinoa salad shredded fennel, beetroot, carrot, kale, toasted almonds + pomegranate dressing V/GF	16
	add chicken 5
Curried chicken pilaf cauliflower, snow peas, coriander, chilli, toasted cashews + soft poached egg GF	28
Butter chicken steamed rice, pappadum + lemon infused yoghurt	27
Char kway teow flat rice noodles chicken + prawn in chilli and soy with bean sprouts + coriander GF	29
JBS ROYAL MSA rump steak 200g garden salad, crispy fries + mushroom jus GF	29
	29

ON THE SIDE

Garden salad white balsamic vinaigrette V/GF	8
Steamed seasonal vegetables sesame seeds V/GF	8
Creamy garlic mash sea salt + black pepper V/GF	8
Crispy fries aioli V/GF	8

THE MAIN EVENT

Crispy skinned salmon new potatoes, green beans, snow peas and citrus hollandaise GF	31
Roasted chicken supreme pumpkin puree, grilled mediterranean vegetables and shiraz jus GF	29
Mesquite spiced lamb rump crisp polenta chips snow peas, blistered truss tomatoes and cab merlot jus GF	31
Twice baked crispy pork belly truffled new potatoes sautéed kale, heirloom carrots and mushroom jus GF	29
Duck breast wild mushroom risotto, charred broccoli florets and cranberry reduction GF	32
Slow cooked beef cheek garlic mash steamed greens and earthworks shiraz jus GF	31
300g scotch fillet garlic mash broccoli, asparagus and cabernet jus GF	38

PERFECT FINISH

Lemon myrtle creme brulee nut biscotti and fresh berries V	13
Tiramisu deconstructed with espresso syrup, mascarpone, vanilla sponge and shaved chocolate V	14
Red wine poached pear buttered nut crumble and vanilla bean ice cream and fresh berries V	13
Pistachio mille feuille pastry crisps, pistachio cremeux saffron gel and salted caramel mousse	14
Death by chocolate honeycomb shard couverture ganache and cocoa gel GFO	14
Sorbet trio chef's daily flavours persian floss and fresh berries V/GF	10
Cheese ask your server for today's varieties served with lavosh + accompaniments per portion	11