



# MENU



# WELCOME

The Stonegrill is a unique dining experience.

All meals are served on a 400 degree special volcanic stone and cooked at your table by you.

Not only will every single juicy bite be full of flavour and cooked to your liking, but the stonegrill cooking method is internationally recognised as one of the healthiest methods of cooking and is supported by the National Heart Foundation. All the meats that we have selected are MSA certified.

Meat Standards Australia is an independent standard used to guarantee that MSA graded Beef and Lamb consistently meets expectations regarding flavour, juiciness and tenderness.

To complete this incredible dining experience we have developed a selection of matching wines to compliment and accentuate the best in all meats served at Stonegrill Steakhouse, so just let our staff guide you through this exclusive dining experience and enjoy your meal in addition to some of the extras our chefs have prepared for you.

**Paolo de Luca**  
Executive Chef

# ENTREES

## BREAD AND BUTTERS 9

Hot homestyle bread served with a selection of infused butters (Chilli, Garlic & Parsley and Porcini & Truffle).

## MIXED OLIVES 12

A selection of pan fried garlic and rosemary infused mixed olives.

## SMOKED SALMON AIRBAG 17

Encased with prawns, apple, tomato, celery, aioli & coriander, cucumber with mint mascarpone.

## PROSCIUTTO & MELON SALAD 16

Rocket lettuce, fresh watermelon, crisp prosciutto, pine nuts, cherry tomato, shaved parmesan, sweet lemon balsamic dressing.

## GRILLED CHORIZO ROMESCO 17

Scored and grilled mild spiced chorizo served with Spanish romesco sauce

## ST. JACK'S SCALLOPS 19

Pan fried scallops, flambé with brandy and finished with a champignon mushroom creamy sauce.

## DEVILS MARBLES 15

Crumbed Arborio rice infused with Spanish saffron and lemon skin, with a heart of melted cheese and a hint of chilli. Served with Ajvar sauce.

# STONEGRILL

Please be aware of the high temperature of the stone. Do not touch it with bare hands. If you need assistance please ask our friendly staff.

## ALL STONEGRILL MEALS ARE SERVED WITH YOUR CHOICE OF...

### SIDES - SELECT 1

- a) Roasted potatoes & stir fried vegetables.
- b) Fresh seasonal salad.
- c) Chips.

### SAUCE - SELECT 1

- a) Creamy mushroom sauce.
- b) Green peppercorn sauce.
- c) Diane sauce.
- d) Light chilli mint sauce.
- e) Garlic and lime aioli.
- f) Chef's creamy seafood sauce, infused with brandy, lime, basil and soy.

## WAGYU SELECTION

### TAJIMA WAGYU RUMP 38 MS6+ 300G

Raised in Northern Victoria, this crossbred Wagyu is fed a specially formulated Japanese diet for a minimum of 400 days.

### WESTHOLME WAGYU 72 SCOTCH MBS 7+ 250G

Westholme cattle graze on pristine tracks of Mitchell grass and are grain-fed proprietary blends to produce rich marbling, signature tenderness and a juicy steak.

## BEEF SELECTION

### EYE FILLET (Specifically selected from our Butcher) 150G 30 300G 47

Butcher's Private selection.

### LITTLE JOE SCOTCH FILLET 150G 28 300G 48

Naturally raised by farmers in southern Australia, Little Joe is a grass fed beef with a minimum marble score of 4. Additionally, the JBS Farm Assurance program ensures high standards of animal welfare and environmental stewardship.

### RIVERINA BLACK ANGUS RUMP STEAK 150G 21 300G 31

Grainge Angus Beef originates from the fertile Riverina region of NSW, where specially selected Black Angus cattle are fed a grain based diet for an average of 120 days.

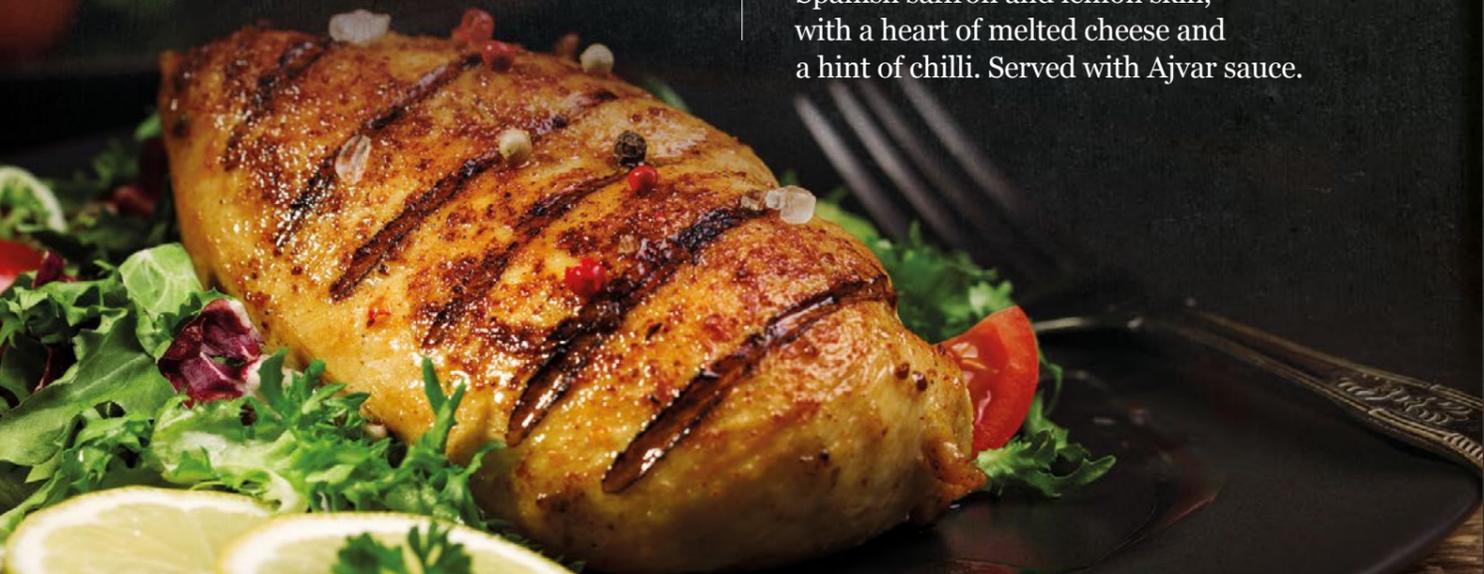
### GRASSLAND PREMIUM T/BONE 400G 42

From Australia's Eastern Seaboard 100% grass-fed beef just as nature intended. Grasslands cattle are raised in natural pastures where they can roam and graze as they please, delivering healthy, nutritious, and natural beef that is not only good for you, but good for the environment.

### BROOKLYN VALLEY N.Y. STEAK 150G 22 300G 35

This free-range, grass-fed, hormone-free Black Angus beef has a premium Marble Score of 3+. Based in the cool climate of the Gippsland Region in Southern Victoria.

CONTINUED OVER...



# STONEGRILL CONT..

## LAMB SELECTION

### SOVEREIGN 5 PIN RACK OF LAMB 40

Sovereign Lamb is all natural prime lamb raised in the pristine Goldfields region of Victoria Australia. The region has produced Australia's finest pure meat lambs since the 1880's.

## CHICKEN SELECTION

### MARINATED CHICKEN BREAST 25

Chicken breast marinated with a selection of fresh Mediterranean herbs.

## MIXED & PLATTERS

### MIXED GRILL 43

A juicy selection of rump steak, lamb cutlets, chicken breast with seasoned Roma tomato.

### BUNGLE BUNGLE PLATTER FOR TWO AND 2 GLASSES OF WINE 145

A selection of our prime meats accompanied with buttered vegetables and roasted spuds, a selection of our sauces, chips, oven roasted breads and two glasses of red or white house wine.

### RIVERINA TOMAHAWK PLATTER FOR TWO +/- 1.8 KG 175

*(please ask our staff for availability)*

From the fertile Riverina region of NSW, where selected cattle are grain fed for an average of 120 days. Served with buttered vegetables and roasted spuds, a selection of our sauces, chips oven roasted bread and two glass of red or white house wine.

# SEAFOOD

### BARRAMUNDI FILLET 29

Marinated with fresh herbs, served with roasted garlic and lime aioli or our Chef's creamy seafood sauce, infused with brandy, lime, basil and soy.

### SALMON FILLET 29

Marinated with fresh herbs, served with roasted garlic and lime aioli or our Chef's creamy seafood sauce, infused with brandy, lime, basil and soy.

### SEAFOOD MIXED GRILL 39

Marinated Salmon and Barramundi fillet, prawns and scallops served with a lime and roasted garlic aioli or our Chef's creamy seafood sauce, infused with brandy, lime, basil and soy.

### VEGETARIAN MEDLEY WITH HALOUMI CHEESE 28

A selection of fresh seasonal vegetables and haloumi cheese, served with Ajvar sauce.

## SEAFOOD EXTRAS

3 Prawns (on stone)	9
3 Scallops (on stone)	10
Garden salad	7
Steak house chips (serves 2)	8
Steak house Cajun chips (serves 2)	8
Seasonal vegetables	7

## SEAFOOD SAUCES

Creamy mushroom sauce.

Green peppercorn sauce.

Diane sauce.

Light chilli mint sauce.

Garlic and lime aioli.

Chef's creamy seafood sauce, infused with brandy, lime, basil and soy.



# KIDS MENU

Our kids menu is available for under 12's only.

## CHICKEN SCHNITZEL 14

In house crumbed chicken breast served with chips and tomato, BBQ or aioli sauce.

## FISH AND CHIPS 14

In house crumbed flat head tail served with chips and tomato or aioli sauce.

## SPAGHETTI BOLOGNESE 14

Grandma's Bolognese recipe tossed with spaghetti.

## VANILLA GELATO 7

With fairy floss and home made chocolate or butterscotch sauce.

**Please be aware** that your children might be seated close to one of our extremely hot stones. We kindly request that you supervise your children at all times.

# DESSERTS

## SMASH AND CRASH 13

Our signature house dessert. An artisan vanilla bean gelato, on a cold stone served with your choice of the following and garnished with fairy floss...

- |                    |                           |
|--------------------|---------------------------|
| <b>Select 2</b>    | <b>Select 1</b>           |
| a) Mini M&M's      | a) Butterscotch sauce     |
| b) Chocolate Flake | b) Warm Chocolate ganache |
| c) Maltesers       |                           |
| d) Marshmallows    |                           |

## LIQUORICE PANA COTTA 13

An aromatic set infusion of double cream & liquorice root, served with caramelized orange zest.

## FROZEN CITRUS SOUFFLE 13

Lemon & lime scented with mixed berry compote.

## COFFEE AND CHOCOLATE CAKE 13

Flourless chocolate fudge cake with coffee crumbs and clotted cream.

# DRINKS

## BEER

- Super Dry ..... 6.9
- Carlton Dry ..... 6.9
- Extra Dry ..... 6.9
- XXXX Dry ..... 6.8
- James Squire 150 Lashes ..... 8.0
- Kosciuszko Pale Ale ..... 8.1
- Corona ..... 8.3
- Byron Bay Lager ..... 6.5
- Pure Blonde ..... 6.9
- Iron Jack ..... 6.4
- XXXX Gold ..... 6.3
- Furphy Refreshing Ale ..... 6.9
- Guinness ..... 8.5

## CIDER 8.5

Rekorderlig Strawberry and lime.

## SOFT DRINK 4

Coke, Coke No Sugar, Lift and Sprite.

## JUICE 4.4

Orange, Apple.



*Being a big fan of Stonegrill Steakhouse should have its rewards, and now it does!*

To take advantages of the benefits of Banjo's Rewards, you just need to be a member of The Builders Club and start dining, then watch the rewards roll in!

### BANJO'S REWARD BENEFITS

- Every \$1 = 1 point \*
- Members receive e-newsletters and access to special offers and events.
- A special Birthday dessert, anytime during the month of your birthday.
- Once you accumulate 2,000 points you will be presented with an exclusive steak knife, engraved with your name, this will be put into our display case and presented to you to use each time you dine.

*\*Points earned in Stonegrill are only valid for promotions in Stonegrill.*



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