

Introducing the Builders Club *Stonegrill Steak House*

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 stone grill 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



Opening Hours

Lunch: 11:30am—2:00pm

Friday to Sunday

Dinner: 5:30pm—9pm

Monday to Thursday

5.30pm—9.30pm

Friday to Sunday

Booking Enquiries

Email: ash@thebuilders.com.au



STARTERS

Garlic and Herb Bread

Buttered homestyle bread with fresh garlic and Mediterranean herbs

6

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Chilli Bread

Chilli infused butter spread on homestyle bread

6

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Truffle and Parsley Bread

Homestyle bread topped with truffle and parsley butter

8

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Mix Breads

A selection of all the above breads

8

ENTREE

St. Jack's Scallops

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

16

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Devils Marbles

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

14

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Outback Garden

A vibrant mix of fresh vegetables, including eggplant, onion, celery and tomatoes finished with olives, capers, basil and pine nuts. Topped with fresh ricotta and chives

15

ENTREE

Summer Prawns

Prawn Cocktails served with our in-House sauce, avocado and seasonal fruit
16
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Country Lamb Soup

Lentils and fresh root vegetables blended together with Great Southern Lamb
15

STONEGRILL

All Stonegrill meals are served with your choice of roasted potatoes and stir fried vegetables or fresh seasonal garden salad or chips and one sauce

Wagyu Beef 300g.

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

39
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Darling Downs Eye Fillet

Darling Downs Beef is from South Eastern Queensland This area is extremely fertile agricultural land, where cattle are grain fed for over 120 days.

300g. 37

150g. 29
...

Cape Grim N.Y. Steak

Cape Grim is located on the north-west corner of pristine Tasmania. Cape Grim Beef is a totally natural grass fed cattle on rich native pastures. The beef's distinct and natural marbling and flavour guarantees tenderness and consistency.

300g. 34

150g. 26
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Marinated Chicken Breast

Chicken breast marinated with a selection of fresh Mediterranean herbs

STONEGRILL

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Great Southern 5 Pins Rack of Lamb

Great Southern Lamb is a naturally grass fed, free range lamb, raised on some of Australia's most prestigious farming country in Southern NSW

37

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Grainge Rump Steak .

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

500g. 31

250g. 19

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Riverina Black Angus T/Bone 500g.

Riverina Angus Beef is produced in the Riverina region of Southern New South Wales, where Black Angus cattle are grain fed for over 120 days. Riverina Angus Beef is verified under the JBS Angus program

35

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.

STONE_{mixed}GRILL

Bungle Bungles Platter for Two and a Glass of Wine

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

129

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Mixed Grill

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

36

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Seafood Mixed Grill

Salmon, Barramundi fillet, John Dory and scallops served with a lime and roasted garlic aioli

34

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STONEGRILL

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Fish Lovers

Salmon fillet lightly smoked and marinated with fresh herbs, served with roasted garlic and lime aioli

28

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Vegetable Medley with Haloumi Cheese

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

22

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Sauces

Creamy mushroom sauce
Brandy infused pepper sauce
Diane sauce
Light chilli mint sauce
Garlic and lime aioli

Extras

3 Scallops (on stone)	9
Garden salad	7
Steak house chips	7 (serves 2)
Steak house Cajun chips	7 (serves 2)
Seasonal vegetables	7
Sauces	4

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KIDS MENU

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

Chicken Schnitzel

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

14

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Fish and Chips

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

14

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Spaghetti Bolognese

Grandma's Bolognese recipe tossed with spaghetti

14

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Vanilla Gelato

With fairy floss and home made chocolate sauce or butterscotch

7

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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

BEVERAGES

Beers

Corona	7.6
Heineken	7.5
Kirin	6.7
Stella Artois	6.9
JS 150 Lashes	7.4
JS Golden Ale	7.4
JS Tropical Ale	7.4
Kosciuszko Pale Ale	7.4
Guinness	7.7
Tooheys New	6.1
Tooheys Old	6.1
Hahn Super Dry	6.2
Extra Dry	6.1
James Boags Premium	7.3
XXXX Gold	5.6
Iron Jack	5.7
Hahn Light	5.5

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Spirits

We have an extensive range of spirits available.
Ask our friendly staff for assistance

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Soft Drinks

4.8

Juices

4.3

Ice Tea

Teza lemon and mandarin
Teza peach

5.5

All Tea & Coffee

4.5

DESSERT

Smash & Crash

Vanilla gelato served on a frozen cold stone with your choice of, Maltesers, Marshmallow, chocolate Flake, cashew nut or mini M&Ms and finished with warm chocolate ganache or butterscotch sauce. Choose two of these extras for you to smash, crash or fold into the gelato on the stone

11

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Coober Pedy Curd

A vanilla tart filled with lemon curd and finished with a mixed berry compote

9

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Pineapple and Macadamia Steamed Pudding

Steamed pudding enriched with caramelized pineapple and macadamia nuts topped with an indulgence of butterscotch sauce and served with coconut gelato

9

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Stuffed puffs

In house choux pastry filled with a ricotta and Baileys cream dipped in a orange and chocolate ganache.

9