

SPARKLING WINE

	g	250ml	b
JACOB'S CREEK PINOT NOIR CHARDONNAY <i>blend of regions</i>	Piccolo		8.9
PAULETTES RED <i>clare valley, sa</i>	Piccolo		12
YARRABURN PICCOLO <i>yarra valley, vic</i>	Piccolo		14
McPHERSON PINOT CHARDONNAY <i>nagambie, vic</i>	7.9		32
HOWARD VINEYARD CLOVER SPARKLING <i>adelaide hills, sa</i>	9.5		39
BLACK CHOOK SPARKLING SHIRAZ <i>mclaren vale, sa</i>	9		37
GEORG HENSEN HALLAMARK CUVÉE <i>tasmania</i>			79
MUMM <i>champagne, france</i>			99

RIESLING

LEO BURING <i>eden valley, sa</i>	8.5	12	35
VICKERY <i>clare valley, sa</i>	10	14	40

CHARDONNAY

D'ARENBERG OLIVE GROVE <i>mclaren vale, sa</i>	8.5	12	35
PETALUMA WHITE LABEL <i>adelaide hills, sa</i>	12	17	49

WHITE VARIETALS

GRANT BURGE MOSCATO <i>barossa, sa</i>	8.5	12	35
PARACOMBE PINOT GRIS <i>eden valley, sa</i>	9	13	37

SAVIGNON BLANC

McPHERSON <i>nagambie, vic</i>	7.9	11	32
SQUEALING PIG <i>marlborough, nz</i>	9.5	13	39
SHAW AND SMITH <i>adelaide hills, sa</i>	12	17	49

ROSE

LANGMEIL BELLA ROUGE <i>barossa valley, sa</i>	8.5	12	35
ROCKFORD ALICANTE BOUCHET <i>barossa valley, sa</i>	12	17	49

PINOT NOIR

LITTLE YERRING <i>yarra valley, vic</i>	9.5	13	39
KOOYONG MASSALE <i>mornington peninsula, sa</i>			65

CABERNET SAUVIGNON

BLEASDALE MULBERRY TREE <i>langhorne creek, sa</i>	8.5	12	35
RESCHKE "RUFUS THE BULL" <i>coonawarra, sa</i>	10	14	40
BOWDEN ESTATE <i>coonawarra, sa</i>			69

SHIRAZ

McPHERSON <i>nagambie, vic</i>	7.9	11	32
D'ARENBERG FOOTBOLT <i>mclaren vale, sa</i>	9.5	14	39
PEPPERJACK SHIRAZ <i>barossa, sa</i>	12	17	49
ST HUGO <i>barossa, sa</i>			99
MOLLYDOOKER BLUE EYED BOY <i>mclaren vale, sa</i>			79
ROCKFORD BASKETPRESS <i>barossa, sa</i>			130

MERLOT

SHOTTESBROOKE <i>mclaren vale, sa</i>	9.5	13	39
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RED VARIETALS

MR MICK TEMPRANILLO <i>clare valley, sa</i>	8.5	12	35
PARACOMBE THE RUBEN <i>adelaide hills, sa</i>	10	14	40
ROD & SPUR SHIRAZ CABERNET <i>barossa, sa</i>			79



THE WOODVILLE

TO START

GARLIC BREAD

golden roasted filone with garlic butter 6

BRUSCHETTA

vine-ripened tomato, semi-dried tomato, fresh basil, sticky balsamic on toasted filone 9.5
+ Danish feta 0.5

SHARE IT

SHARE PLATES \$10ea or 3 for \$27

PANKO CRUMBED PRAWNS

with house made tartare and lime (4)

OVEN BAKED STUFFED MUSHROOMS

with semi dried tomato, fresh basil and bocconcini cheese
served with sticky balsamic (2)

BBQ DUCK SPRING ROLLS

with honey & teriyaki dipping sauce (3)

SALT AND PEPPER SQUID

with garlic aioli (6)

MUSHROOM, LEEK & PARMESAN ARANCINI BALLS

with bush tomato chutney (5)

HOUSE MADE DIPS

guacamole

tzatziki

capsicum, sundried tomato & feta 12.90

FRIDAY NIGHT LIVE MUSIC

FROM 5:30PM

HAPPY HOUR

MONDAY - FRIDAY 4PM - 7PM

SUPER SATURDAYS 12PM - 5PM

(gf) gluten free (gfo) gluten free optional (v) vegetarian
vegan options available. please see our friendly staff for dish options

BURGERS

ANGUS BEEF BURGER

angus beef patty, American cheddar, double smoked bacon, tomato, lettuce, beetroot relish, aioli, battered onion rings, chips 18
+ double beef 4.5

CHICKEN BURGER

crispy chicken tenders, American cheddar, avocado, red onion, charred capsicum, vine-ripened tomato, aioli, chips 18

VEGETARIAN BURGER

chargrilled eggplant, American cheddar, zucchini, swiss brown mushroom, rocket, red onion, fire-roasted capsicum, aioli (v) 17

THE BEST OF THE BEST

COORONG BEEF RUMP SCHNITZEL

chips, salad and choice of sauce 19.5
+ parmigiana topping 3 + hawaiian 3

ALDINGA CHICKEN BREAST SCHNITZEL

300g chips, salad and choice of sauce 19.5
500g chips, salad and choice of sauce 24.9
+ parmigiana topping 3 + hawaiian 3

CAESAR SALAD (gfo)

cos lettuce, double smoked bacon, parmesan, anchovies, herb croutons, poached egg, house made caesar dressing 16.9
+ chicken 3

MARKET FISH OF THE DAY

ask our team for today's catch (POA)

FISH & CHIPS

Coopers Ale battered or grilled, salad, aioli, lemon 18.5

SALT & PEPPER SQUID

chips, salad, wasabi mayo, lemon 18.9

PANKO CRUMBED PRAWNS

served with chips, salad, lemon and house made tartare 21

CONFIT DUCK & WILD MUSHROOM RISOTTO

with caramelised onion, baby spinach and shaved parmesan in a cream based sauce 24

CHICKEN BREAST (gf)

wrapped in double smoked bacon, served on smashed potatoes with a pink peppercorn and thyme cream sauce served with sweet potato crisps 28.50

CHEF'S CURRY OF THE DAY

served with steamed basmati rice, pappadum and mint yoghurt 19.5

350G SCOTCH FILLET (gfo)

cooked to your liking, served on chunky cut potato with garlic butter and bacon beef jus 38.5

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THE STONEGRILL



STONEGRILL DINING allows you to enjoy your meal freshly grilled to your taste. Your last bite is as hot and juicy as your first. High temperatures sear in all the natural juices. Healthy & nutritious, with a sensational taste unique to STONEGRILL.

all stones served with chips & salad

250G COORONG RUMP (gfo) 29.9

400G COORONG RUMP (gfo) 35.5

350G SIRLOIN (gfo) 34.5

SEAFOOD SELECTION (gfo)

prawns, squid, fish, Atlantic salmon, served with hollandaise sauce 36

MIXED GRILL (gfo)

Pork sausage, beef rump steak, chicken skewers, lamb rump served with smokey BBQ sauce 34.5

STEAK & SEAFOOD FOR 2 (gfo)

400g beef rump steak, prawns, Atlantic salmon, squid 73.5

ADD SOMETHING EXTRA

prawns (3) 7
squid (4) 6
chicken skewer (2) 5
lamb rump (120g) 8
Atlantic salmon (120g) 8

SIDES

chips with aioli (gfo) 8.5

wedges with sour cream and sweet chilli 9.5

battered onion rings 9

greek salad (gf) 7.5

market vegetables (gf) 8

ADD YOUR SAUCES

gravy / creamy field mushroom / creamy peppercorn / diane / garlic / smokey BBQ / aioli / wasabi aioli / tomato relish / hollandaise (gf) / ranch / bacon beef jus / tartare / Chef's ultra hot chilli sauce (gf) 1.5
+ extra sauce 1.5

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