FOOD

TO START

GARLIC SOURDOUGH (v) add cheese + 3	9		
HOUSEMADE TRIO OF DIPS grilled pita & crudites (v,gfo) extra pita \$5	16		
ROASTED BEETROOT AND CUMIN ARANCINI (3) dill mayo (ve) (gf)	16	SALADS	
CHICKEN TRIO TACOS (3) fried chicken, pico de gallo, shredded lettuce, sriracha aioli	16	TRADITIONAL CAESAR cos lettuce, crispy bacon, anchovies, soft poached egg, parmesan, croutons, caesar	22
EXTRA TACO + 4		dressing (gf)	
FISH TRIO TACOS (3) crispy fried fish, shredded lettuce, pico de gallo, tartare	17	CRUNCHY NOODLE SALAD crunchy noodle, capsicum, red onion, snow peas, carrot, cucumber, fried shallots, herbs, housemade nam jim dressing (gfo)(v)	22
EXTRA TACO + 4		ADD	
KOREAN FRIED CHICKEN TENDERLOINS (5) ssamjang mayo (gf)	16	CHARGRILLED BEEF STRIPS ROASTED CHICKEN GRILLED PRAWNS (3)	6 6 9
CHIMICHURRI BEEF SKEWERS (2) coconut dipping sauce (gf)	17	LEMON PEPPER SQUID (4) HALOUMI (3)	7 6
LEMON PEPPER SQUID aioli (gf)	15	KIDS	
CHICKEN WINGS (6) house made smoky bbq & honey glaze or buffalo	16	includes choice of fruit juice or soft drink + ice cream cup & toppings	
with ranch sauce		CHICKEN NUGGETS chips, carrot, cucumber sticks, tomato sauce (gf) (veo)	15
CHIPS (gf) tomato sauce or aioli gravy +2	10	CHICKEN SCHNITZEL chips, carrot, cucumber sticks, tomato sauce	15
WEDGES sour cream & chilli sauce	12	FISH BITES & CHIPS chips, carrot, cucumber sticks, tomato sauce (gf)	15
SAUTEED BROCCOLINI garlic, sesame seeds	15	CHEESEBURGER beef patty, cheese, tomato sauce, chips	15
MASH POTATO	12	GRAZING PLATE	15
GARDEN SALAD	8	ham, cheese, carrot, cucumber sticks,	

BURGERS		MAINS		
SERVED ON A SEEDED BRIOCHE BUN WITH CHIPS MAKE IT A DOUBLE + 6 DOUBLE MEAT DOUBLE CHEESE		FETTUCCINE PESTO RO broccolini, red onion and copesto (v) add chicken + \$6		25
HOUSEMADE CHICKPEA AND BEETROOT vegan mayo, lettuce, tomato (veo) (gfo)	24	FISH OF THE DAY see our feature list		POA
CLASSIC WOODY 180g wagyu patty, bacon, lettuce, tomato, pickle, caramalised onion, beetroot, American cheddar (gfo)	24	PORTUGUESE CHICKEN half roasted chicken with roblistered cherry tomatoes, and house made peri-peri s	oasted chat potatoes, broccolini, charred lime	34
FRIED CHICKEN American cheddar, coleslaw, buffalo mayo (gfo)	24	BUTCHERS CUT weekly premium butchers for today's special	cut. see our feature list	POA
CLASSICS		300G SCOTCH FILLET chips, salad and chimichur	ri	45
LEMON PEPPER SQUID chips, salad, aioli (gf)	26	STONEGRILL		
FISH & CHIPS gluten free beer battered, grilled or crumbed barramundi, chips, salad, tartare sauce (gf)	20 26	STONEGRILL DINING allows you to enjoy your meat freshly grilled to your taste. Your meal cooks before your eyes. Your last bite		\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\
CREAMY GARLIC PRAWNS prawns, creamy garlic sauce, steamed basmati rice (gf)	29.5	is as hot and juicy ás yo temperatures sear in al	our first. High I the natural juices.	STONEGRILL"
SEAFOOD TRIO one piece battered barramundi, two battered prawns, three lemon pepper squid, chips, salad, tartare sauce	32	200G RUMP chips, salad, choice of saud 400G RUMP chips, salad, choice of saud		32 43
PIZZA OF THE DAY see our feature list	POA	200G EYE FILLET chips, salad, choice of saud		46
CURRY OF THE DAY see our feature list	POA	REEF & BEEF 200g rump, prawns (3), squ	uid (4), creamy garlic	40
300G CHICKEN SCHNITZEL chips, salad, choice of sauce	27	sauce, chips, salad STONEGRILL ADDITION	S	
500G CHICKEN SCHNITZEL chips, salad, choice of sauce	30	PRAWNS (3) SQUID (4) BACON		9 6 4
300G HERB CRUMBED BEEF SCHNITZEL chips, salad, choice of sauce	28	HALOUMI (3)		6
VEGETARIAN SCHNITZEL chips, salad, choice of sauce (ve)	26	SAUCES GRAVY (gf)	GARLIC BUTTER	
PARMIGIANA + 3 KILPATRICK + 4 HAWAIIAN + 6 LOADED MEAT chicken, bacon, chorizo +6 CREAMY GARLIC PRAWNS + 10		MUSHROOM (gf) DIANE (gf) PEPPERCORN (gf) BEEF JUS	HOLLANDAISE (gf) CREAMY GARLIC (gf) CREAMY GARLIC PR EXTRA SAUCE +2.5	·) +2.5

ADD +2 FOR 500G SCHNITZEL TOPPINGS

DESSERT

	WOULD YOU LIKE S'MORE chocolate peanut butter tart with toasted	12	COFFEE TEA	
	marshmallow, vanilla bean ice cream, raspberry gel & sweetened lavosh (gfo)		ALTURA ROASTED COFFEE 4.5	5 5.5
	WHITE CHOCOLATE & BLUEBERRY CHEESECAKE whipped cream & strawberries (gf)	12	coffee flavours hazelnut vanilla caramel	+1
	HOUSE MADE TIRAMISU chocolate coated coffee beans & vanilla icecream	12	milk alternatives almond oat soy	+1
	WOODY SUNDAE vanilla ice cream, whipped cream, crushed	12	lactose free TEA	4.5
peanuts, maraschino cherry, chocolate rolled wafer, choice of topping (gf) (veo +2)		english breakfast earl grey peppermint	4.5	
	DREAMING OF THE TROPICS served on our famous frozen stonegrill.	15	chamomile	
	mango sorbet, vanilla sorbet, passionfruit coulis and shaved coconut (gf) (ve)		ICED LATTE	8
	AFFOGATO	17	ICED CHOCOLATE	8
	coffee, ice cream + choice of liqueur			
	LIQUID DE	ESS	SERT	
	ESPRESSO MARTINI vodka, frangelico, mr black liqueur, vanilla syrup, espresso	10	PINEAPPLE PRINCESS plantation pineapple rum, apricot liqueur, pineapple juice, lime juice, dehydrated pineapple	17
	APEROL SPRITZ aperol, prosecco, soda, orange	10	BROOKLYN SOUR pisco, lemon juice, sugar syrup, egg white, paracombe pinot noir, dehydrated lime wheel	17
	MEZCAL PALOMA mezcal, agave, lime juice, grapefruit, dehydrated	17	COLD BREW MARGARITA	17
	lime wheel		mr black liqueur, tequila, agave syrup, lemon juice, salt rim	
	THE TERRACE FLOWER citrus vodka, st germain elderflower, vanilla syrup, lime juice, passionfruit puree & an edible flower	17	TOMMY'S MARGARITA tequila, triple sec, lemon juice, salt rim	17
	FROZEN KEY LIME PIE vanilla vodka, triple sec, lime juice, coconut	17	JALAPENO MARGARITA tequila, triple sec, muddled jalapenos, lemon juice, chilli flake, salt rim	17
	cream, sugar, biscuit rim, dehydrated lime wheel	17	FROZEN WATERMELON MARGARITA tequila, triple sec, lemon juice, aperol,	17
	WESTSIDE SMASH vodka, peach schnapps, lime, strawberries and mint	17	watermelon juice, salt rim MARGIE IN THE SUN	17
	ULTRAVIOLET HAZE blackberry liqueur, violet gin, egg white, lemon juice, sugar syrup	17	tequila, triple sec, lemon, muddled avocado, mint, salt rim	17
	COURTSIDE SMASH	17		

LUNCH FROM 12PM | DINNER FROM 5:30PM | OPEN 7 DAYS | ALL DAY DINING FRIDAY-SUNDAY

vodka, st germain, lemon juice, sugar syrup, apple juice, edible flower

