

**SNACKS**

Garlic Pizza (12")– fior di latte, garlic oil, oregano	<b>9</b>
Tomato and basil arancini – v	<b>9</b>
Steamed prawn and ginger dumplings with soy sauce and spring onions	<b>12</b>
Southern fried chicken fingers served with ranch	<b>12</b>
Halloumi fries with yogurt, honey and pastitsios dipping sauce	<b>12</b>

**SALADS**

Thai Beef salad with mixed leaves, tomato, cucumber, onion, mint, coriander and peanuts - GF	<b>20</b>
Caesar Salad with baby cos lettuce, bacon, hard boiled egg croutons fried chicken and house dressing	<b>20</b>

**MAINS**

Eggplant parmigiana, served with chips and salad	<b>22</b>
Chicken schnitzel, served with chips and salad	<b>24</b>
Chicken parmigiana, served with chips and salad	<b>26</b>
Crumbed calamari, served with chips and salad	<b>25</b>
Beer battered fish served with chips, salad and tartare sauce	<b>27</b>
Chicken curry pie served with chips and salad	<b>25</b>
300g Char grilled Porterhouse served with salad and chips - GF AVAILABLE	<b>32</b>
Add mushroom/peppercorn gravy	<b>2.50</b>

**BURGERS**

All served with beer battered chips and cooked medium rare unless otherwise stated

Steak Bagels with cheese, lettuce, tomato, caramelized onion and BBQ sauce	<b>20</b>
The Stone Burger – smashed pattie, onion, cheese, tomato, butter lettuce, maple bacon and special sauce	<b>20</b>
Southern Fried burger - crispy fried chicken, cheese, butter lettuce, pickles, and ranch sauce	<b>20</b>
Veggie burger – Lentil pattie with tomato, salad, and vegan special sauce - v	<b>20</b>

**PIZZA (12")**

Margherita - fior di latte, san marzano tomato, fresh basil	<b>18</b>
Napoletana - fior di latte, san marzano tomato, sicilian anchovies, kalamata olives, capers and oregano	<b>19</b>
Hawaiian – fior di latte, san marzano tomato, smoked leg ham and pineapple	<b>19</b>
Meat Lover – fior di latte, san marzano tomato, smoked leg ham, salami, bacon, pork sausage, BBQ sauce	<b>20</b>
Calabrese – fior di latte, san marzano tomato, hot salami, N'duja, kalamata olives	<b>20</b>
4 Cheese – fior di latte, gorgonzola D.O.P, Double brie, smoked scarmorza, N'duja, oregano	<b>20</b>
Cappricciosa – fior di latte, san marzano tomato, smoked leg ham, kalamata olives, mushrooms, artichoke hearts	<b>20</b>
Pumpkin – roasted pumpkin with sage, caramelised red onion and gorgonzola	<b>19</b>
Potato- roasted potato, double brie cheese and oyster mushrooms	<b>19</b>
Nutella – calzone pizza stuffed with Nutella and sprinkled with icing sugar	<b>9</b>

**SIDES**

Beer battered chips	<b>9</b>
Wedges	<b>11</b>

<b>On Tap</b>	<b>POT/SCH/PINT</b>	
4 Pines Pale	<b>6/10/12.5</b>	
Carlton Draught	<b>6/10/12.5</b>	
Mountain Goat Organic Steam Ale	<b>6/10/12.5</b>	
Coldstream Apple Cider	<b>6/10/12.5</b>	
Pirate Life South Coast Pale Ale	<b>6/10/12.5</b>	
Furphy Refreshing Ale	<b>6/10/12.5</b>	
Stone and Wood Pacific Ale	<b>6/10/12.5</b>	
Moondog Fizzer Tropical Crush - Seltzer	<b>6/10/12.5</b>	
Balter Xpa	<b>6/10/12.5</b>	
Little Dragon Ginger Beer	<b>6/10/12.5</b>	
Lexington Hill Espresso Martini	<b>18</b>	
<b>BOTTLED BEER</b>		
Asahi, 330mL 5.0% - IMPORTED	<b>9</b>	
Corona, 355mL 4.5% - IMPORTED	<b>9</b>	
Cascade Premium Light, 375mL 2.6%	<b>6</b>	
Crown Lager, 375mL 4.9%	<b>9</b>	
Peroni, 330mL 5.1% - IMPORTED	<b>9</b>	
Heineken, 330mL 5% - IMPORTED	<b>9</b>	
Pure Blonde, 335mL 4.2%	<b>9</b>	
<b>SPARKLING</b>		
Cool Woods Sparkling Brut NV, SA	<b>9.5</b>	<b>43</b>
Bandini DOC, Italy	<b>12</b>	<b>56</b>
<b>WHITES</b>		
Ana, Sauvignon Blanc, Marlborough, NZ	<b>9.5</b>	<b>43</b>
A Fish Called Wonder, Pinot Grigio, King Valley, VIC	<b>10</b>	<b>45</b>
Mister Fox Chardonnay, VIC	<b>9.5</b>	<b>43</b>
<b>ROSE</b>		
Mister Fox Moscato, VIC	<b>9.5</b>	<b>43</b>
Belle Epine Grenache Syrah, France	<b>10</b>	<b>45</b>
<b>RED</b>		
Andrew Peace Cabernet Sauvignon, VIC	<b>10</b>	<b>45</b>
Mister Fox Shiraz, VIC	<b>9.5</b>	<b>43</b>
Silence of the lamb Shiraz, Heathcote, VIC	<b>10</b>	<b>45</b>
Happs Pinot Noir, Margaret River, WA	<b>11</b>	<b>50</b>
Twisted Sticks Merlot, SA	<b>10</b>	<b>45</b>