

THE STONE HOTEL

SNACKS

Beer battered chips	9
Garlic Pizza (12")– fior di latte, garlic oil, oregano	12
Steamed prawn and ginger dumplings with soy sauce and spring onions	12
Southern fried chicken fingers served with ranch sauce	12
Halloumi fries with yogurt, honey and pastitsios dipping sauce	12
Coconut Prawns served with sweet chilli	12
Slow cooked sticky pork belly bites	16

SALADS

Thai Beef or Coconut prawn salad with mixed leaves, pad thai noodles, tomato, cucumber, onion, mint, coriander, and peanuts - GF	20
Caesar Salad with baby cos lettuce, bacon, hard boiled egg croutons fried chicken and house dressing	20

MAINS

Eggplant parmigiana, served with chips and salad	22
Chicken parmigiana, served with chips and salad	26
Pie of the day, served with mash potato, peas, and gravy	26
Crumbed calamari, served with chips and salad	25
Grilled pork sausage with black garlic mash potato green peas and onion gravy	26
Half roasted chicken with roasted seasonal vegetables and gravy	26
300g Char grilled Porterhouse served with salad and chips - GF AVAILABLE	32
Add mushroom/peppercorn gravy	2.50

BURGERS

<small>All served with beer battered chips and cooked medium rare unless otherwise stated</small>	
Steak Bagels with cheese, lettuce, tomato, caramelized onion, and BBQ sauce	20
The Stone Burger – pattie, onion, cheese, tomato, butter lettuce, maple bacon, special sauce on a potato bun	20
Southern Fried burger - crispy fried chicken, cheese, butter lettuce, pickles, ranch sauce on a potato bun	20
Vegie burger – Lentil pattie with tomato, salad, vegan special sauce on a potato bun	20

PIZZA (12") GF BASE \$5 VEGAN CHEESE \$2

Margherita - fior di latte, san marzano tomato D.O.P, fresh basil	18
Napoletana - fior di latte, san marzano tomato D.O.P, sicilian anchovies, kalamata olives, capers, and oregano	19
Hawaiian - fior di latte, san marzano tomato D.O.P, smoked leg ham and pineapple	19
Meat Lover - fior di latte, san marzano tomato D.O.P, smoked leg ham, salami, bacon, sausage, and BBQ sauce	20
Calabrese - fior di latte, san marzano tomato D.O.P, hot salami, N'duja, kalamata olives	20
Capricciosa - fior di latte, san marzano tomato D.O.P, leg ham, kalamata olives, mushrooms, artichoke hearts	20
Pumpkin - roasted pumpkin with sage, caramelised red onion, and gorgonzola	19
Potato - roasted potato, double brie cheese and mushrooms	19
Prawn - Marinated garlic tiger prawns, fior di latte, roasted zucchini, and fresh chilli	24
Eggplant - fior di latte, san marzano tomato D.O.P, eggplant, parmesan, and homemade pesto	19
Carbonara - fior di latte, guanciale, egg yolk emulsion, pecorino cheese and black pepper	20
Sausage - fior di latte, sauté mushrooms, fennel sausage, chilli, rosemary double brie and pecorino cheese	20

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On Tap	POT/SCH/PINT	
4 Pines Pale	10/12.5	
Carlton Draught	10/12.5	
4 pines Summer Ale	10/12.5	
Napoleone Apple Cider	10/12.5	
Pirate Life South Coast Pale Ale	10/12.5	
Furphy Refreshing Ale	10/12.5	
Stone and Wood Pacific Ale	10/12.5	
Moondog Fizzer Tropical Crush - Seltzer	10/12.5	
Balter Xpa	10/12.5	
Little Dragon Ginger Beer	10/12.5	
Lexington Hill Espresso Martini	20	
BOTTLED BEER		
Asahi, 330mL 5.0% - IMPORTED	9	
Corona, 355mL 4.5% - IMPORTED	9	
Cascade Premium Light, 375mL 2.6%	8	
Peroni, 330mL 5.1% - IMPORTED	9	
Heineken, 330mL 5% - IMPORTED	9	
Pure Blonde, 335mL 4.2%	9	
Heaps Normal, Quiet XPA, 355ml – Less than 0.5%	10	
SPARKLING		
Cool Woods Sparkling Brut NV, SA	9.5	43
Angel In The Room, Prosecco, Aus	10	45
Bandini DOC, Italy		56
WHITES		
Ana, Sauvignon Blanc, Marlborough, NZ	9.5	43
A Fish Called Wonder, Pinot Grigio, King Valley, VIC	10	45
Mister Fox Chardonnay, VIC	9.5	43
Mister Fox Moscato, VIC	9.5	43
ROSE		
Belle Epine Grenache Syrah, France	10	45
RED		
Mister Fox Shiraz, VIC	9.5	43
Silence of the lamb Shiraz, Heathcote, VIC	10	45
Fossette, Pinot Noir, Yarra Valley, Vic	11	50
Twisted Sticks Merlot, SA	10	45