

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
Arancini – tomato, basil, and mozzarella cheese	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

Chicken parmigiana, served with chips and salad	26
Pie of the day, served with black garlic mash potato, peas, and gravy	26
Eggplant parmigiana, served with chips and salad	22
Crumbed calamari, served with chips and salad	25
Grilled pork sausages with black garlic mash potato, green peas, and onion gravy	26
Fish and chips served with salad and tartare sauce	27
Pan fried Blue grenadier, roasted beetroot, tomatoes, potatoes, and a thyme garlic butter	27
Roasted half 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

All served with beer battered chips and cooked medium rare unless otherwise stated	
Steak Bagels with cheese, lettuce, tomato, caramelized onion, and BBQ sauce	21
The Stone Burger – pattie, onion, cheese, tomato, butter lettuce, maple bacon, special sauce on a potato bun	21
Southern Fried burger - crispy fried chicken, cheese, butter lettuce, pickles, ranch sauce on a potato bun	21
Vegie burger – Lentil pattie with tomato, salad, vegan special sauce on a potato bun	21

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

Margherita - fior di latte, san marzano tomato D.O.P, fresh basil	20
Napoletana - fior di latte, san marzano tomato D.O.P, sicilian anchovies, kalamata olives, capers, and oregano	21
Hawaiian - fior di latte, san marzano tomato D.O.P, smoked leg ham and pineapple	21
Meat Lover - fior di latte, san marzano tomato D.O.P, smoked leg ham, salami, bacon, sausage, and BBQ sauce	22
Calabrese - fior di latte, san marzano tomato D.O.P, hot salami, N'duja, kalamata olives	22
Capricciosa - fior di latte, san marzano tomato D.O.P, leg ham, kalamata olives, mushrooms, artichoke hearts	22
Pumpkin - roasted pumpkin with sage, caramelised red onion, and gorgonzola	20
Potato - roasted potato, double brie cheese and mushrooms	20
Prawn - Marinated garlic tiger prawns, fior di latte, roasted zucchini, and fresh chilli	26
Eggplant - fior di latte, san marzano tomato D.O.P, eggplant, parmesan, and homemade pesto	20
Carbonara - fior di latte, guanciale, egg yolk emulsion, pecorino cheese and black pepper	22
Sausage - fior di latte, sauté mushrooms, fennel sausage, chilli, rosemary double brie and pecorino cheese	22

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On Tap	SCH/PINT	
4 Pines Pale	10/13	
Carlton Draught	10/13	
Balter Easy Hazy	10/13	
Napoleone Apple Cider	10/13	
Pirate Life South Coast Pale Ale	10/13	
Furphy Crisp	10/13	
Stone and Wood Pacific Ale	10/13	
Moondog Fizzer Tropical Crush - Seltzer	10/13	
Balter Xpa	10/13	
Little Dragon Ginger Beer	10/13	
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%	7	
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	10	45
Angel In The Room, Prosecco, AUS	11	50
Bandini DOC, Italy		58
 WHITES		
Ana, Sauvignon Blanc, Marlborough, NZ	10	45
A Fish Called Wonder, Pinot Grigio, King Valley, VIC	11	50
Mister Fox Chardonnay, VIC	10	45
Mister Fox Moscato, VIC	10	45
 ROSE		
Belle Epine Grenache Syrah, France	11	50
 RED		
Endless Shiraz, Heathcote, VIC	10	45
Silence of the lamb Shiraz, Heathcote, VIC	11	50
Fossette, Pinot Noir, Yarra Valley, Vic	11	50
Twisted Sticks Merlot, SA	11	50