



## THE BALCONY RESTAURANT

<b>Hot Bread for Two</b>	Extra Butter 1.00	<b>4.00</b>
Plain or garlic butter, or balsamic vinegar and olive oil		
<b>Roasted kalamata olives and Cajun spiced nuts</b>		<b>6.50</b>
<b>Chef's Soup of the Day with Garlic Bread</b>		<b>9.50</b>
<b>Fresh South Australian West Coast Oysters</b>		<b>2.50 Each</b>
Natural with lemon & crouton, Kilpatrick or red wine vinegar and cracked pepper		
<b>Lemon Pepper White Bait</b>		<b>15.90</b>
With rocket, fresh chilli, red onion salad and Calypso sauce		
<b>Oven Roasted Red Pepper</b>		<b>16.90</b>
With Moroccan cous cous and parmesan splashed with tomato and cucumber puree		
<b>Shelled Morton Bay Bugs</b>		<b>19.50</b>
On a tian of tomato, avocado and onion with grapefruit vinaigrette and fried capers		
<b>Balcony Tasting Plate</b>		<b>17.50</b>
Oyster Shooter, bush spiced golden fried squid, spicy duck crustini and smoked chicken and mango salad		
<b>Spinach and Ricotta Ravioli</b>	<b>16.90</b>	<b>23.90</b>
With mushroom and eggplant tossed in a tomato cream sauce		
<b>Marinated Char grilled Lamb</b>	<b>18.90</b>	<b>26.50</b>
On a rocket and vegetable salad splashed with minted Raita		
<b>Prosciutto and Dill Seared Prawns</b>	<b>17.50</b>	<b>28.50</b>
With basmati rice, garlic cream sauce and wonton crisps		
<b>Char Grilled Murray Valley Pork Loin</b>		<b>27.50</b>
With cinnamon and mint poached apple, mandarin and chilli glaze		
<b>Fresh Tasmanian Salmon</b>		<b>28.50</b>
On a potato and leek rosti with a creamy pink peppercorn sauce		
<b>Oven baked Chicken Breast</b>		<b>26.90</b>
With baked pumpkin, sun dried tomato and camembert on cheese and basil risoni and a basil pesto dressing		
<b>Oven Roasted Murraylands Lamb</b>		<b>28.90</b>
With pear & mint ragout, seasoned crushed potato, rosemary jus and a honey mustard stick		
<b>Chargrilled Beef Tenderloin</b>		<b>29.50</b>
On parsnip and sundried tomato mash, oven dried Pancetta and red wine jus		

*Our famous Stonegrill specialties over the page  
One account per table. Thank you  
Private boardroom available for bookings*

## Stonegrills

Stonegrill Dining™ allows you to enjoy a meal freshly grilled to your personal taste. Your meal remains hot and allows you to dine at your leisure so your last bite is as hot and tasty as your first. High temperature sears in all the natural juices and nutrients giving you a taste beyond anything you've experienced.

Stonegrill Dining™ is approved by the National Heart Foundation! All produce is completely trimmed of fats and no added oils are used. The result is a freshly grilled, healthy and nutritious meal with a sensational taste, unique to Stonegrill™.

<b>Premium Beef Tenderloin ~ House speciality</b>	<b>300gm</b>	<b>32.50</b>
<b>Certified Australian Angus Beef Rump</b>	<b>250gm</b>	<b>27.90</b>
	<b>350gm</b>	<b>31.90</b>
<b>Premium Sirloin Steak</b>	<b>250gm</b>	<b>27.90</b>
<b>Angus Beef Rump and Prawns Combination</b> With a citrus hollandaise		<b>31.50</b>
<b>Chicken Tika Marsala</b> Served with Dhall and Indian flat bread		<b>26.90</b>
<b>Aussie Fare</b> Kangaroo, Crocodile, Barramundi and Emu served with a bush tomato chutney		<b>35.50</b>
<b>Four Meat Combination Shared Stone (2-20 guests)</b>	<b>per person</b>	<b>33.50</b>
100gm Lean Angus Beef Rump, Kangaroo, Moroccan Lamb Cutlet and Lemon Myrtle scented Emu served with bush tomato chutney and minted yoghurt		
<b>Seafood Selection</b> Prawns, Morton Bay bug tail, Tasmanian salmon, succulent roe on scallops and fresh young squid with herb aioli		<b>33.50</b>
<b>Steak and Seafood (Serves two)</b> Two lean 200gm Angus Beef steaks with prawn tails, Tasmanian West Coast salmon and scallops	<b>for two</b>	<b>65.90</b>

## Stonegrill™ Sauces, Mustards and Condiments

Complimentary with Stonegrill, one of the following

Tomato Chutney ♦ Wholegrain Mustard ♦ Hot English Mustard ♦ Dijon Mustard  
Mushroom ♦ Pepper ♦ Citrus Hollandaise ♦ Smokey BBQ

<i>Additional sauces</i>	<b>1.50 each</b>
<i>Platter selection of five sauces</i>	<b>6.00</b>

## Stonegrill Extras

<b>Marinated prawns (3 per serve)</b>	<b>5.00</b>
<b>Fresh Tasmanian salmon 100gm</b>	<b>7.20</b>
<b>Kangaroo 100gm</b>	<b>5.00</b>
<b>Crocodile 100gm</b>	<b>7.90</b>
<b>Morton Bay Bugs</b>	<b>6.50 each</b>

## To Accompany Your Meal

<b>Bowl of Vegetables</b>	<b>7.50</b>
<b>Fresh Garden Salad</b>	<b>6.90</b>
<b>Pear, Walnut and Rocket Salad with parmesan cheese</b>	<b>7.50</b>
<b>Steak House Chips</b>	<b>6.50</b>