



THE BALCONY RESTAURANT

Hot Bread for Two	Extra Butter 1.00	4.50
Plain or garlic butter, or balsamic vinegar and olive oil		
Roasted kalamata olives and Cajun spiced nuts		6.90
Chef's Soup of the Day with Garlic Bread		9.50
Fresh South Australian West Coast Oysters		2.50 Each
Natural with lemon & crouton, Kilpatrick or red wine vinegar and cracked pepper		
Sea Salt and Cracked Pepper Squid		16.50
With a rocket and peanut salad and Asian dressing		
House Made Roast Vegetable Spring Rolls		15.90
On vermicelli noodles with a spicy tomato and onion compote		
Prawn and Smoked Trout Tian		18.50
With tomato, avocado and red onion with sticky balsamic vinegar		
Balcony Tasting Plate		17.50
Oyster Shooter, sea salt and cracked pepper squid, spicy duck crustini and a roasted vegetable spring roll		
Spinach and Ricotta Ravioli	16.90	23.90
With mushroom and eggplant tossed in a tomato cream sauce		
Char grilled Kangaroo	17.90	25.90
On a rocket and vegetable salad splashed with a mandarin and cinnamon glaze		
Prosciutto and Dill Seared Prawns	17.90	27.90
With basmati rice, garlic cream sauce and wonton crisps		
Seared and Roasted Duck Breast		28.50
With a pomegranate glaze served on blood orange scented wok fried greens		
Crispy Won Ton Wrapped Atlantic Salmon		28.50
On sesame scented bok choy with nam jim		
Garlic and Herb Marinated Chicken Breast		26.90
On a vegetable frittata with lemon cream sauce		
Oven Roasted Spear Creek Lamb Porterhouse		28.90
With pear & mint ragout, seasoned crushed potato and a pink peppercorn jus		
Char grilled Beef Tenderloin		29.50
On a caramelized onion mash, with dried pancetta and a red wine and onion 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™.

Premium Beef Tenderloin ~ House speciality 300gm 32.90

Certified Australian Angus Beef Rump 250gm 27.90
350gm 31.90

Premium Sirloin Steak 250gm 27.90

Angus Beef Rump and Prawns Combination 31.50
With a citrus hollandaise

Hay Valley Lamb Rump 28.90
Served with a garlic and rosemary mash and a honey mustard jus

Aussie Fare 35.50
Kangaroo, Crocodile, Barramundi and Emu served with a bush tomato chutney

Four Meat Combination Shared Stone (1-20guests) per person 33.50
100gm Lean Angus Beef Rump, Kangaroo, Moroccan Lamb Cutlet and
Lemon Myrtle scented Emu served with bush tomato chutney and minted yoghurt

Seafood Selection 33.50
Prawns, Morton Bay bug tail, Tasmanian salmon, succulent roe on scallops
and fresh young squid with herb aioli

Steak and Seafood (Serves two) for two 65.90
Two lean 200gm Angus Beef steaks with prawn tails, Tasmanian West Coast salmon and scallops

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

Additional sauces 1.50 each

Platter selection of five sauces 6.00

Stonegrill Extras

Marinated prawns (3 per serve) 5.00

Fresh Tasmanian salmon 100gm 7.20

Kangaroo 100gm 5.00

Crocodile 100gm 7.90

Morton Bay Bugs 6.50 each

To Accompany Your Meal

Bowl of Vegetables 7.50

Fresh Garden Salad 6.90

Pear, Walnut and Rocket Salad with parmesan cheese 7.50

Steak House Chips 6.50

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