

THE
Balcony
 RESTAURANT

Freshly Baked Ciabatta Bread	4.90
With sticky balsamic and olive oil	
Olive Plate	6.90
With Coriolo Kalamata and Spanish Green Olives	
Fresh South Australian Gulf Oysters	2.50 Each
Ocean fresh natural with lemon, Jose Cuervo Silver Tequila and Seaweed or Traditional Kilpatrick	
Four Tastes of South Australia	17.90
Showcasing our finest produce. Your waiter will advise.	
Pan Seared Peppered Tofu	16.90
With roasted fennel, Portobello mushroom, leek, capsicum puree and a parmesan wafer	
Gravlax of Atlantic Salmon	17.50
With spicy guacamole, South Australian King Prawns and house made croutons	
Fresh Squid Encrusted with Sea Salt and Cracked Pepper	16.50 25.90
On a salad of handpicked rocket, carrot, coriander and peanut	
Handmade Gnocchi	15.90 23.90
With roasted red capsicum, artichoke, tomato, basil and parmesan	
Mandarin and Cinnamon Glazed Char-grilled Kangaroo	17.90 26.90
With garlic and olive oil roasted vegetables	
Soft Shell Chilli Crab	17.90 27.90
On a mizuna, ginger and cashew salad	
South Australian King George Whiting	34.90
Crispy crumbed and served with a lime, mandarin and orange salad and house made tartare	
Seared and Roasted Duck Breast	29.50
With a cranberry and red currant glaze served on blood orange scented wok fried greens	
Pan seared and Roasted Pork Fillet	28.50
Wrapped in open range smoked belly bacon with sweet potato confit and a pear and walnut jus	
Pan Seared Chicken Breast	26.90
On a bed of tomato, bocconcini and pumpkin compote with basil pesto	
Macadamia Crusted Clare Valley Beef Tenderloin	32.90
Served with garlic mash and maple butter	
South Australian Oven Roasted Salt Bush Lamb	32.90
Stuffed with sage and onion and finished with a fresh mint jus	

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

Stonegrill Dining

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 Specialty	250gm 31.50
Certified Australian Angus Beef Rump	250gm 27.90
	400gm 34.50
Premium Sirloin Steak	250gm 27.90
Angus Beef Rump and Prawns Combination	200gm 33.50
With a citrus hollandaise	
Hay Valley Lamb Rump	260gm 29.50
With a garlic and rosemary mash and a honey mustard jus	
Aussie Fare	35.50
Kangaroo, Crocodile, Barramundi and Emu with bush tomato chutney	
Seafood Selection	33.90
Prawns, Morton Bay Bug Tail, Tasmanian Salmon, Japanese Sashimi Scallop and Fresh Young Squid with herb aioli	
Steak and Seafood (Serves two)	for two 68.90
Two lean 200gm Angus Beef steaks with Prawn Tails, Tasmanian Salmon and Sashimi Scallops	

Stonegrill™ Sauces, Mustards and Condiments

Complimentary with all Stonegrills, a choice of one of the following:

Tomato Chutney - Wholegrain Mustard - Hot English Mustard - Dijon Mustard
Mushroom - Pepper - Citrus Hollandaise - Smokey BBQ - Gravy - Dianne

Additional sauces 1.50 each Platter selection of five sauces 6.00

Stonegrill Extras

Marinated prawns (3 per serve)	5.90
Fresh Tasmanian salmon 100gm	7.20
Scallops (3 per serve)	6.90
Kangaroo 100gm	5.00
Crocodile 100gm	7.90
Morton Bay Bugs	6.50 each
Barramundi 100gm	6.00

To Accompany Your Meal

Chef's selection of market vegetables	7.50
Mixed green leaf salad with a house vinaigrette	5.90
Pear, Walnut and Rocket Salad with parmesan cheese	7.90
Steak House Chips	6.50
Roasted Chat Potatoes with sea salt, rosemary and garlic	6.90