

THE BALCONY

RESTAURANT

Private Boardroom available for bookings.

THE BAKERY

FRESHLY BAKED HOUSE BREAD

with our house butter	6
with candied balsamic, Adelaide Hills olive oil and Chef's own dukkah	8

ENTREES

FRESH SOUTH AUSTRALIAN OYSTERS

Half Dozen	19	Full Dozen	32
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- > Ocean fresh natural with lemon (gf)
- > Traditional Kilpatrick (gf)

CORIOLE VINEYARDS OLIVE TAPENADE AND MARINATED KALAMATA OLIVES (gf)(v) 9
pickled baby mushrooms, toasted lavosh

BLACK RUSSIAN TOMATO AND ROCKET BRUSCHETTA (v) 8.5
artisan sourdough ciabatta and fresh basil (2)

HIMALAYAN PINK SALT AND CRACKED PEPPER SQUID (gf) 9.5
Lime and Sichuan aioli, fresh rocket (6)

ROASTED PUMPKIN, CUMIN AND GARLIC PESTO SOUP (v) 11.5
with croutons

BACON, TOMATO, SPINACH RISOTTO (v) 14.5
with chargrilled zucchini and feta

BASIL, PESTO AND MACADAMIA CHICKEN (v#) 15.5
mixed leaf and tomato salad, onion chips and balsamic

(v) - Vegetarian / (gf) - Gluten Free / *with adjustments

TO ACCOMPANY YOUR MEAL	
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LEAF AND TOMATO SALAD (gf)(v)	7
Spanish onion, cucumber and vinaigrette	
FRISSE , WITLOF AND APPLE SALAD (gf)(v*)	7.5
crispy bacon, pecans	
MARKET VEGETABLES (gf)(v)	9
steamed with garlic, butter and sea salt	
ROASTED NEW POTATOES (gf)(v)	7
with sea salt, rosemary and garlic	
HAND BEER BATTERED ONION RINGS (v)	9
with sea salt and cracked pepper	
STEAK HOUSE CHIPS	8

MAINS

	E	M
BLUE SWIMMER CRAB angel hair spaghetti, julienne zucchini, chilli, garlic, tomatoes and baby chard	18.5	31
OVEN BAKED SALT WATER BARRAMUNDI (gf) Wok fried Asian green, lime and chilli butter		36
BAROSSA VALLEY SALTIMBOCCA CHICKEN BREAST creamy Dutch potatoes, skillet brussel sprouts and jus		30.5
SLATE SEARED 250G MSA SIRLOIN (gf) pork basted, crushed potatoes, bacon jam and jus		37
BACON, TOMATO, SPINACH RISOTTO (gf)(v) chargrilled zucchini and feta		26
ROAST TURKEY BALLOTINE pumpkin and fennel stuffing, potatoes, turkey glaze and cranberry		29.5

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STONEGRILL SAUCES, MUSTARDS & CONDIMENTS

Complimentary with all Stonegrills, a choice of one of our following sauces:

Tomato Chutney (gf) Citrus Hollandaise (gf) Mushroom Pepper Seeded Mustard Hot English Mustard		Smokey BBQ Dianne Red Wine Gravy Creamy Garlic Dijon Mustard Red Wine and Vegemite Glaze
Additional sauces		1.5
Platter selection of five sauces		6.0

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 EYE FILLET	200g	42
HERITAGE BEEF RUMP	180g	27
	250g	34
	350g	38
PREMIUM GRAIN FED SIRLOIN STEAK	250g	36
HERITAGE BEEF RUMP AND REEF COMBINATION		42
180gm Lean Rump with Prawns and Sashimi Scallops with a citrus hollandaise		
SEAFOOD SELECTION		42
Prawns, Tasmanian Salmon, Fresh Young Squid and Japanese Sashimi Scallops with a herb aioli		
TUSCAN SPICED LEMON CHICKEN		32
with cucumber and ginger salad and roast potatoes		
AUSSIE FARE		40
SA Red Kangaroo, NT Crocodile, and Spencer Gulf Prawns with red wine and Vegemite glaze		
VEGETARIAN STONEGRILL (v)		28
Swiss brown mushrooms, char grilled zucchini, eggplant, red pepper and haloumi with green pea soubise and roast potatoes		
STEAK AND SEAFOOD (minimum two)		47pp
200gm Angus Beef steaks, Atlantic salmon, prawns, Japanese Sashimi scallops and squid		

TO ACCOMPANY YOUR STONEGRILL

All accompaniments are gluten free

Kangaroo 100gm	8
Prawns (3 per serve)	8
Fresh Tasmanian Salmon 100gm	9
Sashimi Scallops (3 per serve)	9
Crocodile 100gm	8

All Stonegrills may be served Gluten Free. Please advise your waiter.

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