

	150ml	250ml	bottle
SPARKLING WINE			
NV JACOB'S CREEK BUBBLES SPARKLING <i>blend of regions</i>			8.5
NV PAULETTES TRILLIANS SPARKLING RED PICCOLO <i>clare valley, sa</i>			12
NV YARRA BURN SPARKLING PICCOLO <i>yarra valley, vic</i>			12
NV MCPHERSON PINOT NOIR CHARDONNAY <i>nagambie, vic</i>	7.9		32
NV BLACK CHOOK SPARKLING SHIRAZ <i>mclaren vale, sa</i>	9		37
NV HOWARD VINEYARD SPARKLING PNC <i>adelaide hills, sa</i>	9.5		39
NV GEORGE JENSEN HALLMARK CUVÉE <i>tas</i>			79
NV G.H. MUMM CORDON ROUGE CHAMPAGNE <i>champagne, france</i>			99

	150ml	250ml	bottle
RIESLING			
2017 LEO BURING <i>eden valley, sa</i>	8.5	12.5	36
2017 VICKERY WATERVALE <i>clare valley, sa</i>	10	14	41

	150ml	250ml	500ml	1000ml
CHARDONNAY				
2017 PETALUMA WHITE LABEL <i>adelaide hills, sa</i>	11	15.5	29	55
		150ml	250ml	bottle
2017 D'ARENBERG OLIVE GROVE <i>mclaren vale, sa</i>		8.5	12.5	36

	150ml	250ml	500ml	1000ml
SAVIGNON BLANC				
2017 SQUEALING PIG <i>marlborough, nz</i>	9.5	13.5	26	48
2018 SIDEWOOD <i>adelaide hills, sa</i>	8.5	12.5	22	40
		150ml	250ml	bottle
2017 MCPHERSON <i>nagambie, vic</i>		7.9	11.5	32
2018 SHAW & SMITH <i>adelaide hills, sa</i>		12	17	50

WHITE VARIETALS				
2017 GRANT BURGE MOSCATO <i>barossa valley, sa</i>		8.5	12.5	36
2017 PARACOMBE PINOT GRIS <i>adelaide hills, sa</i>		9	13	37

ROSE				
2017 LANGMEIL BELLA ROUGE <i>barossa valley, sa</i>		8.5	12.5	36
2017 ROCKFORD ALICANTE BOUCHET <i>barossa valley, sa</i>		12	17	50

PINOT NOIR				
2017 LITTLE YERING <i>yarra valley, vic</i>		9.5	13.5	39
2017 KOOYONG MASSALE <i>mornington peninsula, vic</i>				65

MERLOT				
2015 SHOTTESBROOKE ESTATE <i>mclaren vale, sa</i>		9.5	13.5	39

	150ml	250ml	500ml	1000ml
SHIRAZ				
2017 ST HALLETT GARDEN OF EDEN <i>barossa valley, sa</i>	9.5	13.5	26	48
		150ml	250ml	bottle
2017 MCPHERSON <i>nagambie, vic</i>		7.9	11.5	32
2017 MOLLYDOOKER BOXER <i>mclaren vale, sa</i>		13	18.5	55
2015 ST HUGO <i>barossa valley, sa</i>				90
2016 MOLLYDOOKER CARNIVAL OF LOVE <i>mclaren vale, sa</i>				110
2014 ROCKFORD BASKET PRESS <i>barossa valley, sa</i>				129

CABERNET SAUVIGNON				
2015 BLEASDALE MULBERRY TREE <i>langhorne creek, sa</i>		8.5	12.5	36
2016 JIM BARRY COVERDRIVE <i>coonawarra, sa</i>		11	15.5	45
2016 BOWEN ESTATE <i>coonawarra, sa</i>				69

RED BLENDS				
2013 PARACOMBE THE REUBEN <i>adelaide hills, sa</i>		9.5	13.5	39
2014 PEPPERJACK BAROSSA RED <i>barossa valley, sa</i>		12.5	17	50
2015 MR MICK TEMPRANILLO <i>mclaren vale, sa</i>		8.5	12.5	36
2014 GRANT BURGE HOLY TRINITY GSM <i>barossa valley, sa</i>				69
2015 ROCKFORD ROD & SPUR SHIRAZ CABERNET <i>barossa valley, sa</i>				79
2015 PENFOLDS BIN 389 <i>blend of regions, sa</i>				149

STRATHMORE

CAFEONE2NINE

DINNER MENU

BREADS

GARLIC BREAD 5.5

GARLIC, CHEESE & ROSEMARY 9" PIZZA 8.5

TRIO OF DIPS 14

kalamata olive tapenade • roasted pumpkin, almond, capsicum & fetta •

beetroot, thyme & sour cream served with wood oven flat bread

OYSTERS

OYSTERS (GF)	NATURAL	(6) 16.5	(12) 26.5
	KILPATRICK	(6) 16.5	(12) 26.5

SNACKS

BBQ CHICKEN WINGS (GF) (6) 10

BEEF MEATBALLS (12) 10

in a rich chunky napoli sauce topped with shaved parmesan cheese

SHARE PLATE (GFO) (SERVES 2) 21.9

dill & lime chicken skewers, crumbed mozzarella sticks,

roast tomato, grilled chorizo & mixed olives

SUPER CRUNCH POTATO CHIPS 7

with tomato sauce

CHUNKY CUT POTATO WEDGES 8

with sweet chilli sauce & sour cream

SALADS

KALE & QUINOA (GF) (V) 14.5

honey roasted pumpkin, cranberries, kale, quinoa, toasted flaked almonds &

mixed leaves served with a light lemon & dill dressing

add chicken 5

add beef 6

CAESAR SALAD (GF) 14.9

bacon, anchovies, poached egg, parmesan cheese, cos, caesar dressing & croutons

add chicken 5

ASIAN BEEF & NOODLE SALAD 18.9

asian marinated beef served with crispy noodles, capsicum, onion, carrot & fried

shallots in a coriander, soy & lime dressing

(gf) gluten free (gfo) gluten free option available on request (v) vegetarian

(vg) vegan options (vo) vegan option available on request

STRATHMORE

CAFEONE2NINE

*vintages are subject to change

SCHNITZELS

ALL SCHNITZELS SERVED WITH CHIPS, SALAD & YOUR CHOICE OF SAUCE

250g CHICKEN BREAST SCHNITZEL 19.9

300g BEEF SCHNITZEL 19.9

500g MEGA BEEF SCHNITZEL 26

SAUCES

mushroom, gravy, pepper, dianne, BBQ relish, aioli

1.5 creamy garlic / 1.5 hollandaise / 1.0 extra sauce

PARMIGIANA napoli sauce, cheese 3

HAWAIIAN napoli sauce, ham & pineapple, cheese 3

SMOKEY PIG napoli sauce, bacon, onion rings, BBQ sauce, cheese 3

GARLIC PRAWNS prawns with creamy garlic sauce 6

EXTRA SAUCE 1



MAINS

COOPERS PALE ALE BATTERED BARRAMUNDI E 16.9 M 21.9

with chips, salad & tartare sauce

SALT AND PEPPER SQUID E 16.9 M 21.9

with a coriander, carrot, tomato, roasted capsicum, cucumber

salad topped with garlic & lemon aioli

add chips 2.5

GNOCCHI 24.5

chicken, bacon, sun-dried tomatoes, spinach & capsicum in a creamy basil pesto

OVEN BAKED ATLANTIC SALMON (GF) 27.5

with rocket, capsicum, onion, crumbled fetta & sun dried tomato with a balsamic glaze

ROASTED VEGETABLE STACK (GF) (V) (VO) 19.5

carrot, zucchini, eggplant, capsicum, sweet potato, onion, tomato, mushroom,

ricotta & basil pesto, with a napoli sauce

DILL & LEMON MARINATED CHICKEN BREAST 26.9

with chunky cut honey & sesame roasted pumpkin, carrot & spinach,

grilled haloumi & citrus hollandaise

300g SCOTCH FILLET (GFO) 34.9

with steamed greens, sweet potato mash, mushroom sauce, salt & pepper pastry &

dried prosciutto

EXTRAS

	FOR 1	FOR 2
ROCKET, PEAR, PARMESAN & WALNUT SALAD (GF)(V)		6.00
in a balsamic and olive oil dressing		
ROASTED VEGETABLES (GF)(V)	3.00	6.00
STEAMED GREENS (GF)(V)	3.00	6.00

(gf) gluten free (gfo) gluten free option available on request (v) vegetarian
(vg) vegan options (vo) vegan option available on request

PIZZA

GLUTEN FREE PIZZA BASES AVAILABLE IN 9" a ADD 4

	9"	12"
MARGHERITA (V)	14.9	17.9
fresh tomato, basil & mozzarella		
VEGE (V) (VO)	15.9	18.9
roasted carrot, zucchini, pumpkin, potato, capsicum, sweet potato, onion, tomato, basil & mozzarella		
BBQ CHICKEN & BACON	16.5	19.5
chicken, bacon, onion, capsicum & mozzarella on a BBQ base		
LAMB YIROS PIZZA	16.9	19.9
greek marinated lamb, tomato, onion, lettuce & tzatziki		
MEATLOVERS	18.9	21.9
chorizo, bacon, salami, ham, onion & mozzarella		

THE STONEGRILL



STONEGRILL DINING allows you to enjoy your meal freshly grilled to your own taste. Your last bite is as hot and juicy as your first. High temperatures sear in all the natural juices. Healthy & nutritious, with a sensational taste unique to STONEGRILL.

ALL STONEGRILLS SERVED WITH CHIPS, SALAD & YOUR CHOICE OF SAUCE

STONEGRILL RUMP (GFO) 250g 27 | 400g 33

STONEGRILL SIRLOIN (GFO) 250g 30.9

with spanish onion

STONEGRILL ASIAN MARINATED CHICKEN (GFO) 25.5

garlic, ginger, lemongrass, coriander marinade with soy and chilli dipping sauce

STONEGRILL MIXED GRILL (GFO) 28.9

90g rump, lamb loin chop, bacon, chicken, chorizo & roasted tomato

STONEGRILL 300g LAMB RUMP (GFO) 29.9

rosemary & garlic lamb rump with mint yoghurt dipping sauce

STONEGRILL AUSSIE FARE (GFO) 36.5

180g beef rump, kangaroo, crocodile & prawns

STONEGRILL REEF AND BEEF (GFO) 32

180g rump with prawns

MIXED STONEGRILL VEGE PLATE (GF) (V) (VO) 25.9

haloumi, tomato, zucchini, carrot, sweet potato, pumpkin, capsicum & onion rings with

a honey sesame dipping sauce

STONE SAUCES

mushroom / pepper / dianne / gravy / BBQ relish / garlic aioli / seeded mustard

1.5 creamy garlic / 1.5 hollandaise / 1.0 extra sauce

STONE EXTRAS

ROASTED TOMATO 2

BACON 3

CHICKEN SKEWER OR KANGAROO SKEWER 5

BEEF SKEWER / PRAWNS (3) OR CROCODILE 6

LOBSTER TAIL 11

(gf) gluten free (gfo) gluten free option available on request (v) vegetarian
(vg) vegan options (vo) vegan option available on request