

FEED ME | \$70 PER PERSON

Let us take care of you! Four shared courses as selected by our chefs.  
We accommodate all dietary requirements and allergies. Whole table only.

starter	CORIOLE OLIVES house marinated in garlic, orange, rosemary (gf)(ve)	8
	WARM SOURDOUGH vegemite butter, red gum smoked sea salt butter (veo)	9
	ASSORTED HOUSE PICKLES (gf)(ve)	10
oysters	<i>shucked by our chefs</i>	
	COFFIN BAY OYSTERS apple cider emulsion, compressed apple (gf)	4
	COFFIN BAY OYSTERS KILPATRICK (gfo)	4
entree	BAKED TOFU ginger shallot dressing, fried onion (ve)	18
	BANANA CAPSICUM falafel, soy labneh, burnt eschalot (gf)(ve)	17
	SMOKED ROMESCO & PROSCUITTO ARANCINI (three) stracciatella, fresh herbs	18
	TORCHED RAINBOW TROUT raddish, fish roe, spring onion oil, nasturtium (gf)	19
	SOUTH AUSTRALIAN BEEF TARTARE buttermilk, porcini, black garlic, lavosh (gfo)	21
	CONFIT CAULIFLOWER pumpkin, grains, apple cider reduction (gfo)(ve)	28
	GNOCCHI zucchini, silverbeet, buffalo mozzarella, lovage (v)	30
	MULLOWAY kale, lardons, pipis, coal cream (gf)	34
	CHICKEN BREAST quinoa, ajo blanco, chicken skin furikake, jus	32
	PORK CUTLET sweet potato fondant, brussel sprouts, bacon, pepita, sage (gf)	36
DUCK BREAST turnips, swedes, pearl barley, jus (gfo)	39	
mains	<i>from our chargrill</i>	
	<i>served with salsa verde, chat potatoes, manchego, jus</i>	
	250G SOUTH AUSTRALIAN EYE FILLET (gf)	44
	450G SOUTH AUSTRALIAN RIB EYE served on the bone (gf)	49
	<i>&gt; add king prawns (two) to your dish + 12</i>	
	<i>stonegrill cooks before your eyes on our famous 400 degree stonegrill</i>	
	<i>served with triple cooked chips</i>	
	250G SOUTH AUSTRALIAN EYE FILLET bacon jam, beef fat jus (gf)	44
	STONEGRILL SA SEAFOOD SELECTION flathead, king prawns, squid, baby octopus, saltbush zhoug (gf)	45
	STONEGRILL SURF & TURF 200g rump, lobster tail, salsa verde	49
sides	TRIPLE COOKED HOUSE CUT CHIPS fermented chill aioli (gf)(v)	8
	ROASTED BABY CARROTS harissa, herbs (gf)(ve)	10
	BROCCOLINI almonds, pickled onions, manchego (gf)(veo)	8
	COS LETTUCE buttermilk, capers, preserved lemon, candied cashew (gf)(veo)	8
dessert	AQUAFABA PAVLOVA passionfruit curd, berries, mint (gf)(ve)	14
	STICKY FIG PUDDING pistachio, chocolate, butterscotch ice-cream	14
	VANILLA & HAY SEMIFREDDO blackberry, lemon thyme shortbread (gfo)	14
	CARAMELISED WHITE CHOCOLATE CREMEUX honey tuile, grilled peach (gfo)	14
	CHEESE PLATTER onkaparinga creamery brie, onkaparinga creamery blue, aged manchego, muscatels, quince, whey celery, lavosh (serves two) (gfo)	27

(gf) gluten free (v) vegetarian (ve) vegan (o) option available