



## **STONEGRILL MAINS**

### **EYE FILLET OF BEEF**

Aged tenderloin on the Stone is the only way.  
Served with onion confit & crispy house spiced potatoes.

**\$30**

### **NEW YORK STRIP LOIN**

Grain fed prime yearling beef, aged & full of flavour, juicy on the Stonegrill, served with mushroom ragout & crispy house spiced potatoes.

**\$28**

### **CHICKEN BREAST**

Soy sesame & honey marinated chicken breast tender & juicy, served with cherry tomato & mustard relish with rice pilaf.

**\$25**

### **ATLANTIC SALMON**

So healthy, Atlantic Salmon & fresh prawns, full of flavour, served with zesty lemon dill & cucumber creamy dip with rice pilaf.

**\$29**

### **MARINATED MIXED GRILL**

Perfect for the big appetite!

A smoky BBQ marinade of beef, lamb & chicken, served with onion confit & crispy house spiced potatoes.

**\$36**

### **SEAFOOD COMBO**

Atlantic salmon, fresh prawns, marinated prawns, mussels & fresh calamari, served with zesty lemon dill & cucumber creamy dip & sided with rice pilaf.

**\$30**

### **REEF & BEEF**

New York strip loin prime aged beef fillet, fresh prawns & mussels, served with zesty lemon dill & cucumber creamy dip & crispy house spiced potato's.

**\$32**

### **RACK OF LAMB**

A delicate & delicious rack on the Stone, served with a fresh mint yoghurt dip & orange scented cranberry cous cous.

**\$36**

**PLEASE NOTE THE STONE IS VERY HOT & NOT TO BE TOUCHED,  
PARENTS PLEASE SUPERVISE CHILDREN**