

THE
Balcony
 RESTAURANT

Freshly Baked Ciabatta Bread With sticky balsamic and olive oil	4.90
Olive Plate With Coriole Kalamata and Spanish Green Olives	6.90
Fresh South Australian Gulf Oysters Ocean fresh with lemon, Jose Cuervo Silver Tequila and Seaweed or Traditional Kilpatrick	2.50 Each
Four Tastes of South Australia Showcasing our finest produce. Your waiter will advise.	17.90
Carpaccio of Marinated Beef With Woodside goats curd and golden beetroot	16.90
San Benedetto Battered Zucchini Flower Filled with feta, pinenut and leek with green tomato pickle	16.90
Fresh Squid Encrusted with Sea Salt and Cracked Pepper With a salad of handpicked rocket, carrot, coriander and peanut	16.50 25.90
Handmade Gnocchi With asparagus, artichoke, tomato, basil and parmesan	15.90 23.90
Mandarin and Cinnamon Glazed Char-grilled Kangaroo With garlic and olive oil roasted vegetables	17.90 26.90
Soft Shell Chilli Crab On a mizuna, ginger and cashew salad	17.90 27.90
South Australian King George Whiting Crispy crumbed and served with a lime, mandarin and orange salad and house made tartare	34.90
Seared and Roasted Duck Breast With a cranberry and red currant glaze served on blood orange scented wok fried greens	29.50
Twice Cooked Rack of Goat With chickpea masala and raita	28.50
Pan Seared Chicken Breast With a tomato, bocconcini and pumpkin compote with basil pesto	26.90
Macadamia Crusted Clare Valley Beef Tenderloin Served with garlic mash and maple butter	32.90
South Australian Spear Creek Salt Bush Lamb With pear, mint ragout and parmesan potato	32.90

*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