

SHARED BOARDS

our selection of boards is an alternative to the traditional entrée and main courses.

items may also be ordered as accompaniments to mains.

two to three selections is the equivalent to a good sized entrée.

three to four selections is the equivalent of a main course.

garlic mini high top loaf.	8
seeded mustard and parmesan mini high top loaf.	8
house made dip with flat bread.	6
extra flat bread.	4
oysters with lime and black pepper (3). (gf)	8
soft shell crab (100g).	7
crispy squid with spice salt (150g).	8
barossa valley chorizo and prawns (2). (gf)	8
lime battered scallops with aioli (3).	9
grilled haloumi with oregano and lemon.	8
duck shanks with spicy bbq sauce (4). (gf)	9
moroccan spiced lamb skewers with minted yoghurt (3).	8
mini lamb burgers with caramelised onion and minted yoghurt (2).	6
basil and lemon chicken satay with peanut sauce (3). (gf)	6
spicy tomato meatballs (8).	9
wedges with sweet chill and sour cream.	9
pan seared asparagus with almond and shaved parmesan. (gf)	8
rocket, parmesan and spanish onion salad . (gf)	6
chef's market fresh broccolini . (gf)	6
diamond cut chips .	6
creamy potato mash . (gf)	4
honey glazed sweet potato .	6

No separate accounts in The Brasserie. Please enquire for dietary modifications.

meal complements.

wedges with sweet chill and sour cream	9
rocket, parmesan and spanish onion salad (gf)	6
chef's market fresh broccolini (gf)	6
diamond cut chips	6
creamy potato mash (gf)	4
honey glazed sweet potato	6
pan seared asparagus with almond and shaved parmesan. (gf)	8

MAINS

shark bay crabmeat linguini 21/26
with diablo sauce, garlic, chilli and parsley

pan seared atlantic salmon 26
on green beans, spanish onion and walnuts
with balsamic reduction

oven roasted chicken breast (gf) 25
with pumpkin, roasted sweet capsicum and danish feta

pan seared salt water barramundi 29
with spanish onion, kalamata olives, caper berries,
cherry tomatoes, italian parsley and lemon zest

murray valley pork loin cutlet 27
marinated in sage, rosemary, thyme, oregano,
chargrilled, served on mash with sultana glaze

moroccan spiced lamb rump 31
on cous cous salad with minted yoghurt and jus

premium south australian beef eye fillet 250gm 34
char grilled and topped with tomato, capsicum,
olive tapenade, creamy potato mash and red wine jus

mushroom risotto (gf)(v) 16/21
oven roasted field mushrooms, fresh asparagus and shaved parmesan

vegetarian crispy pan fried haloumi (v) 21
with rocket, spanish onion, pear, baby beets, hummus and basil oil

please turn page for our Stonegrill® Specialties

meal complements.

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chef's market fresh broccolini (gf)	6
diamond cut chips	6
creamy potato mash (gf)	4
honey glazed sweet potato	6
pan seared asparagus with almond and shaved parmesan. (gf)	8

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STONEGRILL

Stonegrill® dining allows you to enjoy a meal freshly grilled to your personal taste at your table. high temperature sears in all the natural juices and nutrients giving you a taste beyond anything you've experienced. all produce is completely trimmed of fats and no oils are used. the result is a freshly grilled and nutritious meal with a sensational taste unique to Stonegrill®

premium beef eye fillet (gf) 250gm	31
MSA grain fed lean rump steak (gf) 250gm	26
400gm	31
lamb rump (gf) (250gm)	28
kangaroo fillet (gf) (250gm)	24
seafood selection (gf) prawns, scallops, squid	36
steak and seafood selection (gf) (serves 2) 400gm rump steak, prawns, scallops and squid	75

stonegrills are complemented with rocket & parmesan salad

stonegrill sauces.

field mushroom
green peppercorn
classic dianne
rich gravy
red wine jus
roasted garlic aioli (gf)
seeded mustard (gf)
dijon mustard (gf)
hot english mustard (gf)

stonegrill additions.

prawns (gf) (3)	6
scallops (gf) (3)	7
squid (gf) (4)	5
mushroom medley (gf)	4
fresh asparagus (gf)	4

DESSERTS DECONSTRUCTED

our selection of boards replaces traditional desserts and cheeses
two to three selections is the equivalent of a good size dessert

banoffee pie 5

individual tasty classic banana cream caramel pie

deconstructed citrus tart 5

lemon curd, berry compote & crumble

peanut butter ice cream 5

served with warm chocolate sauce

poached apple and rhubarb 6

topped with crumble and vanilla bean ice-cream

chocolate indulgence 6

choc cake, chocolate rum sauce, raspberry gelato

K.I. south cape brie (50g) 9

served with lavosh and dried apricots

affogato (gf) 7

espresso and vanilla ice cream

add kahlua, baileys or frangelico 14

cap off your meal with a coffee, tea or after dinner drink

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