

SNACKS

Beer battered chips	10
Garlic Pizza (12")– fior di latte, garlic oil, oregano	13
Steamed prawn and ginger dumplings with soy sauce and spring onions	13
Southern fried chicken fingers served with ranch sauce	13
Arancini – tomato, basil, and mozzarella	13
Trio of Dips served with flat bread (See specials board)	18

SALADS

Thai Beef salad with mixed leaves, pad thai noodles, tomato, cucumber, onion, mint, coriander, and peanuts - GF	24
Caesar Salad with baby cos lettuce, bacon, hard boiled egg, croutons, fried chicken and house dressing	22

MAINS

Chicken Parmigiana, served with chips and salad	28
Pie of the day, served with chips and salad	29
Curry of the day, served with steamed rice and roti bread	28
Bangers and Mash – served with peas and onion gravy	28
Plant based vegan schnitzel/parmigiana, served with chips and salad	28
Crumbed calamari, served with chips and salad	28
Fish and chips served with salad and tartare sauce	27
300g Char grilled Porterhouse served with salad and chips - GF AVAILABLE	36
300g Char grilled Scotch fillet served with salad and chips - GF AVAILABLE	38

Add mushroom/peppercorn gravy **2.50**

BURGERS – GF Bun \$2

<small>All served with beer battered chips and beef patties cooked medium rare unless otherwise stated</small>	
Steak Bagels with cheese, lettuce, tomato, caramelized onion, and BBQ sauce	26
The Stone Burger – pattie, onion, cheese, tomato, butter lettuce, maple bacon, special sauce on a potato bun	24
Southern Fried burger – crispy southern fried chicken, cheese, butter lettuce, pickles, ranch sauce on a potato bun	24
Vegie burger – Lentil pattie with tomato, salad, vegan special sauce on a potato bun	24

PIZZA (12") GF BASE \$5 VEGAN CHEESE \$2

Margherita - fior di latte, san marzano tomato D.O.P, fresh basil	21
Hawaiian - fior di latte, san marzano tomato D.O.P, smoked leg ham and pineapple	22
Meat Lover - fior di latte, san marzano tomato D.O.P, smoked leg ham, salami, bacon, sausage, and BBQ sauce	23
Calabrese - fior di latte, san marzano tomato D.O.P, hot salami, N’duja, kalamata olives	23
Capricciosa - fior di latte, san marzano tomato D.O.P, leg ham, kalamata olives, mushrooms, artichoke hearts	23
Pumpkin - roasted pumpkin with sage, caramelised red onion, and gorgonzola	21
Potato - roasted potato, double brie cheese and mushrooms	21
Sausage - fior di latte, sauté mushrooms, fennel sausage, chilli, rosemary, double brie and pecorino cheese	23

THE STONE HOTEL

On Tap	SCH/PINT	
Hawkes Patio Pale	11.5/13.5	
Carlton Draught	11.5/13.5	
Balter Easy Hazy	11.5/13.5	
Napoleone Apple Cider	11.5/13.5	
Young Henrys New Towner Pale Ale	11.5/13.5	
Furphy Crisp	11.5/13.5	
Stone and Wood Pacific Ale	11.5/13.5	
Moondog Fizzer Tropical Crush - Seltzer	11.5/13.5	
Balter Xpa	11.5/13.5	
Little Dragon Ginger Beer	11.5/13.5	
Lexington Hill Espresso Martini	20	
BOTTLED BEER		
Asahi, 330mL 5.0% - IMPORTED	10	
Corona, 355mL 4.5% - IMPORTED	10	
Cascade Premium Light, 375mL 2.6%	7	
Peroni, 330mL 5.1% - IMPORTED	10	
Heineken, 330mL 5% - IMPORTED	10	
Pure Blonde, 335mL 4.2%	10	
Heaps Normal, Quiet XPA, 355ml – Less than 0.5%	10	
SPARKLING		
Georgie Orbach, Sparkling Brut NV, VIC	10	45
Angel In The Room, Prosecco, AUS	11	50
Karma is a bitch, Pet Nat Peach Bellini		50
WHITES		
Ana, Sauvignon Blanc, Marlborough, NZ	10	45
A Fish Called Wonder, Pinot Grigio, King Valley, VIC	11	50
Georgie Orbach, Chardonnay, Riverina	10	45
Georgie Orbach, Moscato, VIC	10	45
Side Gate, Riesling	11	50
ROSE		
Ladies of the round table, Sangiovese Rose, King Valley, VIC	11	50
RED		
Endless Shiraz, Heathcote, VIC	10	45
Silence of the lamb Shiraz, Heathcote, VIC	11	50
Fossette, Pinot Noir, Yarra Valley, VIC	11	50
Cabinet Card, Cabernet Sauvignon, Yarra Valley, VIC		55