

**SNACKS**

Beer battered chips	<b>11</b>
Steamed prawn and ginger dumplings with soy sauce and spring onions	<b>14</b>
Southern fried chicken fingers served with ranch sauce	<b>14</b>
Arancini – tomato, basil, and mozzarella	<b>14</b>
Thai Spring rolls with sweet chilli sauce(vg)	<b>14</b>

**SALADS**

Thai Beef salad with mixed leaves, pad thai noodles, tomato, cucumber, onion, mint, coriander, and peanuts - GF	<b>26</b>
Caesar Salad with baby cos lettuce, bacon, hard boiled egg, croutons, fried chicken and house dressing	<b>24</b>

**MAINS**

Chicken Parmigiana, served with chips and salad	<b>29</b>
Pie of the day, served with chips and salad	<b>30</b>
Curry of the day, served with steamed rice and roti bread	<b>29</b>
Beer battered fish and chips with salad	<b>29</b>
Bangers and mash, steamed veggies, caramelised onion gravy	<b>29</b>
Plant based vegan schnitzel/parmigiana, served with chips and salad	<b>29</b>
Crumbed calamari, served with chips and salad	<b>29</b>
300g Char grilled Porterhouse served with salad and chips - GF AVAILABLE	<b>38</b>
300g Char grilled Scotch fillet served with salad and chips - GF AVAILABLE	<b>40</b>

Add mushroom/peppercorn gravy **2.50**

**BURGERS – GF Bun \$2**

All served with beer battered chips and beef patties cooked medium rare unless otherwise stated

Steak Bagel with cheese, lettuce, tomato, caramelized onion, and BBQ sauce	<b>26</b>
The Stone Burger – pattie, onion, cheese, tomato, butter lettuce, maple bacon, special sauce on a potato bun	<b>25</b>
Southern Fried burger – crispy southern fried chicken, cheese, butter lettuce, pickles, ranch sauce on a potato bun	<b>25</b>
Vegie burger – vegatablel pattie with tomato, salad, tomato chutney on a potato bun	<b>25</b>

**Desserts**

Sticky date pudding served with ice cream	<b>14</b>
New York style Cheesecake served with cream and raspberry coulis	<b>14</b>

# THE STONE HOTEL

## On Tap

	<b>SCH/PINT</b>
Carlton Draught 4.6%	<b>12.5/14.5</b>
Napoleone Apple Cider 4.7%	<b>12.5/14.5</b>
Stomping Ground Pale Ale	<b>12.5/14.5</b>
Single Fin Summer Ale 4.5%	<b>12.5/14.5</b>
Hard Solo	<b>13.5/15.5</b>
Hawker's Hazy Pale Ale 4.6%	<b>12.5/14.5</b>
Stone and Wood Pacific Ale 4.4%	<b>12.5/14.5</b>
Moondog Fizzer Juicy – Seltzer 4.0%	<b>12.5/14.5</b>
Hawker's Pilsner 5.0%	<b>12.5/14.5</b>
Little Dragon Ginger Beer 4.0%	<b>13.5/15.5</b>
Lexington Hill Espresso Martini 14.5%	<b>20</b>
Yuzu and Peach Gin Spritz	<b>18</b>
Bloody Shiraz Gin Spritz	<b>18</b>

## BOTTLED BEER

Asahi, 330mL 5.0% - IMPORTED	<b>11</b>
Corona, 355mL 4.5% - IMPORTED	<b>11</b>
Balter Cerveza, 355ml 4.0%	<b>11</b>
Cascade Premium Light, 375mL 2.6%	<b>8</b>
Peroni, 330mL 5.1% - IMPORTED	<b>11</b>
Heineken, 330mL 5% - IMPORTED	<b>11</b>
Pure Blonde, 335mL 4.2%	<b>11</b>
Corona Zero 0%	<b>8</b>

## SPARKLING

Georgie Orbach, Sparkling Brut NV, VIC	<b>10.5</b>	<b>47</b>
Angel In The Room, Prosecco, AUS	<b>11.5</b>	<b>52</b>
Karma's A Bitch, Pet Nat Peach Bellini		<b>52</b>

## WHITES

Ana, Sauvignon Blanc, Marlborough, NZ	<b>10.5</b>	<b>47</b>
A Fish Called Wonder, Pinot Grigio, King Valley, VIC	<b>11.5</b>	<b>52</b>
Georgie Orbach, Chardonnay, Riverina	<b>10.5</b>	<b>47</b>
Georgie Orbach, Moscato, VIC	<b>10.5</b>	<b>47</b>
Side Gate, Organic Riesling, Clare Valley	<b>11.5</b>	<b>52</b>

## ROSE

Ladies of the Round Table, Sangiovese Rose, King Valley, VIC	<b>11.5</b>	<b>52</b>
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## RED

Endless Shiraz, Heathcote, VIC	<b>10.5</b>	<b>47</b>
Silence of the Lamb Shiraz, Heathcote, VIC	<b>11.5</b>	<b>52</b>
Fossette, Pinot Noir, Yarra Valley, VIC	<b>11.5</b>	<b>52</b>
Cabinet Card, Cabernet Sauvignon, Yarra Valley, VIC		<b>57</b>