

Please Note: Food produced in our kitchen may contain traces of gluten.

## Starters

Garlic Bread (4 pieces per portion)	\$7.50
Soup of the Day. <b>GF</b> Please ask your waitperson	\$11.50
Creamy Seafood Chowder <b>GF</b>	\$15.00

## Entrée's

Green lipped mussels <b>GF</b> Steamed and served with a dipping sauce	\$18.00
Garlic scallops <u>Or</u> Garlic prawns <b>GF</b> Poached in a creamy garlic sauce (You may wish a medley with some of each)	\$20.00
Spicy chicken wing dings. Coated with a cajun crumb & oven baked	\$17.00
Camembert Cheese. Crumbed & deep fried. With a plum sauce	\$18.00
The above entrées can be upsized to a light meal by adding salad and fries for an additional	\$12.00
Side Salad <b>GF</b>	\$8.00
Seafood shared plate (for 2) Mussels & Shrimps with deep fried fish bites, calamari, chilli prawns, chilli squid and prawn twisters. Also ideal as a light meal for one.	\$29.00



Stonegrill Dining allows your meal to be presented on a 400c heated stone cooking at your table.

**For the perfect Stonegrill experience, simply slice your meal, one or two pieces at a time and allow to sear, and cook to your liking.**

<b>Stonegrill Taster</b>	(2 Meats)	\$35.00
Choose from: Chicken, Pork, Lamb & Beef.	(3 Meats)	\$42.00
Ideal for people new to the STONEGRILL concept	(4 Meats)	\$49.00
<b>Chicken Breast</b>		\$30.00
Served with a plum sauce.		
<b>Prime Beef</b>		\$40.00
Served with a pepper sauce.		
<b>Lamb Backstrap</b>		\$41.00
Served with a mint sauce.		
<b>Pork Fillet</b>		\$36.00
Served with apple sauce.		
<b>WATTZI's Range</b>		\$58.00
For those with a super sized appetite or great to share.		
Pick any two from the above listed meats.		
<b>Surf Up.</b>	Add scallops & prawns to any of the above meals.	\$19.00
<b>Seafood mixed grill</b>		\$48.00
A medley of scallops, prawns and mussels served with a mild peri peri mayonnaise		
<b>Extra sauces</b>	All sauces with STONEGRILL meals are gluten free	\$3.00

**All mains are served with your choice of:**  
**Today's vegetables, coleslaw or garden salad**  
**Plus**  
**Roast potato & kumara, fries or a baked potato**

## Non Stonegrill mains

**Fish of the day** Can be prepared **GF** on request \$37.00  
Today's selected fish lightly coated in seasoned flour & pan fried in butter.

**Scotch Fillet Steak** **GF** Cooked to your liking \$40.00  
**Add mushroom or Pepper Sauce.** \$6.00

**Chicken schnitzel.** \$31.00  
Breaded chicken breast, lightly seasoned & served with a creamy sauce.

**Salmon.** **GF** \$39.00  
Seasoned with garlic, dill & black pepper. Oven baked

**The above mains are served with your choice of:**  
**Today's vegetables, coleslaw or garden salad**  
**Plus**  
**Roast potato & kumara, fries or Baked Potato**

**# Lamb shank (s)** **GF** \$34.00  
Sous-vide cooked then oven roasted to finish. 1 Shank  
Served with garlic infused potato mash, today's vegetables and a mint gravy 2 Shanks \$47.00

**Seafood fettuccini** \$36.00  
Scallops, prawns and selected fish poached in a creamy chilli & garlic sauce. Served over fettuccini.

**We also offer a chicken fettuccini.** \$33.00

**Vegetarian Filo Parcel** **V** \$35.00  
A medley of vegetables. Including eggplant, carrot, onion, capsicum, mushrooms & spinach wrapped in filo pastry, baked & served with salad.

## Kid's Menu

Only available to 12 years and under

This is a Mix and Match menu. You choose which of the selections you wish and the number of serves. There is also the option for you to design a platter for the little ones to share.

Mini hot dogs	3 per serve	\$3.50
Fish bites	4 per serve	\$3.50
Chicken nuggets	4 per serve	\$3.50
Calamari rings	4 per serve	\$3.50
Small portion of fries		\$3.50
Mini Pizza	Ham & pineapple	\$5.00
Mini Pizza	Meat Lovers	\$5.00

### Dessert

# Small Ice cream Sundae **\$7.00**  
French vanilla ice cream with one of these toppings.  
Chocolate, Caramel, Berry or Passion Fruit

## Desserts

**# Ice cream sundae** Small \$7.00  
Large \$14.00  
French vanilla ice cream with one of these toppings  
Chocolate, Caramel, Berry or Passion Fruit

**Crème Delight** \$17.00  
A smooth velvety custard like mango crème.  
Served with whipped cream and topped with sliced almonds.  
(Can be dairy free without the cream)

**Apple Crumble** \$17.00  
Spiced apple on a short crust base topped with a sweet crumble

**# Caramel Slice.** \$17.00  
Smooth creamy caramel on a gluten free nut and caramel base.  
Served with cream & ice cream.

**Bayview Hotshot.** \$14.00  
Our version of the Italian dessert "Affogato".  
French vanilla ice cream sprinkled with chilli chocolate, accompanied  
by a shot of espresso.  
Add your choice of liqueur. (We suggest Galliano) Add \$8.00

**Liqueur "special" coffee.** \$18.00  
Long black topped with whipped cream and laced with your choice of liqueur  
from the bar.

**Coffee's** \$5.50  
Cappuccino, Latte, Flat white, Short black, Long black,  
Also: Mocha & Hot chocolate

**Tea's** (by the pot) \$5.00  
English breakfast, Earl grey, Camomile, Lemon, Green tea, Peppermint