



SET MENUS

If you are looking for a set menu for your next function, we are very accommodating and can customize the right package for you and your guests. Prices vary depending on how many courses and the type of dishes requested. Please make an appointment to speak to our functions manager Polly to arrange a menu that suits if you are wanting different options. Vegetarian or Dietary requirements are available upon request.

ENTREES

Australian Spiced Squid - Aussie squid lightly dusted in our own unique blend of cumin & spice paprika, fried & served with a zucchini, spinach & pumpkin seed salad with lemon, buttered potatoes & garlic aioli (GF)

Arrancina Rossa - a large saffron rice ball pocketed with Fior di Latte cheese & peas, crumbed & served on Napoli sugo with provolone picante & roast capsicum pesto (GF/V)

MAIN COURSES

Beef Rump Tagliata - oregano marble score 2+ rump char-grilled to medium-rare & sliced with roast potatoes, pumpkin, rocket, pear & parmesan salad & balsamic glaze (GF)

Twice cooked Pork Belly - Australian female pork belly, slowly braised in "Stones" original ginger wine, with crackling, on smoked beetroot puree & a crisp pear, candied walnut, snow pea salad, sticky pork glaze & sweet potato crisps (GF)

Chicken Saltimbocca - pan seared chicken breast with grilled pancetta & provolone cheese served on a sweet potato & herb rosti, topped with a shaved fennel & flat bean salad & finished with a sage butter sauce (GF)

DESSERTS

Deconstructed Salted Caramel Cheesecake - with vanilla biscuits & caramel popcorn

Flourless Chocolate Torte - heavenly house-made dark chocolate brownie, served on a chocolate soil bed, raspberry compote, vanilla bean gelato & toasted hazelnuts (GF)

TO BRING YOUR OWN CAKE / DESSERT

cutting & plating with vanilla bean ice cream & seasonal berries \$4 p.p

Pricing:

2 course alternate drop \$50

2 course choice \$60

3 course alternate drop \$55

3 course choice \$65