

THE STONED CROW



# MENU

## TO SHARE

<b>CALAMARI</b>	<b>16</b>
Southern fried calamari. Louisiana Mayo.	
<b>CHORIZO QUESADILLAS</b>	<b>14</b>
Chorizo. Chilli. Mozzarella. Avocado salsa.	
<b>ARANCINI BALLS [V]</b>	<b>14</b>
4 Cheese arancini. Sugo. Parmesan.	
<b>WINGS [GF]</b>	<b>14</b>
Chicken wings. Choose your tossing sauce: Buffalo or Louisiana. Choose your dipping sauce: Ranch or blue cheese.	
<b>PRAWN TACOS (2)</b>	<b>14</b>
Chilli prawns. Avocado salsa. Coriander. Lime mayo.	
<b>BURRATA [V][GF]</b>	<b>18</b>
Burrata. Mixed tomatoes. Basil.	
<b>PATATAS BRAVAS [V][GF][VE']</b>	<b>13</b>
Potatoes. Sugo. Parsley. Garlic. Aioli.	

## SIDES

<b>SWEET POTATO FRIES [V]</b>	<b>11</b>
Aioli.	
<b>GREENS [V][VE]</b>	<b>7</b>
Charred greens. Toasted seeds.	
<b>FRIES [V]</b>	<b>9</b>
Aioli. Ketchup.	
<b>PITA [V]</b>	<b>6</b>
Chargrilled pita bread. Olive oil. Oregano.	
<b>COLESLAW</b>	<b>4</b>

## SALADS & BOWLS

<b>CHICKEN CAESAR SALAD</b>	<b>24</b>
Chicken. Bacon. Baby cos. Cucumber. Radish. Green beans. Garlic bread sticks. Parmesan.	
<b>GOAT CHEESE &amp; ROAST VEG SALAD [V][GF]</b>	<b>23</b>
Grilled goats cheese. Spinach. Sweet potato. Chickpeas. Radish. Carrot. Asparagus. Sunflower seeds. Pumpkin. Dukka.	
<b>RICE BOWL [GF][V][VE']</b>	<b>19</b>
Black rice. Avocado. Sweet potato. Mixed seeds. Cabbage. Edamame. Pickled onions.	
<b>Add ons</b>	
Lemon herb chicken	5
Sirloin steak	6

## MAINS

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UPGRADE TO SWEET POTATO FRIES +3 OR MASH +2  
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<b>SIRLOIN STEAK [GF']</b>	<b>32</b>
Chargrilled sirloin. Chimichurri. Sugo. Salad. Fries.	
<b>CHICKEN SCHNITZEL</b>	<b>26</b>
Giant schnitzel. Salad. Fries. Choice of sauce: mushroom, peppercorn or gravy.	
<b>CHICKEN PARMIGIANA</b>	<b>26</b>
Schnitzel. Marinara. Leg ham. Mozzarella. Salad. Fries.	
<b>MARKET FISH [GF']</b>	<b>27</b>
Grilled market fish. Puffed black rice crust. Ratatouille.	
<b>EGGPLANT PARMIGIANA [V][VE']</b>	<b>22</b>
Eggplant schnitzel. Marinara. Mozzarella. Salad. Fries.	

WE CANNOT ALWAYS GUARANTEE TO BE 100%  
GLUTEN OR NUT FREE

GF = Gluten Free      V = Vegetarian      VE = Vegan  
GF' = Can be made Gluten Free  
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# BURGERS

.....  
UPGRADE TO SWEET POTATO FRIES +3  
SWAP TO A BUDS VEGAN PATTY +6  
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<b>CHEESEBURGER [GF*]</b>	<b>22</b>
Beef. Bacon. Cheese. Onion. Pickles. Burger sauce.	
<b>DOUBLE BBQ CHEESEBURGER</b>	<b>26</b>
Double beef patty. Onion strings. Cheese. Mayo. BBQ. Chilli.	
<b>GRILLED CHICKEN BURGER [GF*]</b>	<b>21</b>
Grilled chicken. Bacon. Avocado salsa. Chilli. Mayo.	
<b>VEGAN CHEESEBURGER [V][VE]</b>	<b>26</b>
Buds© vegan patty. Vegan cheese. Tomato. Onion. Pickles. Coral lettuce. Vegan burger sauce.	
<b>Add ons</b>	
<b>BACON</b>	<b>3</b>
<b>AVOCADO</b>	<b>4</b>
<b>ONION STRINGS</b>	<b>4</b>
<b>BEEF PATTY</b>	<b>6</b>
<b>POTATO BUN</b>	<b>3</b>
<b>GLUTEN FREE BUN</b>	<b>3</b>

# SAUCES

<b>MUSHROOM</b>	<b>4</b>
<b>PEPPERCORN</b>	<b>4</b>
<b>GRAVY</b>	<b>4</b>
<b>BUFFALO</b>	<b>4</b>
<b>LOUISIANA</b>	<b>4</b>
<b>BLUE CHEESE</b>	<b>2</b>
<b>RANCH</b>	<b>2</b>

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# DAILY SPECIALS

AVAILABLE FROM 3PM  
NOT AVAILABLE ON PUBLIC HOLIDAYS

## MONDAY

### \$20 200G RUMP STEAK

With a salad, fries and your choice  
of mushroom sauce, peppercorn sauce  
or gravy

## TUESDAY

### \$20 CHICKEN SCHNITZEL

With a salad, fries and your choice  
of mushroom sauce, peppercorn sauce  
or gravy

#### +\$4 UPGRADE TO PARMIGIANA

### \$18 EGGPLANT PARMIGIANA

Crumbed eggplant, topped with chunky tomato  
sauce, mozzarella and parmesan cheese

## WEDNESDAY

### \$15 BURGER + FRIES

Cheeseburger or Grilled chicken

## THURSDAY

### \$12 SHARE PLATES

Choose from our share plate  
selection

# DESSERT

<b>CHEESECAKE [V]</b>	<b>10</b>
Homemade cheesecake. Ask the team for this weeks flavour.	

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# MENU

# COCKTAILS

ALL COCKTAILS \$19

OUR COCKTAILS USE HOME-MADE SYRUPS AND FRESHLY SQUEEZED LEMON AND LIME JUICE.

## LET ME DOWN EASY

Lilet Blanc liqueur, Prosecco and home-made apricot and thyme infusion

## BOHEMIAN RASPBERRY

Herradura Plata tequila, Massenez raspberry liqueur, raspberries, lemon and soda

## GHOST OF KYOTO

Sake, Fiore Pink Moscato, Soho lychee liqueur, lemon, lychees and strawberries

## SPACE ODDITY

Beefeater gin, Pavan muscat grapes liqueur, lemon, apples and Crawley's agave syrup

## ARE YOU KIWING ME?

42 Below vodka, Fiorente elderflower liqueur, lemon, kiwi and aloe vera

## BUTTERFLY EFFECT

Herradura Reposado tequila, home-made hibiscus infusion and lime

## SMASHIN' PASSION

Havana rum 3yo, Disaronno Amaretto and lemon

## LET THE GAME BE-GIN

Four Pillars Bloody Shiraz gin, Campari, grapes and lemon

\*\*\* CLASSIC COCKTAILS AVAILABLE \*\*\*

SOME COCKTAILS CONTAIN EGG WHITES AND MAY CONTAIN TRACES OF NUTS.

\$20 YOUNG HENRY'S JUGS

## HAPPY HOUR

\$6 HOUSE WINES, HOUSE BEERS,  
& HOUSE SPIRITS

MONDAY - THURSDAY  
5PM - 7PM

## COCKTAIL HAPPY HOUR

\$12 CLASSIC COCKTAILS

FRIDAY AND SATURDAY NIGHTS  
9PM - 11PM

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# WINES

		GLASS	BOTTLE	
SPARKLING	<b>WOODBROOK FARM BRUT CUVEE</b> SOUTH AUSTRALIA	8	37	
	<b>LA GIOIOSA ORGANIC PROSECCO</b> DOC, VENETO, ITALY	11	46	
	<b>JOSEF CHROMY NV SPARKLING</b> TASMANIA	14	55	
	<b>PIPER HEIDSIECK BRUT CUVEE</b> REIMS, FRANCE		99	
WHITE WINE		SML	LRG	BOTTLE
	CRISP & CLEAN			
	<b>BEACH HUT SEMILLION SAUVIGNON BLANC</b> WESTERN AUSTRALIA	8	13	37
	<b>PIKORUA SAUVIGNON BLANC</b> MARLBOROUGH, NEW ZEALAND	9	14	40
	<b>PHILIP SHAW "THE GARDENER" PINOT GRIS</b> ORANGE, NEW SOUTH WALES	11	16	46
	<b>SANTI PINOT GRIGIO</b> DOC VALDADIGE, ITALY	11	16	46
	<b>ROBERT OATLEY RIESLING</b> GREAT SOUTHERN, WESTERN AUSTRALIA	12	17	49
	TEXTURAL			
	<b>TEMPUS TWO COPPER SEREIS WILDE CHARDONNAY</b> HUNTER VALLEY & ADELAIDE HILLS	12	17	49
	<b>EDEN ROAD CHARDONNAY</b> TUMBARUMBA, NEW SOUTH WALES			64
<b>FRAMINGHAM F-SERIES SAUVIGNON BLANC</b> MARLBOROUGH, NEW ZEALAND			74	

# THE STONED CROW



		SML	LRG	BOTTLE
ROSE & PINK MOSCATO	<b>WISE SEA URCHIN SHIRAZ ROSÉ</b> MARGARET RIVER, WESTERN AUSTRALIA	9	14	40
	<b>ROSABEL ROSÉ</b> LANGUEDOC, FRANCE	12	17	49
	<b>MIRABEAU ETOILE ROSÉ</b> CÔTES DE PROVENCE, FRANCE			69
	<b>FIORE PINK MOSCATO</b> MUDGE, NEW SOUTH WALES	10	15	43
RED WINE	FINE & VIBRANT			
	<b>MCGUIGAN PINOT NOIR</b> SOUTH EAST AUSTRALIA	10	15	43
	<b>JOSEF CHROMY PINOT NOIR</b> TASMANIA			64
	MEDIUM BODIED & SPICE			
	<b>CULLARIN BLOCK 17 SYRAH</b> CANNBERRA, ACT			74
	MEDIUM BODIED & VELVETY			
	<b>SHY PIG CABERNET MERLOT</b> SOUTH EAST AUSTRALIA	8	13	37
	<b>MICHEL TORINO MALBEC</b> MENDOZA, ARGENTINA	11	16	46
	MEDIUM BODIED & FLESHY			
	<b>TEMPUS TWO COPPER SERIES GSM</b> BAROSSA, SOUTH AUSTRALIA	12	17	49
POWER & BALANCE				
<b>CORRYTON BURGE SHIRAZ</b> BAROSSA, SOUTH AUSTRALIA	12	17	49	
<b>WISE LEAF RESERVE CABERNET SAUVIGNON</b> MARGARET RIVER, WA	11	16	46	
FULL BODIED				
<b>HENTLEY FARM SHIRAZ</b> BAROSSA, SOUTH AUSTRALIA			64	