



MENU

TO SHARE

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

SIDES

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

SALADS & BOWLS

CHICKEN CAESAR SALAD	24
Chicken. Bacon. Baby cos. Cucumber. Radish. Green beans. Garlic bread sticks. Parmesan.	
GOAT CHEESE & ROAST VEG SALAD [V][GF]	23
Grilled goats cheese. Spinach. Sweet potato. Chickpeas. Radish. Carrot. Asparagus. Sunflower seeds. Pumpkin. Dukka.	
RICE BOWL [GF][V][VE*]	19
Black rice. Avocado. Sweet potato. Mixed seeds. Cabbage. Edamame. Pickled onions.	

Add ons

Lemon herb chicken	5
Sirloin steak	6

MAINS

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 UPGRADE TO SWEET POTATO FRIES +3 OR MASH +2

SIRLOIN STEAK [GF*]	36
Chargrilled sirloin. Chimichurri. Sugo. Salad. Fries.	
CHICKEN SCHNITZEL	26
Giant schnitzel. Salad. Fries. Choice of sauce: mushroom, peppercorn or gravy.	
CHICKEN PARMIGIANA	26
Schnitzel. Marinara. Leg ham. Mozzarella. Salad. Fries.	
MARKET FISH [GF*]	27
Grilled market fish. Puffed black rice crust. Ratatouille.	
EGGPLANT PARMIGIANA [V]	22
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
 VE* = Can be made Vegan

BURGERS

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

SAUCES

MUSHROOM	4
PEPPERCORN	4
GRAVY	4
BUFFALO	4
LOUISIANA	4
BLUE CHEESE	2
RANCH	2

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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

CHEESECAKE [V] 10

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

WINES

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

THE STONED CROW

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