

# LIMITED FOOD MENU

## TO SHARE

<b>BURRATA [V][GF]</b>	<b>18</b>
Burrata. Mixed tomatoes. Basil.	
<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>12</b>
Wings. Louisiana sauce. Served with blue cheese or ranch.	

## MAINS

<b>SIRLOIN STEAK [GF*]</b>	<b>36</b>
Chargrilled sirloin. Chimichurri. Sugo. Salad. Fries.	
<b>CHICKEN SCHNITZEL</b>	<b>24</b>
Schnitzel. Salad. Fries. Choice of sauce: mushroom sauce or gravy.	
<b>CHICKEN PARMIGIANA</b>	<b>26</b>
Schnitzel. Marinara. Leg ham. Mozzarella. Salad. Fries.	
<b>MARKET FISH [GF*]</b>	<b>27</b>
Mash. Charred Greens.	

## SALADS & BOWLS

<b>CHICKEN CAESAR SALAD</b>	<b>24</b>
Chicken. Bacon. Baby cos. Cucumber. Radish. Green beans. Garlic bread. Parmesan.	
<b>RICE BOWL [GF][V][VE*]</b>	<b>19</b>
Black rice. Avocado. Sweet potato. Mixed seeds. Cabbage. Edamame. Pickled onions.	

## SAUCES

<b>MUSHROOM</b>	<b>4</b>
<b>GRAVY</b>	<b>4</b>

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

# 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 or gravy

## TUESDAY

### \$20 CHICKEN SCHNITZEL

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

### +\$4 UPGRADE TO PARMIGIANA

### \$18 EGGPLANT PARMIGIANA

Crumbed eggplant, topped with Napoli sauce,  
mozzarella and parmesan cheese

## WEDNESDAY

### \$15 BURGER + FRIES

Cheeseburger or Grilled chicken

## THURSDAY

### \$12 SHARE PLATES

Choose from our share plate selection

## BURGERS

.....  
SERVED WITH FRIES  
UPGRADE TO SWEET POTATO +3  
SWAP TO A BEYOND PATTY +4  
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<b>CHEESEBURGER [GF*]</b>	<b>22</b>
Beef. Bacon. Cheese. Onion. Pickles. Burger sauce. ADD ONION STRINGS FOR 4	
<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.	

## SIDES

<b>SWEET POTATO FRIES [V]</b>	<b>11</b>
Sweet potato fries. Aioli.	
<b>FRIES [V][VE]</b>	<b>9</b>
Fries. Ketchup.	
<b>SIDE SALAD</b>	<b>4</b>

# 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	<b>WOODBROOK FARM BRUT CUVÉE</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 CUVÉE</b> REIMS, FRANCE		99		
WHITE WINE		SML	LRG	BOTTLE	
	<b>CRISP &amp; CLEAN</b>				
	<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	
	<b>TEXTURAL</b>				
	<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	<b>FINE &amp; VIBRANT</b>				
	<b>MCGUIGAN PINOT NOIR</b> SOUTH EAST AUSTRALIA	10	15	43	
	<b>JOSEF CHROMY PINOT NOIR</b> TASMANIA			64	
	<b>MEDIUM BODIED &amp; SPICE</b>				
	<b>CULLARIN BLOCK 17 SYRAH</b> CANBERRA, ACT			74	
	<b>MEDIUM BODIED &amp; VELVETY</b>				
	<b>SHY PIG CABERNET MERLOT</b> SOUTH EAST AUSTRALIA	8	13	37	
	<b>MICHEL TORINO MALBEC</b> MENDOZA, ARGENTINA	11	16	46	
	<b>MEDIUM BODIED &amp; FLESHY</b>				
	<b>TEMPUS TWO COPPER SERIES GSM</b> BAROSSA, SOUTH AUSTRALIA	12	17	49	
	<b>POWER &amp; BALANCE</b>				
<b>CORRYTON BURGE SHIRAZ</b> BAROSSA, SOUTH AUSTRALIA	12	17	49		
<b>WISE LEAF RESERVE CABERNET SAUVIGNON</b> MARGARET RIVER, WA	11	16	46		
<b>FULL BODIED</b>					
<b>HENTLEY FARM SHIRAZ</b> BAROSSA, SOUTH AUSTRALIA			64		