

MENU

TO SHARE

- CALAMARI** 16
Southern fried calamari. Louisiana Mayo.
- SPINACH & ARTICHOKE QUESADILLAS [V]** 14
Mozzarella. Parmesan. Baby spinach. Artichoke. Chilli. Aioli.
- ARANCINI BALLS [V]** 15
4 Cheese arancini. Sugo. Parmesan.
- CHICKEN WINGS [GF]** 14
Choose your tossing sauce: Buffalo or Louisiana.
Choose your dipping sauce: Ranch or blue cheese.
- QUESO FUNDIDO [V*][GF*]** 15
Mixed melted cheese. Chorizo. Shallots. Fried chillies. Pickled onions. Home-made flatbread.
- PRAWN TACOS (2) [DF]** 16
Chilli prawns. Avocado salsa. Coriander. Lime Mayo.
- PATATAS BRAVAS [VE*][DF][GF]** 13
Twice-cooked potatoes. Sugo. Parsley. Garlic. Aioli.

SIDES

- MASH [V][GF]** 6
- SWEET POTATO FRIES [VE][DF][GF]** 11
- CHARRED GREENS [VE][DF][GF]** 12
Seasoned greens. Chilli vinaigrette. Roasted pepitas.
- FRIES [V]** 9
- ICEBERG & BLUE CHEESE [V][GF]** 12
Iceberg lettuce. Crumbled blue cheese. Diced egg. Parmesan.
- FLATBREAD [V][DF]** 6
Home-made flatbread. Garlic herb oil.

SALADS & BOWLS

- CHICKEN CAESAR SALAD [GF*]** 24
Chicken. Bacon. Baby cos. Cucumber. Radish. Green beans. Garlic bread sticks. Parmesan.
- GOAT CHEESE & ROAST VEG SALAD [VE*][GF][DF*]** 24
Grilled goats cheese. Spinach. Sweet potato. Chickpeas. Radish. Carrot. Asparagus. Sunflower seeds. Pumpkin. Dukka.
- RICE BOWL [VE*][GF][DF*]** 22
Black rice. Avocado. Sweet potato. Mixed seeds. Cabbage. Edamame. Pickled onions. Louisiana Mayo.

Add ons

- Salmon 10
- Sirloin Steak 7
- Lemon Chicken 5

MAINS

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UPGRADE TO SWEET POTATO FRIES +3 OR MASH +2
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- SIRLOIN STEAK [GF][DF]** 36
Chargrilled sirloin. Chimichurri. Sugo. Salad. Fries.
- CHARRED HARISSA CHICKEN SKEWERS [DF]** 26
Harissa chicken skewers. Pickled onions. Lime mayo. Salad. Home-made flatbread.
- CHICKEN SCHNITZEL** 28
Chicken schnitzel. Salad. Fries.
Choice of sauce: mushroom, peppercorn or gravy.
- CHICKEN PARMIGIANA** 28
Chicken schnitzel. Marinara. Bacon. Mozzarella. Parmesan. Salad. Fries.
- EGGPLANT PARMIGIANA [V]** 24
Eggplant schnitzel. Marinara. Mustard. Mozzarella. Parmesan. Salad. Fries.
- MARKET FISH [GF][DF]** 29
Grilled market fish. Puffed black rice crust. Ratatouille.

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

CHEESEBURGER [GF*][DF*]	24
Beef. Bacon. Cheese. Onion. Pickles. Burger sauce.	
DOUBLE BBQ CHEESEBURGER [GF*][DF*]	28
Double beef patty. Onion strings. Cheese. Mayo. BBQ. Chilli.	
GRILLED CHICKEN BURGER [GF*][DF*]	24
Grilled chicken. Bacon. Avocado salsa. Chilli. Mayo.	
VEGAN CHEESEBURGER [VE]	28
Buds© vegan patty. Vegan cheese. Tomato. Onion. Pickles. Coral lettuce. Vegan burger sauce.	
Add ons	
BEEF PATTY	6
BUDS© VEGAN PATTY	6
BACON	3
AVOCADO	4
GF BUN / VEGAN BUN	3
ONION STRINGS	4

SAUCES

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

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

DAILY SPECIALS

AVAILABLE FROM 12PM
 NOT AVAILABLE ON PUBLIC HOLIDAYS

MONDAY

\$20 200G RUMP STEAK

with your choice of mushroom sauce,
 peppercorn sauce or gravy. Served
 with salad & fries.

TUESDAY

\$20 CHICKEN SCHNITZEL

with your choice of mushroom sauce,
 peppercorn sauce or gravy. Served
 with salad & fries.

+\$4 UPGRADE TO PARMIGIANA

\$18 EGGPLANT PARMIGIANA

Crumbed eggplant, topped with marinara,
 mozzarella and parmesan cheese. Served with
 salad & fries.

WEDNESDAY

\$15 BURGER + FRIES

Cheeseburger and Grilled Chicken Burger

THURSDAY

\$12 SHARE PLATES

Choose from our share plate
 selection

DESSERT

STICKY DATE PUDDING [V] 10

Sticky date pudding. Butterscotch. Salted
 caramel ice cream.



MENU

COCKTAILS

ALL COCKTAILS \$19

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

ARE YOU KIWING ME?

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

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

TRUE GRIT

Jose Cuervo Reposado tequilla, jalapeño-infused agave syrup, lime and cucumber

MARRY ME

Vodka one, Toschi lemoncello, Liquor 43 vanilla liqueur, lemon and meringue

BUCKLEY'S CHANCE

Buckley's rye whisky, Sheep Dog peanut butter whiskey, Peychauds bitters and chocolate pretzel

RETURN OF THE MAC

Havana 3yo coconut cream washed rum, Brookie's macadamia liqueur, lime, mango purée and coconut

ROSIE'S CLUB

Greenall's London dry gin, Massenez blueberry liqueur, lemon, raspberries and rosemary

***** 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**

THE STONED CROW



WINES

		GLASS	BOTTLE		
SPARKLING	WOODBROOK FARM BRUT CUVEE SOUTH AUSTRALIA	8	37		
	LA GIOIOSA ORGANIC PROSECCO DOC, VENETO, ITALY	11	46		
	JOSEF CHROMY NV SPARKLING TASMANIA	14	55		
	PIPER HEIDSIECK BRUT CUVEE REIMS, FRANCE		99		
WHITE WINE		SML	LRG	BOTTLE	
	CRISP & CLEAN				
	BEACH HUT SEMILLION SAUVIGNON BLANC WESTERN AUSTRALIA	8	13	37	
	WORKING LUNCH 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 MUDGEE, 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		