



# MENU

## TO SHARE

<b>CALAMARI</b>	<b>16</b>
Southern fried calamari. Louisiana mayo.	
<b>SPINACH &amp; ARTICHOKE QUESADILLAS [V]</b>	<b>16</b>
Mozzarella. Parmesan. Baby spinach. Artichoke. Chilli. Aioli.	
<b>ARANCINI BALLS [V]</b>	<b>15</b>
4 Cheese arancini. Sugo. Parmesan.	
<b>CHICKEN WINGS [GF]</b>	<b>16</b>
Choose tossing sauce: Buffalo or Louisiana. Ranch.	
<b>MEATBALLS</b>	<b>17</b>
Beef meatballs. Chunky tomato sauce. Parmesan. Flatbread.	
<b>PRAWN TACOS (2) [DF]</b>	<b>20</b>
Chilli prawns. Avocado salsa. Coriander. Lime Mayo.	
<b>PATATAS BRAVAS [VE*][DF][GF]</b>	<b>14</b>
Twice-cooked potatoes. Sugo. Parsley. Garlic. Aioli.	

## SIDES

<b>CHARRED GREENS</b>	<b>12</b>
Seasoned greens. Chilli vinaigrette. Roasted pepitas.	
<b>FLATBREAD [V][DF]</b>	<b>6</b>
Home-made flatbread. Garlic herb oil.	
<b>FRIES</b>	<b>11</b>
<b>SWEET POTATO FRIES</b>	<b>14</b>
<b>MASH [V][GF]</b>	<b>6</b>

GF = Gluten Free      V = Vegetarian      VE = Vegan  
 GF\* = Can be made Gluten Free  
 VE\* = Can be made Vegan

## SALADS & BOWLS

<b>CHICKEN CAESAR SALAD</b>	<b>27</b>
Chicken. Bacon. Baby cos. Cucumber. Radish. Green beans. Garlic bread sticks. Parmesan.	
<b>GOAT CHEESE &amp; ROAST VEG SALAD [VE*][GF][DF*]</b>	<b>25</b>
Grilled goats cheese. Spinach. Sweet potato. Chickpeas. Radish. Carrot. Asparagus. Sunflower seeds. Pumpkin. Dukka.	
<b>HALLOUMI &amp; FENNEL SALAD</b>	<b>24</b>
Halloumi. Sweet potato. Lettuce. Carrot. Tomato. Tortilla.	
	<b>Add ons</b>
Lemon Chicken	8

## MAINS

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 UPGRADE TO MASH +4. SWEET POTATO FRIES +5.  
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<b>RUMP STEAK [GF][DF]</b>	<b>35</b>
250g chargrilled rump. Chimichurri. Sugo. Salad. Fries.	
<b>CHARRED HARISSA CHICKEN SKEWERS [DF]</b>	<b>28</b>
Harissa chicken skewers. Pickled onions. Lime mayo. Salad. Home-made flatbread.	
<b>CHICKEN SCHNITZEL</b>	<b>28</b>
Chicken schnitzel. Salad. Fries. Choice of sauce: mushroom, peppercorn or gravy.	
<b>CHICKEN PARMIGIANA</b>	<b>30</b>
Chicken schnitzel. Marinara. Bacon. Mozzarella. Parmesan. Salad. Fries.	
<b>EGGPLANT PARMIGIANA [V]</b>	<b>26</b>
Eggplant schnitzel. Marinara. Mustard. Mozzarella. Parmesan. Salad. Fries.	
<b>MARKET FISH [GF][DF]</b>	<b>29</b>
Grilled market fish. Puffed black rice crust. Ratatouille.	
<b>CHICKEN &amp; CHORIZO LINGUINE</b>	<b>22</b>
Chicken. Chorizo. Napolitana. Onion. Basil. Garlic. Parmesan.	

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

10% SURCHARGE APPLIES ON SUNDAYS.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

# BURGERS

SERVED WITH FRIES.  
SWEET POTATO FRIES +5

<b>CHEESEBURGER</b> [GF*][DF*]	<b>23</b>
Beef. Cheese. Onion. Pickles. Burger sauce.	
<b>BUFFALO BILL BURGER</b>	<b>26</b>
Fried chicken tenders. Cheese. Coleslaw. Shallots. Pickles. Buffalo. Ranch.	
<b>CHILLI CHICKEN BURGER</b> [GF*][DF*]	<b>23</b>
Grilled chicken. Cheese. Lettuce. Tomato. Mayo. Chilli.	
<b>FALAFEL BURGER</b>	<b>24</b>
Falafel patty. Tomato. Onion. Cheese. Lettuce. Garlic aioli.	
<b>Add ons</b>	
<b>BEEF PATTY</b>	<b>7</b>
<b>BACON</b>	<b>4</b>
<b>GF BUN / VEGAN BUN</b>	<b>5</b>

# FLATBREADS

<b>SPANISH CHORIZO</b>	<b>20</b>
Chorizo. Sugo. Bruschetta. Mozzarella. Chimichurri.	
<b>CHILLI PRAWN</b>	<b>24</b>
Prawns. Chimichurri. Sugo. Spinach. Cherry tomatoes. Coriander.	
<b>ROASTED VEG</b>	<b>18</b>
Ratatouille. Crispy chickpeas. Goats cheese. Rocket.	
<b>GRILLED CHICKEN</b>	<b>20</b>
Chicken. Napolitana. Pickled red onions. Spinach. Cherry tomatoes. Aioli.	

<b>SAUCES</b>	<b>MUSHROOM</b>	<b>4</b>
	<b>PEPPERCORN</b>	<b>4</b>
	<b>GRAVY</b>	<b>4</b>
	<b>LOUISIANA</b>	<b>3</b>
	<b>BUFFALO</b>	<b>3</b>
	<b>GARLIC AIOLI</b>	<b>2</b>
	<b>RANCH</b>	<b>2</b>

# DAILY SPECIALS

AVAILABLE FROM 12PM

NOT AVAILABLE ON  
PUBLIC HOLIDAYS

## MONDAY

**\$22 200G RUMP STEAK**

Salad. Fries.

Choose sauce: mushroom, peppercorn or gravy.

## TUESDAY

**\$20 CHICKEN SCHNITZEL**

**\$22 CHICKEN PARMIGIANA**

**\$18 EGGPLANT PARMIGIANA**

## WEDNESDAY

**\$18 BURGERS**

Cheeseburger, Falafel or Chilli

Chicken Burger. Fries.

## THURSDAY

**\$15 FLATBREADS**

Spanish Chorizo. Chilli Prawn. Grilled

Chicken. Roasted Veg.

# DESSERT

**STICKY DATE PUDDING** [V] **10**

Sticky date pudding. Butterscotch. Salted  
caramel ice cream.



# MENU

10% SURCHARGE APPLIES ON SUNDAYS.  
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

# COCKTAILS

## ALL COCKTAILS \$21

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

### ARE YOU KIWING ME?

Vodka. Elderflower liqueur. Lemon. Kiwi. Aloe Vera.

### BOHEMIAN RASPBERRY

Tequila. Raspberry liqueur. Raspberries. Lemon. Soda.

### GHOST OF KYOTO

Sake. Pink moscato. Lychee liqueur. Lemon. Lychees. Strawberries.

### TRUE GRIT

Tequila. Jalapeño-infused agave syrup. Lime. Cucumber.

### MARRY ME

Vodka. Lemoncello. Vanilla liqueur. Lemon. Meringue.

### BUCKLEY'S CHANCE

Rye whisky. Peanut butter whiskey. Bitters. Popcorn.

### RETURN OF THE MAC

Coconut cream washed rum. Macadamia liqueur. Lime. Mango. Coconut.

### ROSIE'S CLUB

Gin. Blueberry liqueur. Lemon. Raspberries. 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

**\$10 SELECTED COCKTAILS**

FRIDAY AND SATURDAY NIGHTS  
9PM - 11PM

THE STONED CROW



10% SURCHARGE APPLIES ON SUNDAYS. 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

# WINES

		GLASS	BOTTLE	
SPARKLING	<b>WOODBROOK FARM BRUT CUVÉE</b> SOUTH AUSTRALIA	9	42	
	<b>AURELIA PROSSECCO</b> SOUTH EASTERN AUSTRALIA	12	51	
	<b>JOSEF CHROMY NV SPARKLING</b> TASMANIA		74	
WHITE WINE		SML	LRG	BOTTLE
	<b>BEACH HUT SEMILLION SAUVIGNON BLANC</b> WESTERN AUSTRALIA	9	14	42
	<b>PIKOURA SAUVIGNON BLANC</b> MARLBOROUGH, NEW ZEALAND	10	15	45
	<b>PHILIP SHAW "THE GARDENER" PINOT GRIS</b> CENTRAL RANGES, NEW SOUTH WALES	12	17	51
	<b>SANTI PINOT GRIGIO</b> DOC VALDADIGE, ITALY	13	18	54
	<b>ROBERT OATLEY RIESLING</b> GREAT SOUTHERN, WESTERN AUSTRALIA	13	18	54
	<b>ALTE CHARDONNAY</b> ORANGE, NEW SOUTH WALES	12	17	51
	<b>AD HOC CHARDONNAY</b> PEMBERTON, WESTERN AUSTRALIA			59
	<b>FRAMINGHAM SAUVIGNON BLANC</b> MARLBOROUGH, NEW ZEALAND			62

# THE STONED CROW

		SML	LRG	BOTTLE
ROSE & PINK MOSCATO	<b>WISE SEA URCHIN SHIRAZ ROSÉ</b> MARGARET RIVER, WESTERN AUSTRALIA	9	14	42
	<b>MARQUIS DE PENNAUTIER</b> LANGUEDOC-ROUSILLON, FRANCE	12	17	51
	<b>FIORE PINK MOSCATO</b> MUDGE, NEW SOUTH WALES	10	15	45
RED WINE	<b>LIGHT BODIED</b>			
	<b>ABBOTS &amp; DELAUNAY PINOT NOIR</b> PAYS D'OC, FRANCE	12	17	51
	<b>JOSEF CHROMY PINOT NOIR</b> TASMANIA			79
	<b>MEDIUM BODIED</b>			
	<b>BEST'S BIN 1 SHIRAZ</b> GREAT WESTERN, VICTORIA			64
	<b>BAREFOOT MERLOT</b> SOUTH EAST AUSTRALIA	9	14	42
	<b>ARGENTO MALBEC</b> MENDOZA, ARGENTINA	12	17	51
	<b>ZIEGLER GSM</b> BAROSSA, SOUTH AUSTRALIA	13	18	54
	<b>FULL BODIED</b>			
	<b>CORRYTON BURGE SHIRAZ</b> BAROSSA, SOUTH AUSTRALIA	13	18	54
	<b>PEDESTAL CABERNET SAUVIGNON</b> MARGARET RIVER, WESTERN AUSTRALIA	11	16	48
	<b>CHILLED</b>			
	<b>GEMTREE LUNA TEMPRANA TEMPRANILLO</b> MCLAREN VALE, SOUTH AUSTRALIA	13	18	54