



2 course \$30 Set menu

Choose entrée & main, or main & dessert

Garlic bread

Entrees

Crispy calamari

Crumbed in coconut and sesame seeds on a bed of crispy cabbage with a basil dressing

Seafood chowder

Green-lipped mussels, prawn, local fish and loads more served with garlic bread.

Goat cheese soufflé

Twice-baked goat cheese soufflé served with olive tapenade.

Mains

Premium steak sandwich

Man sized –it's a big one folks

Aged sirloin cooked to medium rare then sliced, topped of with caramelised onions, served on locally made bread with fries.

Texas tender pork ribs

a succulent half rack of pork ribs slow cooked for many hours with our famous secret recipe sauce and wedges.

Stonegrill succulent chicken breast

Succulent chicken breast served with chips and salad and a nutty satay sauce.

Crispy battered fish n chips

Two pieces of nz fish fillets coated in a montiehs beer batter and gently cooked to perfection. Served with tartare sauce and fries.

Farmers pride burger

Prime beef Pattie stuffed with mozzarella cheese wrapped in bacon and slow smoked, with lettuce, tomato, and topped with creamy mushroom sauce on a fresh toasted bun served with fries.

Desserts

Warm Chocolate brownie

Served with chocolate sauce, whipped cream and ice-cream

ice cream Sunday

served with cream and chocolate sauce