

# STONEFIRE

## I T A L I A N

### STONEFIRE SAPORI \$69PP

Minimum 2 people

A mix of our favourites, changing weekly and made for the table



## ANTIPASTI

Antipasto sharing, prosciutto, salami, mortadella, cheese, olives, pickles, vegetables, fig, sourdough (N) **\$45**

Aperitivi, negroni corto, prosciutto, cheddar (GF,A) **\$12**

Minestrone, seasonal produce, beans, herbs, broth (V) **\$18**

Arancini, sugo, mozzarella, pesto aioli (V) **\$19**

Schiacciata, stretched and folded flatbread, garlic, mozzarella crust, rosemary olive oil, balsamic (V) **\$16**

Buffalo mozzarella, prosciutto, rocket, olive oil, crostini **\$24**

Stonefire pork belly, chilli oil, pomegranate (GF) **\$24**

Calamari fritti, lemon, aioli **\$22**

## WOOD-FIRED PIZZA

**STONEFIRE BURRATA** **\$32**  
Burrata, prosciutto, roasted tomatoes, pesto

**MARGHERITA** **\$23**  
Basil, EVOO, fior di latte (V)

**GAMBERI** **\$30**  
Prawns, roasted zucchini, peppers chilli oil (SF)

**VERDURA** **\$26**  
Roasted vegetables, pesto, mozzarella, truffle oil (V)

**PEPPERONI** **\$28**  
Pepperoni, capsicum, mozzarella

**CAPRICCIOSA** **\$29**  
Ham, mushroom, olive, artichoke

**POLLO** **\$29**  
Chicken, mushroom, mozzarella, bbq sauce

**TARTUFATA** **\$29**  
Mushroom, parmesan, rocket, truffle oil (V)

Gluten Free option available

## PRIMI

House lasagna, beef ragu, béchamel, parmesan, broccolini **\$32**

Linguini scoglio, prawns, scallops, calamari, mussels, garlic, chilli, lemon butter (SF,GFO) **\$38**

Pappardelle, roasted vegetables, basil passata, pecorino romano (V,N) **\$28**

Gnocchi, pesto butter cream, pumpkin, mushrooms, walnuts (V,N) **\$28**

Wild mushroom risotto, sour cream, rocket, crispy parmesan (V) **\$28**

Add grilled chicken \$6.00

## INSALATA

Antipasto, prosciutto, salami, olives, tomatoes, mixed leaves, parmesan, Italian vinaigrette (GF) **\$24**

Grilled zucchini, capsicum, pumpkin, baby spinach, rocket, cherry tomato, fior di latte, basil pesto (GF,V,N) **\$29**

Cotoletta salad, cos, bacon, anchovy dressing, croutons, egg, parmesan **\$32**

## SECONDI

Eggplant parmigiana, roasted potato, creamy polenta, crispy potato (V,GF) **\$32**

Osso Bucco, slow braised beef, San Marzano tomato soffrito, broccolini, creamy polenta, rosemary (GF) **\$36**

300g Grilled grain-fed beef rump, calabrese butter, house salad & chips **\$49**

Grilled market fish, warm caponata, chat potato, saffron aioli (GF) **\$38**

Chicken cotoletta, caper butter, parmesan, zucchini, capsicum, baby spinach, rocket, tomato, basil pesto **\$29**

Add parmigiana \$5.00

## CONTORNI

Grilled seasonal vegetables garlic, chili, olive oil (VG,GF) **\$12**

Garden salad, beetroot, house pickled vegetables (VG,GF) **\$12**

Roasted chat potatoes, sea salt flakes (VG,GF) **\$12**

House chips, sea salt flakes, confit garlic aioli (V) **\$8**

L **\$12**

Vegetarian (V) Vegan (VG) Contains Nuts (N) Gluten Friendly (GF) Gluten Friendly Option (GFO) Contains Shellfish (SF) Contains Alcohol (A)

Please inform us if you have any allergies or special dietary requirements. All seafood served is sourced from imported suppliers. A 15% surcharge applies on public holidays.

SPARKLING GLS 250 BTL

|                               |    |     |
|-------------------------------|----|-----|
| Tatachilla Brut NV            | 10 | 40  |
| McLaren Vale, South Australia |    |     |
| Dal Zotto Prosecco            | 15 | 60  |
| King Valley, Victoria         |    |     |
| Arras Brut Elite NV           |    | 75  |
| Tasmania, Australia           |    |     |
| G. H. Mumm Champagne          |    | 120 |
| Reims, France                 |    |     |

ROSE GLS 250 500

|                          |    |    |    |
|--------------------------|----|----|----|
| Upside Down Rose         | 10 | 15 | 29 |
| Marlborough, New Zealand |    |    |    |
| Tar & Roses Mediterraneo | 14 | 19 | 36 |
| Nagambie Lakes, Victoria |    |    |    |

WHITE

|                                |    |    |    |
|--------------------------------|----|----|----|
| Tatachilla Chardonnay          | 10 | 15 | 29 |
| McLaren Vale, South Australia  |    |    |    |
| Motley Cru Chardonnay          | 14 | 19 | 36 |
| King Valley, Victoria          |    |    |    |
| Squealing Pig Sauvignon Blanc  | 14 | 19 | 36 |
| Marlborough, New Zealand       |    |    |    |
| Aquilani Pinot Grigio          | 14 | 19 | 36 |
| Friuli Venezia Giulia, Italy   |    |    |    |
| Innocent Bystander Pinot Gris  | 14 | 19 | 36 |
| Yarra Valley, Victoria         |    |    |    |
| Audrey Wilkinson Semillon      | 14 | 19 | 36 |
| Hunter Valley, NSW             |    |    |    |
| T'Gallant Moscato              | 14 | 19 | 36 |
| Morrington Peninsula, Victoria |    |    |    |

RED

|                                 |    |    |     |
|---------------------------------|----|----|-----|
| Tatachilla Shiraz Cabernet      | 10 | 15 | 29  |
| McLaren Vale, South Australia   |    |    |     |
| Petaluma Shiraz                 | 14 | 19 | 36  |
| Coonawarra, South Australia     |    |    |     |
| Sticks Cabernet Sauvignon       | 14 | 19 | 36  |
| Yarra Valley, Victoria          |    |    |     |
| Mud House Pinot Noir            | 14 | 19 | 36  |
| Marlborough, New Zealand        |    |    |     |
| Tar & Roses Sangiovese          | 14 | 19 | 36  |
| Nagambie Lakes, Victoria        |    |    |     |
| Tamburlaine Organic Merlot      | 14 | 19 | 36  |
| Orange, New South Wales         |    |    |     |
| Alkina 'Stonefire' Shiraz       |    |    | 120 |
| Barossa Valley, South Australia |    |    |     |

TAP POT PINT JUG

|                          |    |    |    |
|--------------------------|----|----|----|
| Guinness                 |    | 18 |    |
| Stone & Wood Pacific Ale | 11 | 17 | 25 |
| Heineken Lager           | 11 | 17 | 25 |
| Kirin Ichiban            | 12 | 18 | 25 |
| Hahn SuperDry            | 10 | 16 | 20 |
| Hahn SuperDry 3.5        | 8  | 14 | 20 |

BOTTLE

|                          |  |    |
|--------------------------|--|----|
| Heineken Zero            |  | 9  |
| Heaps Normal Quiet XPA   |  | 9  |
| Furphy Ale               |  | 12 |
| Byron Bay Lager          |  | 13 |
| Kosciuszko Pale Ale      |  | 13 |
| Pipsqueak Apple Cider    |  | 13 |
| James Squire Ginger Beer |  | 13 |
| Carlton Draught          |  | 10 |
| BoJaK Brewing            |  | 16 |
| Dandenong, Victoria      |  |    |

APERITIVO COLLECTION

|                                 |  |    |
|---------------------------------|--|----|
| Mojo Tivo Blood Orange Spritz   |  | 12 |
| Adelaide Hills, South Australia |  |    |
| Mojo Tivo Lemon Spritz          |  | 12 |
| Adelaide Hills, South Australia |  |    |
| Aperol Spritz                   |  | 12 |
| Aperol, prosecco, soda          |  |    |
| Camapri Soda                    |  | 12 |
| Campari, soda                   |  |    |
| House Negroni                   |  | 12 |
| Gin, camapri, vermouth rosso    |  |    |
| Peroni Red                      |  | 12 |
| Vigevano, Italy                 |  |    |
| Birra Moretti                   |  | 12 |
| Udine, Italy                    |  |    |
| Menabrea                        |  | 12 |
| Biella, Italy                   |  |    |
| Pallini Limoncello              |  | 12 |
| Rome, Italy                     |  |    |
| Rossa Amara Blood Orange        |  | 12 |
| Mount Etna, Sicily              |  |    |
| Amaro Montenegro Italiano       |  | 12 |
| Bologna, Italy                  |  |    |