

## Breakfast Menu

### Classics & Rolls

Eggs Your Way (V, GF option) Eggs cooked to your liking on toasted bread.	\$12
Sausage & Egg Roll Served as sandwich, roll, or wrap.	\$12
Bacon & Egg Roll Served as sandwich, roll, or wrap.	\$12
Ham & Cheese Toasty with Tomato	\$8
Ham & Cheese Croissant	\$9
Breakfast Burger Bacon, fried egg, hash brown, cheese, and avocado on a toasted bun.	\$16

### Signature Dishes

Eggs Benedict (GF option) Two poached eggs, sautéed spinach, and hollandaise sauce on English muffin or sourdough. Choice of shaved ham, bacon, or smoked salmon.	\$18
Chef Special Eggs (V) Scrambled eggs with pesto mixed mushrooms, truffle oil, topped with parmesan cheese.	\$18
Villa Eggs (V, GF option) Chilli scrambled eggs with grilled broccolini and feta.	\$18
Big Breakfast (V option) Bacon, sausage, sautéed mixed mushrooms, hashbrown, baby spinach, slow-roasted tomato, and your choice of eggs. Served with toasted bread and butter.	\$24

Mediterranean Big Breakfast Grilled chorizo, halloumi, sautéed mixed mushrooms, smashed avocado, baby spinach, slow-roasted tomato, and your choice of eggs. Served with toasted sourdough and marinated olives.	\$26
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### Fresh & Vegetarian

Avocado & Fetta on Toast (V) With masculine cherry tomatoes and red radish.	\$15
Avocado on Toast (V, GF option) Smashed avocado on sourdough, served with lemon.	\$10
Omelette Filled with sautéed mushrooms, spinach, ham, onion, and cheese.	\$17
Halloumi Special (V) Grilled tomatoes, sautéed mushrooms, halloumi, avocado, and toasted bread.	\$18
Mixed Mushroom Burrata (V) Basil pesto mushrooms, burrata, pecorino, served with brown bread	\$18
Sweet Starts 	\$15
Fruit Toast (V) Topped with mascarpone, pure honey, seasonal fruit, and crushed pistachios.	\$15
Muesli Bowl (V) Yoghurt, mixed berries, seasonal fruit, coconut flakes, and chia seeds.	\$14

### Add-Ons

Sausage	\$4
Hash Brown	\$3
Bacon	\$4
Egg	\$3
Avocado	\$4
Halloumi	\$4

### Toasted Bread with Spreads

Choice of Bread: Sourdough Wholemeal	
Choice of Spreads: Pistachio Biscoff Nutella Vegemite Peanut Butter Butter	\$6

### Grab & Go Upgrade

Any Breakfast Roll & Small Coffee	\$15
Toast & Coffee	\$8

## Café Beverage Menu

### Coffee

	Small   Large
Flat White	\$4.80   \$5.50
Cappuccino	\$4.80   \$5.50
Latte	\$4.80   \$5.50
Piccolo	\$4.50
Long Black	\$4.50   \$5.00
Macchiato (Short/Long)	\$4.50

### Cold Coffee

Iced Latte	\$6.50
Iced Long Black	\$5.80
Iced Mocha	\$6.80
Iced Chocolate	\$6.50
Iced Matcha	\$6.50

### Teas & Specialty Lattes

English Breakfast	\$4.50
Earl Grey	\$4.50
Peppermint	\$4.50
Lemongrass & Ginger	\$4.50
Matcha Latte	\$6.00
Turmeric Latte	\$6.00
Dirty Chai	\$6.50
Chai Latte	\$5.00   \$5.80
Mocha	\$5.20   \$6.00
Hot Chocolate	\$5.00   \$5.80

### Frappes

(Dairy-free option, blended with ice)	\$8.50
Mocha – Coffee, chocolate & milk over ice	
Caramel Coffee – Sweet caramel frappe with coffee & milk	
Chocolate Chip – Creamy chocolate blend with ice	
Sunrise Fruit – Strawberries, pineapple, mango & kiwi fruit	
Tropical – Pineapple, mango & passionfruit	

### Smoothies

(Made with your choice of milk)	\$8.50
Banana – Cavendish bananas, vanilla yoghurt & local honey	
Mango – KP mangoes, banana & vanilla yoghurt	
Mixed Berry – Raspberries, strawberries, blueberries, blackberries & banana with yoghurt	
Revitalized Green (DF) – Green apple, pear, spinach, pineapple & banana	
Açaí (DF) – Açaí berry, banana & guarana	

### Juices

Cranberry	\$7.50
Apple	
Orange	
Pineapple	
Grapefruit	

### Nostalgia & Kids

Classic Milo (Hot/Iced)	\$5.00
Kids Chocolate Shake	\$5.50
Babycino	\$2.00
Mini Juice (Apple/Orange)	\$3.50

### Soft Drinks

Coke / Coke No Sugar	\$4.50
Lemonade / Ginger Ale	\$4.50
Sparkling Mineral Water (500ml)	\$5.00
Still Mineral Water (500ml)	\$5.00
San Pellegrino (Limonata / Aranciata)	\$5.50
Iced Tea (Peach / Lemon)	\$5.50

### Extras & Add-ons

Extra Shot	\$0.80
Syrup (Vanilla, Caramel, Hazelnut)	\$0.80
Whipped Cream (Frappés only)	\$0.80



# Grab & Go Specials

6am – 12pm

<b>Toast &amp; Coffee Combo</b>  Small Coffee or Tea Toasted bread with choice of spread : Butter Peanut Butter Vegemite Nutella Biscoff	\$8
<b>Quick Start Combo</b>  Ham & Cheese Toasty Small Coffee or Tea	\$10
<b>Croissant &amp; Coffee Combo</b>  Ham & Cheese Croissant Small Coffee or Tea	\$12
<b>Hero Combo – Roll &amp; Coffee</b>  Bacon & Egg Roll Small Coffee or Orange Juice	\$15
<b>Classic Eggs &amp; Coffee Combo</b>  Your choice of fried, scrambled, or poached eggs Small Coffee or Tea	\$14

Add hashbrown or extra egg	+\$3
Upgrade to large coffee	+\$1



## Bread & Starters

Gluten-free bread available

### Garlic Bread (V)

Freshly toasted bread with garlic butter. (3pcs)

### Plain Bread (V, GF option)

Freshly baked bread served with olive oil and balsamic glaze.

### Tomato Bruschetta (V)

Diced tomato, onion, garlic, and basil on toasted bread.

### Capsicum & Feta Bruschetta (V)

Chargrilled capsicum with crumbled feta on toasted bread.

### Marinated Olives (V, GF)

A selection of marinated Mediterranean olives.

### Antipasto Platter

A rustic Mediterranean selection of cured meats, mixed olives, cheeses, fresh bread & house-made dips. Perfect for sharing.

## Entrées

### Garlic Prawns

Sautéed prawns in basil garlic butter sauce, served with fresh bread.

### Grilled Octopus (GF)

Chargrilled octopus with parsley, lemon, chili, and balsamic glaze.

### Salt & Pepper Calamari

Lightly fried calamari with garlic aioli and lemon wedge.

### Chicken Wings (1/2 kg)

Crispy wings tossed in your choice of sauce:

Buffalo – Tangy with a classic spicy kick 🔥🔥

Peri-Peri – Bold, zesty chili blend 🔥

Texas BBQ – Smoky, sweet & sticky

Garlic Parmesan Rub – Creamy garlic butter with parmesan

### Arancini Rice Balls (V)

Golden-fried risotto balls stuffed with mozzarella, served with garlic aioli.

## Pasta

*Our pastas are inspired by coastal Italy and crafted with comfort in mind from rich, slow-simmered sauces to fresh herbs and olive oil.*

### Fettuccine Boscaiola

Creamy pasta with crispy bacon, mushrooms, shallots, white wine, and parmesan.

### Fettuccine Carbonara

Bacon, shallots, egg, cream, black pepper, and parmesan.

### Spaghetti Marinara

Prawns, calamari, mussels in tomato sauce and fresh basil.

### Spaghetti Bolognese

Slow-cooked beef ragù in rich tomato and basil sauce.

### Spaghetti Aglio e Olio (V)

Garlic, chilli flakes, parsley, and olive oil. Add mushrooms or cherry tomatoes.

### Spaghetti Aglio e Olio with Prawns

With prawns, cherry tomatoes, garlic, parsley, and olive oil.

### Fettuccine Abruzzi

Prawns and bacon in a creamy rosé sauce with oregano and parmesan.

### Penne Gamberi

Prawns tossed through penne with basil and rosé sauce.

### Penne Pomodoro (V)

Tomato sugo, basil, and a touch of garlic.

### Fettuccine Gamberetti

Prawns and bacon with chilli, basil, parsley, garlic, and olive oil.

## Salads

### Caesar Salad

Cos lettuce, bacon, croutons, egg, parmesan, and Caesar dressing.  
Add Chicken +\$6 / Add Prawns +\$9

### Caprese Salad (V, GF)

Tomato, bocconcini, basil, oregano, olive oil, and balsamic glaze.

## Sides

### Hot Chips (V)

### Sweet Potato Fries (V)

### Parmesan & Truffle Oil Fries (V)

### Mash Potato (V, GF)

### Mixed Salad Greens

## Pizza

*Hand-stretched, stone-baked, and full of flavour — our pizzas combine timeless Italian recipes with local flair. Whether you're craving a classic Margherita or a bold Meat Lovers, each one is crafted to share... or keep all to yourself*

### Margherita (V)

A simple favourite with tomato sugo, melted mozzarella, fresh basil, and a sprinkle of oregano.

### Traditional Margherita

The elevated classic with tomato sugo, creamy bocconcini, fresh basil, and oregano — pure and satisfying.

### Pepperoni

Generous slices of pepperoni over tomato sugo and mozzarella, finished with oregano.

### Meat Lovers

Texas BBQ base loaded with mozzarella, crispy bacon, leg ham, pepperoni, and beef mince — a feast on a crust.

### Villa Veggie (V)

A colourful mix of capsicum, red onion, shallots, olives, and mushrooms over tomato sugo and mozzarella.

### Garlic Prawn

Juicy prawns with cherry tomatoes, bocconcini, garlic, and fresh basil over a tomato base.

### Napolitana

A southern Italian classic with tomato sugo, melted mozzarella, olives, basil, and anchovies.

### Peri-Peri Chicken

Spicy grilled chicken with mozzarella, onion, and shallots over a bold peri-peri sauce base.

### BBQ Chicken

Smoky BBQ sauce base topped with mozzarella, roasted chicken, and caramelised onions.

### Hawaiian

The iconic sweet-and-savoury combo of ham, pineapple, tomato sugo, and mozzarella.

## Mains

### Seafood Hotpot

A generous medley of prawns, mussels, calamari, and fish simmered in rich sugo tomato sauce, served with crusty bread.

### Fish of the Day

Grilled barramundi served with mash, broccolini, and heirloom tomato butter glaze.

### Sirloin Steak (250g)

Flame-grilled to order, served with fries, garden greens, and mushroom sauce.

### Chicken Skewers

Herb-marinated, flame-grilled chicken skewers with fries, salad, and garlic aioli.

### Chicken Parmigiana

Crumbed chicken breast topped with ham, napolitana sauce, mozzarella, and basil. Served with fries and coleslaw.

### Chicken Schnitzel

Golden schnitzel with seasoned fries, house slaw, and creamy mushroom sauce.

## Burgers

*All burgers served with fries. Upgrade to wedges, sweet potato fries, or truffle parmesan fries for +\$3*

### Stone Villa Beef Burger

Beef patty, bacon, onion, pickle, cheese, and secret sauce on a toasted bun.

### Signature Cheeseburger

Beef patty, lettuce, onion, tomato, pickle, cheese, and secret sauce.

### Classic Fried Chicken Burger

Crispy fried chicken, iceberg lettuce, pickle, and garlic aioli.

## Desserts

### Tiramisu (V)

A traditional Italian favourite layered with espresso-soaked Savoyard, whipped mascarpone cream, and a dusting of cocoa.

### Sticky Date with Vanilla Ice Cream (V)

Warm sticky date pudding drizzled with rich butterscotch sauce and served with a scoop of vanilla bean ice cream.

### Gelato (V, GF option)

A scoop of house-selected Italian-style gelato. Ask our staff for today's flavours.

## Kids Menu

### Chicken Nuggets & Chips

### Kids Spaghetti Bolognese

### Kids Pizza

Cheese & tomato on a smaller base.



## Sparkling

<b>De Bortoli King Valley Prosecco VIC ABV 11.5%</b> Delicate citrus, pear	Glass   Bottle \$11   \$55
<b>Villa Mon Saten Franciacorta DOCG Italy ABV 12.5% (Bottle only)</b> Creamy bubbles, crisp dry finish	\$140

## White Wines

<b>Nugan Estate King Valley Pinot Grigio VIC ABV 13%</b> Light, crisp, pear & apple	Glass   Bottle \$10   \$40
<b>Heirloom Vineyards Adelaide Hills Sauvignon Blanc ABV 12.5%</b> Crisp, tropical, citrus finish	\$11   \$45
<b>Peter Drayton Anomaly Vermentino ABV 12%</b> Zesty citrus, mineral	\$12   \$50
<b>Maison Olivier Tricon Chablis ABV 12.5%</b> Mineral, clean finish	\$15   \$80

## Rosé

<b>Geoff Merrill 'Charley Rose' ABV 13%</b> Dry, vibrant, strawberry, watermelon	Glass   Bottle \$12   \$50
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## Red Wines

<b>La La Land Tempranillo ABV 13.5%</b> Medium-bodied, red fruit, gentle spice	Glass   Bottle \$10   \$40
<b>Barossa Valley Estate Shiraz ABV 13.5%</b> Rich, blackberry, plum, soft spice	\$12   \$50
<b>Bosio Passato Barolo DOCG ABV 13.5%</b> Complex, rose, cherry, earthy	\$120

## Beer & Cider 330ml Bottles

<b>Lagers</b> Peroni Nastro Azzurro Italy ABV 5%	\$10
Asahi Super Dry Japan ABV 5%	\$10

<b>Ales</b> Stone & Wood Pacific Ale NSW ABV 4.4%	\$11
James Squire 150 Lashes Pale Ale NSW ABV 4.2%	\$10

<b>Cider</b> Hills Apple Cider SA ABV 5%	\$11
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## Spirits 30ml Serve

<b>Vodka</b> Smirnoff	\$10
Absolut	\$10
Grey Goose	\$13

<b>Gin</b> Tanqueray	\$10
Bombay Sapphire	\$12
Hendrick's	\$14

<b>Rum</b> Bacardi Carta Blanca	\$10
Bundaberg Original	\$10
Captain Morgan Spiced	\$11

<b>Tequila</b> El Jimador Reposado	\$11
Patrón Silver	\$14

<b>Whisky / Scotch</b> Jack Daniel's	\$11
Jameson	\$11
Johnnie Walker Red Label	\$11
Johnnie Walker Black Label	\$12
Glenfiddich 12	\$14
Johnnie Walker Blue Label	\$30

## Signature Cocktails

<b>Aperol Spritz</b> Prosecco & Aperol	\$18
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<b>Limoncello Spritz</b> Limoncello, soda & fresh mint	\$18
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<b>Negroni</b> Gin, sweet vermouth & Campari	\$20
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<b>Espresso Martini</b> Vodka, coffee liqueur & fresh espresso	\$20
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<b>Mediterranean G&amp;T</b> Gin, tonic, cucumber, rosemary & lemon	\$18
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<b>Bellini</b> Peach purée & Prosecco	\$18
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## Classic Favorites

<b>Blue Lagoon</b> Vodka, blue curacao & lemonade	\$18
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<b>Sangria</b> Red wine, brandy & fresh fruit	\$16 glass / \$45 jug
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<b>Frozen Strawberry Daiquiri</b> White rum, strawberry & lime	\$19
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<b>Spicy Margarita</b> Tequila, lime, triple sec & chili	\$20
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<b>Frozen Margarita</b> Tequila, lime & triple sec	\$20
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<b>Piña Colada</b> White rum & Malibu, pineapple & coconut cream	\$19
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<b>Mojito</b> White rum, fresh mint, lime & soda	\$18
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<b>Cosmopolitan</b> Vodka, triple sec, cranberry & lime	\$18
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<b>Mediterranean G&amp;T</b> Gin, tonic, cucumber, rosemary & lemon	\$18
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## Non Alcoholic & Mocktails

<b>Cucumber Mint Spritz</b> Cucumber and fresh mint.	\$8.50
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<b>Virgin Mojito</b> Classic mint, lime & soda without the alcohol.	\$8.50
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<b>Apple &amp; Elderflower Sparkle</b> Fruity and floral with a sparkling finish.	\$8.50
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<b>Italian Lemonade (Sparkling)</b> Zesty and refreshing with a touch of fizz.	\$7.50
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<b>Virgin Piña Colada</b> Tropical coconut and pineapple, creamy and smooth.	\$8.50
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<b>Peroni Nastro Azzurro Italy 0.0% 330ml</b> Crisp, refreshing non alcoholic lager	\$9
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## Soft Drinks 330ml bottles

<b>Coke / Coke No Sugar</b>	\$5.50
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<b>Lemonade / Ginger Ale</b>	\$4.50
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<b>Juices</b> Apple, Orange, Pineapple, Cranberry, Grapefruit	\$7.50
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## Mineral Water

<b>Still Mineral Water 500ml</b>	\$5.00
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<b>Sparkling Mineral Water 500ml</b>	\$5.00
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<b>Still or Sparkling Mineral Water 1L</b>	\$9.00
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# Stonevilla Weekly Specials – Great Deals Every Day!



Available from 12pm

Monday – 2 for 1 Burgers 🍔 \$20

## Choice of 2 Burgers

### Stone Villa Beef Burger

Beef patty, bacon, onion, pickle, cheese, and secret sauce on a toasted bun.

### Signature Cheeseburger

Beef patty, lettuce, onion, tomato, pickle, cheese, and secret sauce.

### Classic Fried Chicken Burger

Crispy fried chicken, iceberg lettuce, pickle, and garlic aioli.



Tuesday – 2 for 1 Pizzas 🍕 \$26

## Choice of 2 Pizzas

### Margherita (V)

Tomato sugo, mozzarella, fresh basil, and oregano.

### Traditional Margherita

Tomato sugo, bocconcini, basil, and oregano.

### Pepperoni

Tomato sugo, mozzarella, and generous slices of pepperoni.

### Villa Veggie (V)

Tomato sugo, mozzarella, capsicum, red onion, shallots, olives, and mushrooms.

### Napolitana

Tomato sugo, mozzarella, olives, basil, and anchovies.

### Peri Peri Chicken

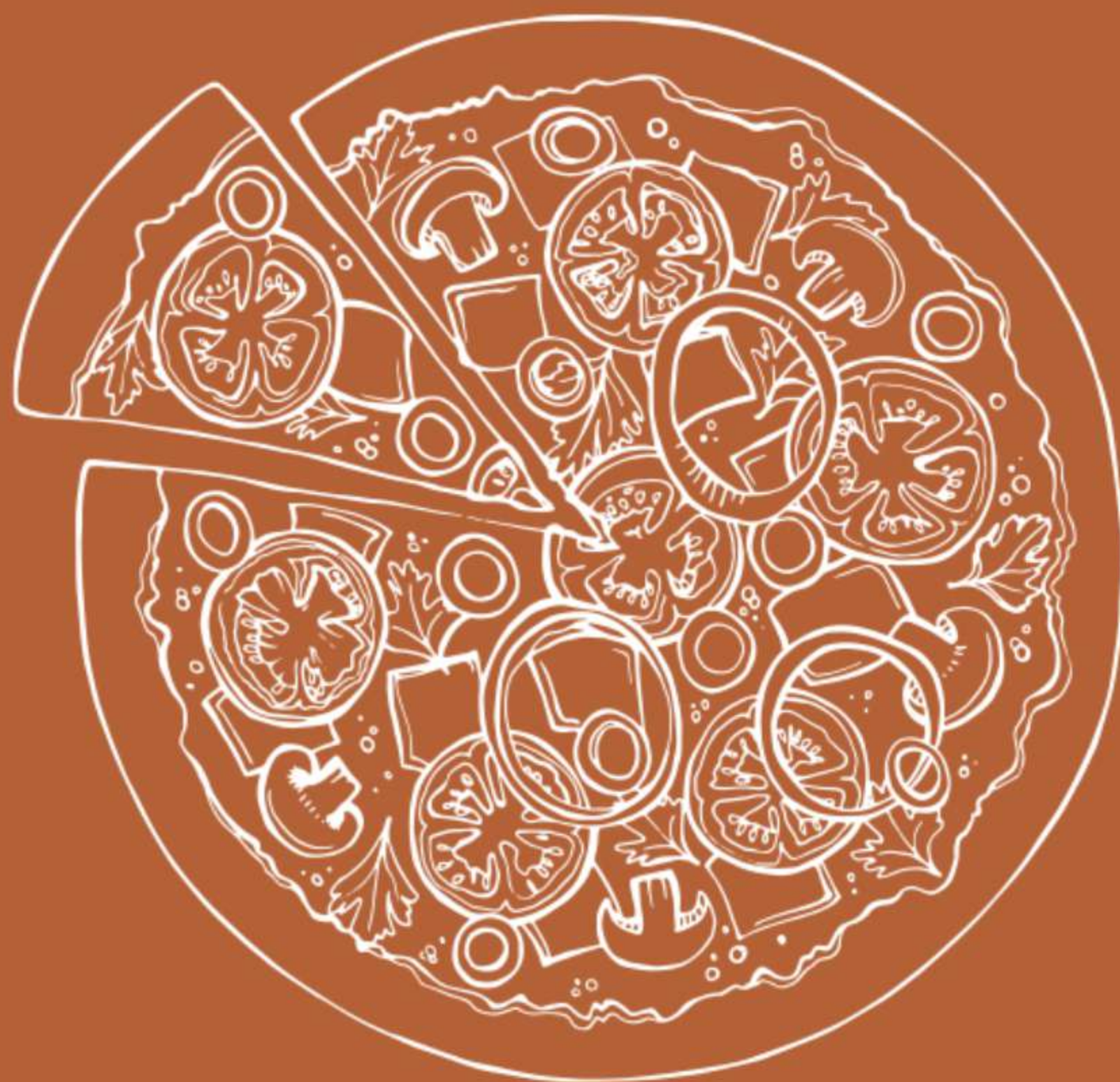
Peri peri sauce, mozzarella, onion, and spicy grilled chicken.

### BBQ Chicken

BBQ base, mozzarella, roasted chicken, and caramelised onions.

### Hawaiian

Tomato sugo, mozzarella, ham, and pineapple.



Wednesday – 2 for 1 Schnitzels 🍷 \$26

## Choice of 2 Schnitzels

### Chicken Parmigiana

Crumbed chicken breast topped with ham, napolitana sauce, mozzarella, and basil.

Served with fries and coleslaw.

### Chicken Schnitzel

Golden fried schnitzel with seasoned fries, house slaw, and creamy mushroom sauce.



Thursday – Wine & Pasta Night 🍷

### Fettuccine Boscaiola

Creamy sauce with bacon, mushrooms, shallots, white wine, and parmesan.

### Fettuccine Carbonara

Bacon, shallots, egg, cream, black pepper, and parmesan.

### Spaghetti Bolognese

Slow cooked beef ragù in a rich tomato and basil sauce.

### Spaghetti Aglio e Olio (V)

Garlic, chilli flakes, parsley, and olive oil.

& More!



Sunday – Kids Eat Free 🍷

One free kids meal per adult main meal purchased.