



## ENTRÉES & STARTERS

### GARLIC BREAD \$12

Baked ciabatta bread with garlic herb butter, served with honey balsamic reduction & olive oil.

### SOUP OF THE DAY \$16

Soup daily prepared by our chef and served with a warm roll & butter.

### SEAFOOD CHOWDER \$21

Classic seafood chowder served with a warm roll & butter.

### CRISPY CALAMARI

DF option available. \$22.50

Tasty Squid ring dusted in garlic herb flour served with lemon wedges & tartare sauce.

### SCALLOPS

DF & GF option available. \$33.50

Marinated, pan-seared scallops served with smoked pea puree, cauliflower couscous, caramelised pear & white wine blast.

### GREEN LIPPED NZ MUSSELS

GF option available. \$29.50

Your choice of either a rich white wine reduction or spicy red curry sauce. served with garlic bread.

### WHITEBAIT PATTIES

Seasonally available. DF, GF \$32

Made with 100g of locally caught whitebait. Served with traditional mixed salad, fries, lemon wedges & tartare sauce on the side.



## THE STONEGRILL EXPERIENCE

Our Stonegrill meals are served with Caesar Salad OR Baby Vegetables + Fries OR Stuffed Potatoes  
Choice of Sauce - Mushroom | Peppercorn | Jus | Creamy Garlic | Chimichurri | Ocean View Spicy GF, DF Options available

### PRIME BEEF RUMP 300gm \$39.50

Full Flavour | Cut From The Best End | Minimum 21 Day Aged

### THE CUSTOM GRILL \$38.00

3 Delicious Medallions - You Choose From New Zealand Prime Beef | Pork | Lamb

### LAMB 250gm \$42

New Zealand Lamb | Great Taste & Texture Enhanced By The Stonegrill

### SPECIAL RESERVE BEEF SIRLOIN 250gm \$42

40 day Aged | Rich Flavour | Cut From The T-bone | Tenderness Of A Fillet

## CHEF'S SPECIAL

### KEBAB SATAY \$35

Grilled, marinated meat skewer (Chicken) served with stir-fried egg noodles & peanut dip.

## FROM THE LAND

### CHICKEN SUPREME \$35

Chicken breast stuffed with chopped bacon and spinach served with herb potatoes, baby vegetables & roast garlic sauce.

### PORK BELLY (GF) \$35

Crispy pork belly served with kumara mash, buttered peas & pork jus.

### LAMB TWO WAYS (GF) \$48

Lamb rump marinated in Middle Eastern spiced yogurt PLUS almond-crust lamb rack. Served with mashed potatoes, baby vegetables, onion jam & rosemary jus.

### CHEF-COOKED STEAK

Beef Ribeye \$42 | Surf n' Turf \$45 | Beef Sirloin \$40

## FROM THE SEA

### SALMON \$36

Pan-fried salmon fillet served with onion rings, seasonal vegetables, roasted potatoes & salsa verde.

### CATCH OF THE DAY (GF) \$35

Fish of the day served with braised fennel, parsley potatoes, buttered vegetables, white wine sauce & crispy capers.

## VEGETARIAN & VEGAN

### EGGPLANT BOAT \$32

GF, DF options available  
Roasted eggplant stuffed with wild rice and kumara, braised lentils & marinated pesto vegetables topped with cheese.

### VEGETARIAN STACK \$30

GF, DF, Vegan options available  
Pesto-marinated vegetables with homemade salsa, grilled tomatoes & couscous topped with halloumi.

## PLATTERS FOR 2

### SEAFOOD \$69

Tiger prawns in Asian sauces, crispy calamari, mussels, beer-battered fish, and garlic bread served with a garden salad.

### MEAT \$62

BBQ pork ribs, sweet & spicy chicken nibbles, marinated beef, Moroccan lamb, meat sausage, and fries, served with a garden salad.

## EXTRA SIDES

Garden Salad (GF) \$11.50

Kumara Fries (DF) \$9.00

Classic Fries (DF) \$8.50

Buttered Seasonal Vegetables \$14.50

Roasted Gourmet Potatoes \$9.50

## DESSERT

### VEGAN CHOCOLATE MUD CAKE \$17

(DF)

Mouth-watering muddy vegan chocolate cake served with mango coulis & sorbet.

### PAVLOVA STACK

(GF, DF) \$17

Mini pavlova with fresh fruit salad, whipped cream, berry sauce & vanilla ice cream.

### CARAMELISED APPLE CRUMBLE \$17

Classic apple crumble with vanilla ice cream & chantilly cream.

### TRIO OF ICE CREAM (GF) \$17

Assorted flavoured ice cream topped with whipped cream.

### BANANA SPLIT (GF) \$19

Classic American dessert consisting of banana, a variety of ice creams, berry sauce, chocolate sauce & whipped cream.

# BEVERAGE MENU

## WINE LIST

### SPARKLING WINE



Canti Prosecco	-	40
Light golden hues & a satisfying fragrant bouquet, with a crisp, lively palate of dry, fruity peach & pear characters. Italy.		
Deutz Marlborough Cuvee Brut	200ml	- 12
The sparkling wine is straw yellow in colour the nose is fresh and lifted with toasty & breadly notes.		
Sparkling Moscato	10	40
Beautifully fresh with a soft musk aroma and a delicate sparkling finish, enjoy chilled.		

### WHITE WINE

House Wine Vineyard Sauvignon Blanc	10	35
Please ask our friendly staff for today's selection.		
Oyster Bay Sauvignon Blanc	12	45
Clean fresh fruit with balanced herbaceous characters on the palate. Marlborough.		
Jules Taylor Sauvignon Blanc	12	50
Beautifully fresh with a soft musk aroma & a delicate sparkling finish, enjoy chilled.		
Mudhouse Chardonnay	10	35
Citrus and stonefruit aromas are complemented by a hint of toasty oak in this Marlborough Chardonnay.		
Brookfields Chardonnay	12	45
Strident wine with stone fruit, melon, peach & biscuit evident.		
House Wine Vineyard Pinot Gris	10	35
Please ask our friendly staff for today's selection.		
Mt. Difficulty Roaring Meg Pinot Gris	12	45
Aromatics reminiscent of a fruit cocktail full of white pear, passionfruit & melon. Central Otago.		
Mudhouse Riesling	12	45
Aromas of lemon, green apple and light florals are underpinned by wet stone minerality and a slight suggestion of honey.		

### LOW ALCOHOL

Giesen Pure Light 6% Sauvignon Blanc	10	35
A perfect ripeness with balanced tropical fruit, citrus & herbal flavours		

### ROSÉ

Oyster Bay Rose	12	45
Cherry and fresh strawberry aromas with a crisp, refreshing finish. Marlborough.		

### RED WINE

House Wine Merlot	10	35
Please ask our friendly staff for today's selection.		
House Wine Vineyard Pinot Noir	12	49
A vibrant red cherry, bramble earthy nuances, & warm spice. A silky smooth, supple, and well-structured wine.		
Giesen Uncharted Pinot Noir	12	49
Flavours of cherry compote, mocha & clove, with earthy smokey notes from careful barrel aging in French oak hogsheads.		
Rabbit Ranch - Pinot Noir	13	55
Made in a very soft, fruit-forward, low-tannin style, a wine to be savoured. Central Otago.		
Brookfields Back Block Syrah	12	49
Polished & aromatic, spice-edged plum & berry characters with the powdering of pepper, the palate is authentic & fulsome.		
Angus the Bull Cabernet Sauvignon	12	49
Ripe black fruits with rich dark chocolate & subtle use of oak. Full body. Central Victoria, Australia.		
Barossa Ink Shiraz	12	49
An intense and opulent wine from the heart of the Barossa, Australia.		

### PORT & SHERRY

Dow's Fine Ruby Port	10	10-Year-Old Port	18
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## BEER & CIDER

### ON TAP

Heineken 500ml	15	Heineken 350ml	13
Heineken Silver Lager 500ml	Low carb		13
Monteith's Original	Notes of caramels, burnt sugars & blackberry		11
Monteith's Hazy IPA	Brewed with Mosaic, Galaxy and Wai-iti hops		11
Monteith's Alc. Ginger Beer	Zesty ginger with a subtle sweetness		11
Monteith's Apple Cider	100% Freshly crushed New Zealand apples		13

### BOTTLED (330ml)

Corona	9	Heineken Zero/Light	8.5
Stella Artois	8.5	Steinlager Original/Pure	8.5
Speights	6.5	Speights Ultra Summit Low Carb	6.5

## SPIRITS & LIQUEURS

Spirits & Liqueurs are served as NZ doubles (30ml)

### BRANDY & COGNAC

Napolean	8	Richelieu, Klipdrift Premium	9
Courvoisier	11		

### WHISKEY & BOURBON

Bells	7	Canadian Club, Southern Comfort	8
Drambuie	11	Ballantine's, Chivas Regal, Jameson, Jack Daniels, Jim Beam	10
Glen Fiddich	13		

### RUM

Malibu, Bati	7	Appleton Estate	10
Bacardi, Coruba	8	Ratu Signature Blend	12

### GIN

Gordons	8	Bombay Sapphire	10
Gordon's Pink, Larios	9	Strange Nature	10

### VODKA

Smirnoff	9	Absolut	9
42 Below	10	Czarina	10

### OTHER SPIRITS

Jägermeister, Tequila, Galliano Sambuca

### LIQUEUR

Baileys, Campari, Cointreau Noir, Frangelico, Pimms, Grand Marnier, Kahlua, Midori, Tia Maria, Noilly Prat, Schnapps, Amarula, Kings	9
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## NON-ALCOHOLIC

Milkshake	Strawberry, Lime, Vanilla, Caramel, Chocolate, Banana	7
Smoothie	Mango, Mixed Berry	7
Juice	Orange, Apple, Pineapple, Cranberry, Tomato	5
Soft Drink	Coke/ Zero/ Diet, Sprite, Soda, Tonic, Ginger Ale	5
Ginger Beer		5
	Lemon, Lime & Bitters	6.5
Iced Tea		5
Water	Voyage Sparkling, Still	5

## TEA & COFFEE

BARISTA-MADE COFFEE	Flat White, Chai	6
	Cappuccino, Latte, Mochaccino, Hot Chocolate	6.5
	Long Black, Short Black	5.5

TEA SELECTION Please ask our friendly staff for today's selection. 5

LIQUEUR COFFEE Coffee with cream & your choice of liqueur  
Baileys, Frangelico, Tia Maria, Kahlua, Cointreau Noir 14

SANGRIA  
COCKTAILS & MOCKTAILS

\$25

Please ask our friendly staff for our cocktail menu