

Stones Restaurant

Autumn Menu

Entree

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| ⌘ | <i>Duck Liver Pate w/ Cumberland Sauce, Cornichons & Toasted Sourdough</i> | <i>\$18.50</i> |
| ⌘ | <i>King Prawns w/ Avocado Salsa & Chilli Lime Dressing</i> | <i>\$18.50</i> |
| ⌘ | <i>Sweet Corn & Basil Soup w/ Softshell Crab</i> | <i>\$17.00</i> |
| ⌘ | <i>Roasted Cherry Tomato & Onion Jam Tarte Tatin w/ Persian Fetta</i> | <i>\$15.50</i> |
| ⌘ | <i>Slow Cooked Pork Belly w/ Roasted Calvados Apple & Baby Herb salad</i> | <i>\$19.00</i> |



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Mains

- € Free Range Chicken Breast w/ Du Puy Lentils, Speck, Turnips, Baby Carrots
& Asparagus \$32.00
- € Char-Grilled Beef fillet w/ Oxtail Ravioli, Creamed Spinach, Potato Puree
& Red Wine Jus \$35.00
- € Tasmanian Farmed Barramundi Fillet w/ Mussels, Foamed Saffron Sauce,
Roasted Jerusalem Artichoke & Fennel Puree \$32.00
- € Herb Crusted Veal Cutlet w/ Ricotta Gnocchi, Celeriac "Chips"
& Buttered Broad Beans \$35.00
- € Risotto of Mushroom w/ Reggiano Parmesan & Confit Garlic \$28.00

Sides

French Artisan Bread (4 rolls) \$7 Green Beans w/ Hazelnut Dressing \$7.50
Green Salad \$7 Rosemary & Garlic Smashed Potatoes \$7 Potato Puree \$7

For Under 10's

- € 'Georgia's Choice' Spaghetti Bolognese w/ Broccoli \$13.00
- € Beef Sausages w/ Potato Mash & Green Beans \$13.00
- € Steak w/ Chips & Peas \$13.00
- € Side of Chips \$5.00

All Children's Meals include a Soft Drink & Ice Cream as dessert



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Dessert

- ⌘ *Deconstruction of Tiramisu w/ Chocolate Custard & Amaretto Jelly*
- ⌘ *Passionfruit Pyramid w/ Coconut Rocher & Candied Kumquats*
- ⌘ *Poached Pear w/ Poire William Sabayon & Crystallized Nuts*
- ⌘ *Chocolate and Peanut Crispy w/ Chocolate Feathers*
- ⌘ *Farmhouse Cheese selection w/ Lavosh & Fruit Chutney*

All desserts \$16.00

Toby's Estate Coffee

<i>Cappuccino</i>	<i>\$4.50</i>
<i>Latte</i>	<i>\$4.50</i>
<i>Flat white</i>	<i>\$4.50</i>
<i>Long Black</i>	<i>\$4.50</i>
<i>Espresso</i>	<i>\$4.00</i>
<i>Mocha</i>	<i>\$4.50</i>
<i>Macchiato</i>	<i>\$4.00</i>

Double Espresso ~ Extra \$0.50

Tea Selection

<i>English Breakfast</i>	<i>\$4.00</i>
<i>Earl Grey</i>	<i>\$4.00</i>
<i>Yorkshire</i>	<i>\$4.00</i>
<i>Afternoon Darjeeling</i>	<i>\$4.00</i>
<i>Lapsang Souchong</i>	<i>\$4.00</i>
<i>Chai, Green Tea</i>	<i>\$4.50</i>
<i>Peppermint, Chamomile</i>	<i>\$4.50</i>

Hot Chocolate

<i>Belgian Hot Chocolate</i>	<i>\$5.50</i>
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Breakfast Menu

Saturday's and Sunday's, 9am to 11am

⌘	Bacon and Eggs, scrambled, fried or poached w/ Sourdough Toast	\$13.50
	Choose your Extras	
	Hash Browns	\$1.50
	Baked Beans	\$1.50
	Slow Roasted Tomato	\$2.00
	Grilled Mushrooms	\$3.00
	Chorizo Sausage	\$3.50
	Black Pudding	\$3.50
⌘	Ricotta Pancakes w/ Apple and Strawberry Compote & Maple Syrup	
	single serve	\$7.00
	double serve	\$13.50
⌘	Porridge w/ Poached Apricots & Tasmanian Leatherwood Honey	\$12.50
⌘	Traditional Eggs Benedict w/ Hollandaise and Sliced Leg Ham or Smoked Salmon	\$17.00

From the Bakery:

⌘	Muffin	\$4.00
⌘	Freshly Baked Croissant w/ Butter & Jam	\$5.00
⌘	Pain au Chocolat	\$5.50
⌘	Raisin & Walnut Fruit Toast w/ Butter	\$5.00
⌘	Sourdough, White or Wholemeal Toast w/ Butter & Jam	\$5.00



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Light Lunch Menu

Thursday to Saturday, 12-3pm

- ⌘ *Sweet Corn and Basil Soup w/ Softshell Crab* \$17.00
- ⌘ *Roasted Cherry Tomato and Onion Jam Tarte Tatin w/ Persian Fetta* \$15.50
- ⌘ *Smoked Salmon, Asparagus & Creamy Fetta Bruschetta w/ Caperberries & Dill* \$18.00
- ⌘ *Duck Liver Pate & Salad of Confit Duck Tasting Plate w/ Cornichons & Toasted Sourdough* \$20.00
- ⌘ *Papardelle w/ slow cooked Lamb, Ligurian Olive, Tomato & Shaved Parmesan* \$22.00

Sides

- Rosemary and Garlic Smashed Potatoes* \$7 *Mash* \$7
Green Beans w/ Hazelnut Dressing \$7.50

