

# Set Dinner Menu

## Entrée

**\$65PP**

## Mains

### **Prawn Cutlet Salad**

Sautéed garlic prawn cutlets served on a light house salad. (G.F)

### **Potato Gnocchi**

Sautéed in sage & butter finished in a cream and parmesan sauce. (G.F & V)

### **Chicken And Mushroom Tart**

Creamy free range chicken, spring onion, mushrooms served in a filo tart finished with an onion relish.

### **Bread Selection For 1**

Served with pesto & hummus.

## Dessert

### **Warm House Crumble**

Ask our team for the flavour of the day -  
Served with vanilla ice cream & custard sauce.

### **Vanilla Ice cream Sundae**

Topped with a mix berry compote. (G.F)

### **House Cheesecake**

Served with a mix berry compote.

### **The Stone-Grill Experience**

Beef, pork, chicken and a tiger prawn served with garlic potatoes, house greens and aioli sauce. (G.F)

### **Stuffed Chicken Breast**

Sous vide bacon wrapped free-range chicken breast stuffed with cream cheese & apricots served with a herb potato rosti, blanched asparagus finished with a white wine cream sauce. (G.F)

### **Vegan Lasagne**

Layered roasted vegetable lasagne accompanied with house greens and a vegan cheese sauce. (G.F & V)

### **Baby Back Pork Ribs**

Braised in an Asian style sauce, served with house coleslaw & polenta chips finished with sweet and sour dipping sauce.

### **Oven Baked Salmon**

New Zealand salmon served on a pea & lemon risotto topped with a sun dried tomato pest. (G.F)