

ENTRÉES

- ARANCINI (V)**.....17
house-made rice balls with peas, sauce and mozzarella, served with aioli
add napoli sauce +\$2
- SALT & PEPPER CALAMARI**
dusted in lemon & pepper seasoning, served with aioli
entrée size.....19
- served as a meal with chips & garden salad**.....30
- BRUSCHETTA (V)**.....18
roma tomato, onion, garlic & basil tossed in olive oil & balsamic, served with buffalo mozzarella & charred sourdough
- MEATBALLS (GF/A)**.....19
slow cooked beef & pork meatballs in napoli sauce served with charred bread
- TRADITIONAL GRILLED SAGANAKI (V, GF/A)**.....16
served with olive oil, bread & lemon
- POPCORN CHICKEN**17
coated in flour & spices, served with chilli aioli
- FRANK'S HOT BUFFALO CHICKEN**.....18
8 ribs coated in flour & fried, served with house ranch sauce
- PROSCIUTTO (PORK)**.....26
served with buffalo mozzarella & charred bread, topped with crushed pistachios

PASTA & RISOTTO

- VODKA BURRATA (V)**.....28
rigatoni tossed in our signature pink sauce with a touch of chilli and basil, topped with burrata
- SLOW COOKED LAMB RAGU (GF)**.....33
tossed in fresh gnocchi with pecorino cheese
- SPAGHETTI MEATBALLS**29
slow cooked beef & and pork meatballs braised in napoli sauce
- SPAGHETTI MARINARA (GF/A)**.....34
with prawns, scallops, clams, calamari, garlic, chilli, white wine, olive oil & lemon pepper
- CREAMY MUSHROOM RAV (V, GF/A)**.....32
fresh porcini mushroom ravioli, tossed in a creamy mushroom sauce
- MUSHROOM RISOTTO (VE/A, GF/A)**.....28
with sautéed medley of wild mushrooms, finished with mushroom stock, topped with black truffle oil & pecorino cheese

- + GLUTEN FREE GNOCCHI..... \$4
- + BURRATA / MOZZARELLA..... \$6
- + GRILLED CHICKEN..... \$6



BURGERS

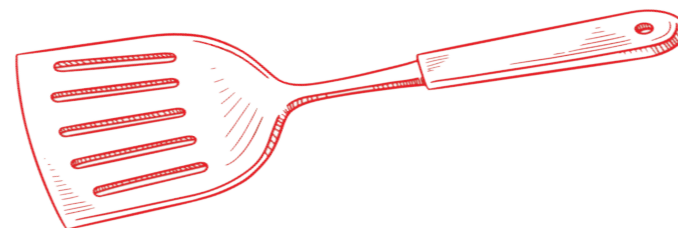
ALL SERVED WITH CHIPS / GF OPTION AVAILABLE

- LUCKY MACK**27
double wagyu beef, double cheese, jalapeños, maple bacon, lettuce, mack sauce, mustard & ketchup
- MACK BURGER**27
double wagyu beef, double cheese, pickles, lettuce & our famous mack sauce
- KENTUCKY BURGER**27
double buttermilk chicken breast coated & fried in secret spices with double cheese, maple bacon, jalapeños & dee's sauce
- RANCH BURGER**27
double buttermilk chicken breast coated & fried in secret spices with tomato, cheese, lettuce, and house ranch sauce
- TRIPLE CHEESE**30
3 wagyu beef patties, cheese, ketchup, mustard, pickles & white onion

- WAGYU BEEF BURGER**27
double wagyu beef with cheese, onion, lettuce, tomato, beetroot, ketchup & mustard
- THE TOWER BURGER**32
wagyu patty, fried chicken, pulled pork, maple bacon, double cheese, lettuce, jalapeños, mustard, ketchup, mack sauce & chilli cheese fries
- SCOTCH FILLET STEAK SANDWICH**27
150g grass-fed scotch fillet, lettuce, tomato, onions, maple bacon, cheese & mayo with charred sourdough
- SMOKED BBQ PULLED PORK BURGER**27
with slaw, (mild) chilli, cheddar cheese & pickles

EXTRAS

TOMATO	MAYO	BEEF PATTY
JALAPEÑOS	MACK SAUCE	FRIED CHICKEN
PICKLES	AIOLI	PULLED PORK
CHEDDAR CHEESE	CHILLI AIOLI	
\$1	BBQ SAUCE	\$6
	\$3	



SALADS

- CEASAR SALAD**27
grilled chicken breast, cos, bacon, parmesan, croutons, ceasar dressing
- THAI BEEF SALAD**27
marinated beef strips with tomato, cucumber, mixed leaves & dijon mayo
- CALAMARI SALAD**.....27
cos, buffalo mozzarella, cherry tomatoes, olives and cucumber, drizzled with lemon dressing

FOR THE KIDS

12 YEARS AND YOUNGER

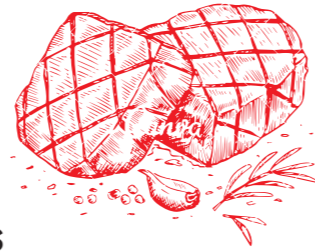


- CHICKEN NUGGETS & CHIPS**.....13
- BEEF / CHICKEN BURGER & CHIPS**13
- 150g SCOTCH FILLET STEAK & CHIPS**.....13
- PASTA NAPOLI**13

(GF) GLUTEN FREE (V) VEGETARIAN (VE) VEGAN

15% SURCHARGE ON PUBLIC HOLIDAYS / WE DO NOT SPLIT BILLS

STONE GRILL



ALL STEAKS ARE SERVED RAW TO YOUR TABLE ON A 500° HOT STONE SERVED WITH A SIDE OF CHIPS & SALAD AND INCLUDES ONE SAUCE
WANT MASH INSTEAD? +\$4

YOU'RE
THE CHEF

SAUCES

GREEN PEPPERCORN
RED WINE JUS
MUSHROOM
GARLIC BUTTER
EXTRA SAUCE +\$4

VICTORIAN GRASS-FED

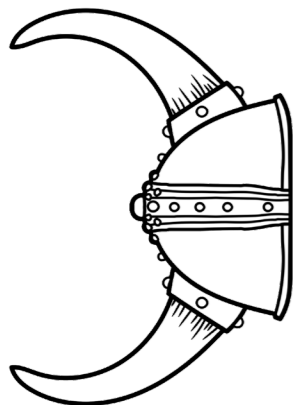
EYE FILLET 250g	45
T-BONE 500g	56
RIB EYE 500g	79

O'CONNOR GIPPSLAND REGION

BLACK ANGUS EYE FILLET 250g MS3+	55
BLACK ANGUS SCOTCH FILLET 300g MS3+	59

SHER WAGYU STEAKS (VIC)

WAGYU RUMP EYE 300g MS8-9	55
WAGYU EYE FILLET 250g MS6-7	82
WAGYU SCOTCH FILLET 300g MS8-9+	106



The method of cooking food on stones can be traced back to Ancient Egyptians and Vikings. Served cooking at the table and super heated on natural volcanic stone, steaks are seared faster while locking in their natural juices and nutrients, enhancing their full flavour and tenderness.

NOT COOKED ON STONE GRILL

CHICKEN PARMIGIANA	28
fried & crumbed chicken breast topped with napoli & mozzarella, served with chips & salad	
SWORDFISH PUTTANESCA (GF)	33
chargrilled swordfish steak served with tuscan olives, cherry tomatoes & basil in napoli sauce	
CHICKEN SOUVLAKI (GF/A)	31
two charred chicken thigh skewers, served with pita bread, herbed greek salad, house-made tzatziki & chips	
CHAR-GRILLED GREEK STYLE BRAISED LAMB (GF/A)	38
served with pita bread, herbed greek salad, house-made tzatziki & chips	
BARBEQUE PORK RIBS	52
basted with our house-made barbeque sauce, served with coleslaw & chips	

MIXED MEALS ON STONE GRILL

MIXED GRILL STONE	49
lamb cutlet, 150g Wagyu beef, chicken skewer & pork chorizo, with garden salad & chips	
SEAFOOD STONE	45
3 scallops, 3 prawns, 150g swordfish & 6 calamari, served with garden salad, chips & aioli	
SURF & TURF	45
150g Wagyu beef & 8 Tiger Prawns with garden salad, chips & aioli	
CHICKEN SOUVLAKI STONE	36
3 marinated skewers served with pita bread, herbed greek salad, house-made tzatziki & chips	
KOREAN BBQ	44
Wagyu beef, pork medallian, marinated chicken skewer with steamed jasmine rice & kimchi	

SIDES

CHIPS	9
ONION RINGS	12
MAC & CHEESE	13
CREAMY MASH	9
BROCCOLINI (GF/A)	11
CORN RIBS (GF)	9

EXTRAS

+ 1 CHICKEN SKEWER	9
+ 100G SWORD FISH	9
+ 3 PRAWNS	9
+ 3 SCALLOPS	12
+ 100G WAGYU	13
+ LAMB CUTLET	13