

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 caper mayo
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
- TRADITIONAL GRILLED SAGANAKI (V, GF/A)**.....16
served with olive oil, bread & lemon
- POPCORN CHICKEN**17
coated in flour & spices, served with chilli aioli
- MOZZARELLA STICKS**.....19
served with napoli sauce (3pcs)
- LOBSTER MAC N' CHEESE**.....32
elbow pasta baked with lobster, bisque, bechamel, & a trio of cheeses

PASTA & RISOTTO

- VODKA BURRATA (V)**.....30
rigatoni tossed in our signature pink sauce with a touch of chilli and basil, topped with burrata
- SLOW COOKED LAMB RAGU (GF/A)**.....33
tossed in fresh pappardelle with pecorino cheese
- SPAGHETTI MARINARA (GF/A)**.....34
with prawns, scallops, clams, calamari, garlic, chilli, white wine, olive oil & lemon pepper
- BAKED GNOCCHI (GF/A)**.....30
creamy mushroom ragu, with pecorino cheese & mozzarella
- 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**..... \$5
- + **BURRATA / MOZZARELLA**..... \$6
- + **GRILLED CHICKEN**..... \$6

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



BURGERS

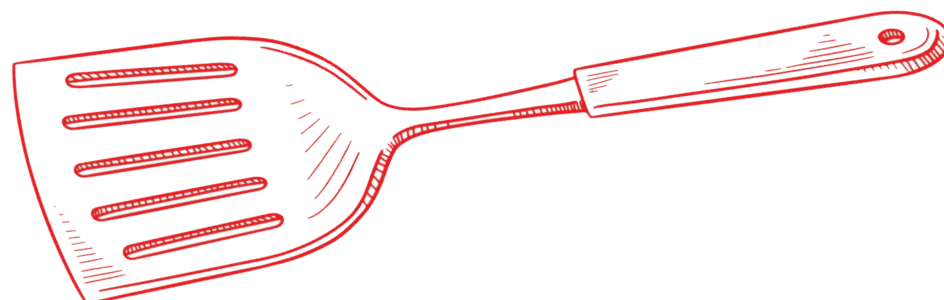
ALL SERVED WITH CHIPS / GF OPTION AVAILABLE

- 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
- 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, fried mozzarella stick, maple bacon, double cheese, lettuce, jalapeños, mustard, ketchup, mack sauce & chilli cheese fries
- STEAK SANGA**32
150g grass-fed scotch fillet, mixed leaves, tomato, onion jam, american cheddar, dijon mayo

EXTRAS

TOMATO	MAYO	BEEF
JALAPEÑOS	MACK SAUCE	PATTY
PICKLES	AIOLI	FRIED
CHEDDAR	CHILLI AIOLI	CHICKEN
CHEESE	DEE'S SAUCE	
\$1	\$3	\$6



FOR THE KIDS

12 YEARS AND YOUNGER



- CHICKEN NUGGETS & CHIPS**.....14
- BEEF / CHICKEN BURGER & CHIPS**15
- 150g SCOTCH FILLET STEAK & CHIPS**.....18
- PASTA NAPOLI**14

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

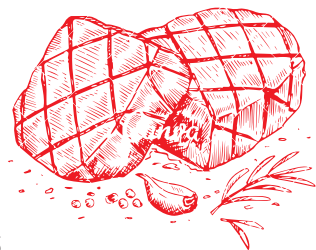
15% SURCHARGE ON PUBLIC HOLIDAYS / WE DO NOT SPLIT BILLS

SALADS

- CEASAR SALAD**27
grilled chicken breast, cos hearts, bacon, parmesan, croutons, ceasar dressing
- THAI BEEF SALAD**32
marinated beef strips with tomato, cucumber, mixed leaves & dijon mayo
- GRILLED CALAMARI SALAD**27
cos, buffalo mozzarella, cherry tomatoes, olives and cucumber, drizzled with lemon dressing

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? +\$5



YOU'RE
THE CHEF

SAUCES

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

VICTORIAN GRASS-FED

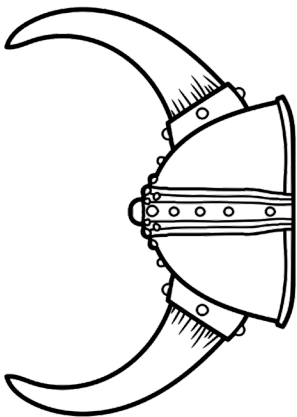
EYE FILLET 250g45
RIB EYE 500g79

O'CONNOR GIPPSLAND REGION

BLACK ANGUS NEW YORK STRIP 300g MS348
BLACK ANGUS EYE FILLET 250g MS358
BLACK ANGUS SCOTCH FILLET 300g MS359

SHER WAGYU STEAKS (VIC)

WAGYU RUMP EYE 300g MS8-955
WAGYU EYE FILLET 250g MS6-782
WAGYU SCOTCH FILLET 300g MS8-998



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 PARMIGIANA28
fried & crumbed chicken breast topped with napoli & mozzarella, served with chips & salad
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
FISH & CHIPS32
beer battered barramundi, caper mayo, house salad, & chips

MIXED MEALS ON STONE GRILL

MIXED GRILL STONE49
lamb cutlet, 150g Wagyu beef, chicken skewer & pork chorizo, with garden salad & chips
SEAFOOD STONE45
3 scallops, 3 prawns, 150g barramundi & 6 calamari, served with garden salad, chips &
caper mayo
SURF & TURF45
150g Wagyu beef & 8 Tiger Prawns with garden salad, & chips
CHICKEN SOUVLAKI STONE36
3 marinated skewers served with pita bread, herbed greek salad, house-made tzatziki &
chips

SIDES

CHIPS10
HOUSE SALAD10
CREAMY MASH12
BROCCOLINI (GF/A).....11

EXTRAS

+ 1 CHICKEN SKEWER9
+ 125G BARRAMUNDI13
+ 3 PRAWNS9
+ 3 SCALLOPS12
+ 100G WAGYU13
+ LAMB CUTLET13