

the brompton

BREADS

Ciabatta loaf with garlic butter & Australian cheddar v 9

Trio of Dips - roasted pumpkin & cashew, olive tapenade & french onion with charred pita & grissini v 15

ENTREE

can be shared if desired

Duck croquette with pickled blackberry, honey roasted carrot & dukkah 18

Pumpkin & pinenut arancini with sumac emulsion, rocket almond pesto & sticky balsamic ve 13

Salt and pepper squid with confit garlic aioli, preserved lemon and cucumber salsa gfo 13

Mushroom tasting plate with gazpacho, paté & marinated confit mushrooms with charred pita ve 19

v = vegetarian o = option
ve = vegan gf = gluten free

MAINS

Risotto Primavera - asparagus, zucchini, garden pea 21
puree & garlic tossed in arborio rice veo

Pappardelle with house smoked salmon, lemon, 25
Spanish onion & dill finished in a light cream sauce

Humpty Doo barramundi with bean shoots, fresh 29
herbs, mango & chilli caramel gf

Dukkah crusted chicken breast with cous cous, 28
baby carrots, hazelnut raita & coriander

BBQ pork ribs with golden chips & ruby chard, 32
pistachio & parmesan salad

Paroo kangaroo fillet, crisp chat potato, roasted 32
apple, goats cheese, rocket and balsamic glaze gf

300gm chargrilled beef sirloin with mash potato, 39
green beans, mushroom and jus gf

SIDES

Fresh garden salad gf 7

Roasted mushrooms with rosemary & thyme butter 9

Market steamed greens with garlic & sesame gf 10

Creamy confit garlic mash potato gf 8

Corn on the cob with chipotle butter and chives gf 8

Golden chips with garlic aioli gfo 7

Wedges with sour cream & sweet chilli 8

CLASSICS

Chicken or Beef Schnitzel, chips, salad 18
gravy, mushroom, pepper, garlic thyme
Parmigiana 3
Kilpatrick 4

Fish & Chips battered or grilled hake with 18
salad & aioli gfo

Salt & Pepper squid, chips, salad & aioli gfo 18

B Burger, beef patty, bacon, egg, cos, tomato, 18
cheese, BBQ caramelised onion relish,
aioli & chips

Crispy chicken burger, bacon, pineapple, 18
cheese, cos, chipotle mayo & chips

Confit mushroom burger, halloumi, ruby 17
chard, onion relish, truffle aioli & chips v

24 hour marinated chicken wings fried & 18
coated in Sriracha chilli sauce with chips &
chipotle aioli

SALAD

Confit duck with snow pea tendrils, bean 22
shoots, coriander, orange segments, fried
shallots & a honey soy glaze gf

Pumpkin, cumin roasted chickpeas, confit leek, 16
baby beetroot, ruby chard, marinated goats
cheese and a sticky balsamic dressing veo gf

add chicken, salt & pepper squid or halloumi 5

STONEGRILL



Stonegrill® dining allows you to enjoy a meal freshly grilled to your personal taste at your table. High temperature sears in all the natural juices and nutrients giving you a taste beyond anything you've experienced. All produce is completely trimmed of fats and no oils are used. The result is a freshly grilled and nutritious meal with a sensational taste unique to Stonegrill®

Stonegrill served with golden chips & corn on the cob with chipotle butter gfo

	MSA	ANGUS PURE
Premium beef eye fillet	200gm 39	43
Beef rump	250gm 29	32
	400gm 38	42
Australian beef & seafood selection (serves 2) shared platter of two 200gm black angus rump, salmon, prawns, scallops and squid		90
Australian Seafood selection salmon, prawns, squid and scallops		40

STONEGRILL SAUCES

hollandaise gf	garlic aioli gf
red wine jus gf	seeded mustard gf
creamy mushroom	dijon mustard gf
pepper	hot English mustard gf
roasted garlic and thyme	bush tomato chutney
rich gravy gfo	

STONEGRILL EXTRAS

Australian prawns (3)	8
Squid (3)	8
Scallops (3)	8
Salmon (100g)	8
Bacon	4

SIDES

Fresh garden salad	7
Roasted mushrooms with rosemary & thyme butter	9
Market steamed greens with garlic & sesame	10
Creamy confit garlic mash potato	8
Corn on the cob with chipotle butter and chives	7
Golden chips with garlic aioli	7
Wedges with sour cream & sweet chilli	8

DESSERT

STONEGRILL COLD ROCK Vanilla ice cream served on our famous Stonegrill	14
COOKIES & CREAM - white chocolate ganache, oreos & chocolate soil	
RASPBERRY- raspberry lollies, snakes, raspberry gel, pashmak	
Caramel delight - salted caramel mousse with caramel cake & white chocolate mirror glaze , mint macaron, chocolate soil & chocolate honeycomb	13
Rhubarb crumble with apple pie ice cream & candied bacon gf	12
Malibu Pannacotta, pineapple gel, mint tuille, desert lime sorbet & macadamia crumb gf	12
White chocolate & raspberry blondie with raspberry gel, coconut gelati & chocolate tuille	12
CHEESE TASTING BOARD consisting of three of the market's finest cheeses, accompanied with fig paste, honeycomb, lavosh & fresh apple	
(serves 1)	12
(serves 2)	22
Affogato gf scoop of vanilla ice cream served with a shot of hot espresso & your choice of Kahlua, Baileys, Frangelico or Tia Maria	15