



**STONEGRILL
STEAKHOUSE**



stonegrillbuilders



stonegrill_wollongong

www.thebuilders.com.au

WELCOME

Stonegrill Steakhouse is a unique dining experience.

All meals are served on a 400 degree special volcanic stone & cooked at your table by you.

Not only will every single juicy bite be full of flavour & cooked to your liking, but the Stonegrill cooking method is internationally recognised as one of the healthiest methods of cooking & is supported by the National Heart Foundation.

Meat Standards Australia is an independent standard used to guarantee that MSA graded Beef & Lamb consistently meet the expectations regarding flavour, juiciness & tenderness. All the meats that we have selected are MSA certified.

To complete this incredible dining experience we have developed a selection of matching wines to compliment & accentuate the best in all meats served at Stonegrill Steakhouse.

So let our staff guide you through this exclusive dining experience & enjoy your meal.

Paolo de Luca
Executive Chef

ENTREES

BREAD AND BUTTERS 10

Hot homestyle bread served with a selection of infused butters (Chilli, Garlic & Parsley, Porcini & Truffle).

MIXED OLIVES 13

A selection of pan fried garlic & rosemary infused mixed olives.

FIVE ISLANDS PRAWNS 23

Pan fried prawns tossed in white wine, shallots, red onions, capsicum & Greek olives, finished with feta & a roma tomato salsa.

STOCKMAN'S DUMPLINGS 23

In house made, White Pyrenes Lamb dumplings infused with ginger & Momo Masala served with a tomato chutney.

ST. JACK'S SCALLOPS 21

Pan fried scallops, flambé with brandy & finished with a creamy, champignon mushroom sauce.

DEVILS MARBLES 17

Crumbed Arborio rice infused with Spanish saffron & lemon skin, with a heart of melted cheese & a hint of chilli. Served with Ajvar sauce.



STONEGRILL

Please be aware of the high temperature of the stone.
Do not touch it with bare hands.
If you need assistance please ask our friendly staff.

ALL STONEGRILL MEALS ARE SERVED WITH YOUR CHOICE OF...

SIDES - SELECT 1

- a) Roasted potatoes & stir fried vegetables
- b) Fresh seasonal salad
- c) Chips

SAUCE - SELECT 1

- a) Creamy mushroom sauce
- b) Green peppercorn sauce
- c) Diane sauce
- d) Light chilli mint sauce
- e) Garlic and lime aioli
- f) Chef's creamy seafood sauce, infused with brandy, lime, basil & soy

WAGYU SELECTION

NEW YORK SHIRO KIN WAGYU 85

The Shiro Kin (White Gold) brand was established in 2012. Cattle for the Shiro Kin program to this point, have been sourced from Macquarie Downs Full-blood Wagyu herd near Leyburn in South Queensland, as well as other fullblood breeders. They have been fed at the Macquarie Downs feedlot for a minimum 500 days.

TAJIMA WAGYU RUMP 43

MS6+ 300G

Raised in Northern Victoria, this crossbred Wagyu is fed a specially formulated Japanese diet for a minimum of 400 days.

BEEF SELECTION

SOUTHERN PRIME EYE FILLET

(SPECIFICALLY SELECTED FROM OUR BUTCHER)

150G 36

300G 53

Ethical meat, through high commitment for the cattle's welfare. 100% prime Angus grass fed yearling beef, sourced directly from farms in the Victoria's western district and surrounds.

LITTLE JOE SCOTCH FILLET

150G 32

300G 52

Naturally raised by farmers in southern Australia, Little Joe is a grass fed beef with a minimum marble score of 4. Additionally, the JBS Farm Assurance program ensures high standards of animal welfare and environmental stewardship.



STONEGRILL CONTINUED...

RIVERINA BLACK ANGUS RUMP STEAK

150G 25

300G 35

Grainge Angus beef originates from the fertile Riverina region of NSW, where specially selected Black Angus cattle are fed a grain based diet for an average of 120 days.

PINNACLE T/BONE

350G 42

Pinnacle is a naturally grass fed & free range program. Cattle are raised in some of Australia's most prestigious farming country, enjoying the luxury of a cool temperature climate & lush natural pastures. Sourced from areas far and wide such as Gippsland, South Western Victoria, Tasmania, King Island, Flinders Island, Southern New South Wales & South Australia.

RIVERINA BLACK ANGUS N.Y. STEAK

150G 26

300G 39

This free range, grass-fed, hormone-free Black Angus beef has a premium Marble Score of 3+. Based in the cool climate of the Gippsland region in Southern Victoria.

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SIDES – SELECT 1

- a) Roasted potatoes & stir fried vegetables
- b) Fresh seasonal salad
- c) Chips

SAUCE – SELECT 1

- a) Creamy mushroom sauce
- b) Green peppercorn sauce
- c) Diane sauce
- d) Light chilli mint sauce
- e) Garlic and lime aioli
- f) Chef's creamy seafood sauce, infused with brandy, lime, basil & soy

LAMB SELECTION

WHITE PYRENEES 5 PIN RACK OF LAMB 55

White Pyrenees Lamb is premium pasture fed lamb, sourced directly from the foothills of the Pyrenees region located in the Central West of Victoria. The Pyrenees region is recognised for it's rich, fertile & productive land, ideal for producing Australia's finest quality lamb.

CHICKEN SELECTION

MARINATED CHICKEN 27

Chicken breast marinated with a selection of fresh Mediterranean herbs.



STONEGRILL CONTINUED...

SEAFOOD

BARRAMUNDI FILLET 29

Marinated with fresh herbs, served with your choice of either -

- Roasted garlic and lime aioli .
- Our Chef's creamy seafood sauce, infused with brandy, lime, basil and soy.

SALMON FILLET 29

Marinated with fresh herbs, served with your choice of either -

- Roasted garlic & lime aioli .
- Our Chef's creamy seafood sauce, infused with brandy, lime, basil and soy.

SEAFOOD MIXED GRILL 39

Marinated Salmon and Barramundi fillet, prawns & scallops served with your choice of either -

- Roasted garlic & lime aioli .
- Our Chef's creamy seafood sauce, infused with brandy, lime, basil and soy.

VEGETARIAN MEDLEY & HALOUMI 28

A selection of fresh seasonal vegetables and haloumi cheese, served with Ajvar sauce.

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SIDES – SELECT 1

- a) Roasted potatoes & stir fried vegetables
- b) Fresh seasonal salad
- c) Chips

SAUCE – SELECT 1

- a) Creamy mushroom sauce
- b) Green peppercorn sauce
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MIXED & PLATTERS

MIXED GRILL 46

A juicy selection of rump steak, lamb cutlets & chicken breast served with seasoned Roma tomato.

BUNGLE BUNGLE 149 PLATTER FOR TWO & 2 GLASSES OF WINE

A selection of our prime meats, accompanied with buttered vegetables, roasted potatoes & a selection of our sauces, chips & oven roasted breads. Partnered with two glasses of red or white house wine.

800G DELMONICO PORTORO RIB EYE PLATTER FOR TWO 135

Portoro has developed a set of proprietary slow acclimation & feeding. It's a natural process that has the benefit of ensuring an extraordinary level of marbling consistency. 100% certified GMO free human grade feed. Accompanied with buttered vegetables, roasted potatoes & a selection of our sauces, chips & oven roasted breads.

EXTRAS

3 Prawns (on stone)	9
3 Scallops (on stone)	10
Garden salad	7
Steak house chips (serves 2)	8
Steak house Cajun chips (serves 2)	8
Seasonal vegetables	7

TIN LIDS

Our kids menu is available for under 12's only.

CHICKEN SCHNITZEL 14

In house crumbed chicken breast served with chips, and your choice of sauce -
- Tomato or BBQ sauce.
- Aioli.

FISH AND CHIPS 14

In house crumbed flathead tail served with chips, and your choice of sauce -
- Tomato sauce
- Aioli.

SPAGHETTI BOLOGNESE 14

Grandma's Bolognese recipe tossed with spaghetti.

VANILLA GELATO 7

With fairy floss and home made chocolate or butterscotch sauce.

Please be aware that your children might be seated close to one of our extremely hot stones. We kindly request that you supervise your children at all times.

DESSERT

SMASH AND CRASH 14

Our signature house dessert.
An artisan vanilla bean gelato, on a cold stone served with your choice of the following & garnished with fairy floss...

Select 2	Select 1
a) Mini M&M's	a) Butterscotch sauce
b) Chocolate flake	b) Warm chocolate ganache
c) Maltesers	
d) Marshmallows	

SMASH + CRASH - SUMMER EDITION 15

Our signature house dessert.
An artisan vanilla bean gelato, on a cold stone served with a selection of fresh in house made berries coulis & summer fruit pulp.

RASPBERRY PANA COTTA 13

A refreshing infusion of double cream with raspberry and Tahitian vanilla beans.

LIME & BLUEBERRY CHOCOLATE TART 13

A chocolate pastry case filled with blueberry mousse, finished with a sensation of lime zest.

CHOCOLATE FUDGE 13

Flourless chocolate indulgence served with whiskey butterscotch sauce.

IRISH COFFEE W/ JAMESON 13

AFFOGATO 15

Traditionally known as "affogato al caffe" is an Italian coffee-based dessert. It takes the form of a scoop of vanilla bean gelato topped or "drowned" with a shot of hot espresso & your favourite alcohol. Available with - Jameson, Baileys, Kahlua or Frangelico.



Drinks

Bottled Beer

Hahn Super Dry.....	\$7
Carlton Dry.....	\$7
Tooheys Extra Dry.....	\$7
Pure Blonde.....	\$7
Tooheys New.....	\$6.9
Victoria Bitter.....	\$6.9
James Squire Lashes.....	\$8
Kościuszko Pale Ale.....	\$8.2
Corona.....	\$8.4
Byron Bay Premium Lager.....	\$7
Hahn Premium Light.....	\$6.3
XXXX Gold.....	\$6.4
Great Northern Super Crisp.....	\$6.5
Guinness.....	\$8.6
Stone & Wood Pacific Ale.....	\$8.6
Brookvale Union Ginger Beer.....	\$8.4
Heineken.....	\$8.3
Heineken Zero.....	\$6.2
James Squire Zero.....	\$6.2

Bottled Cider

Pipsqueak Apple.....	\$7.3
Somersby Apple.....	\$7.3
Rekorderlig Strawberry & Lime.....	\$8.7

Soft Drink & Juice

Coke, Coke No Sugar, Sprite & Lift.....	\$4.2
Apple & Orange Juice.....	\$4.4
Mt. Franklin Sparkling Mineral Water.....	\$4.4
Cascade Ginger Beer.....	\$4.8

Spirits

Grey Goose Vodka.....	\$10.6
Roku Gin.....	\$10.8
Jim Beam Black	\$8.4
Jack Daniels.....	\$8
Toki Japanese Whisky.....	\$9.4
Maker's 46.....	\$10.2
Basil Hayden Bourbon.....	\$9.9
Laphroaig 10 Year Old.....	\$9.6 *
Knob Creek Bourbon.....	\$11.1*
Monkey Shoulder Scotch.....	\$9.4
Bowmore 12 Y.O. Single Malt.....	\$10.2*
Glenfiddich Single Malt.....	\$9.9
Johnnie Walker Black Label.....	\$8.5
Canadian Club 8 Y.O.....	\$8
Gentleman Jack.....	\$9.7
Evan Williams Single Barrel Bourbon..	\$11.1*
Peaky Blinder Whiskey.....	\$7.9
Jameson.....	\$8.5
Bundaberg U.P. Rum.....	\$7.4
Ratu Spiced Rum.....	\$8.6
Kraken Spiced Rum.....	\$9
Sailor Jerry Spiced Rum.....	\$8.4
Alize Bleu.....	\$8.5
Hennessy Cognac.....	\$8.9

*additive extra

We also have a range of house spirits available. Please ask your waiter.

Wine

We have two wine lists to choose from. Stonegrill Steakhouse wine list and our Banjo's Private Selection.

Stonegrill Steakhouse wine list has a range of all your favourites.

Banjo's Private Selection has a small range of red wines with an older vintage. Banjo's Private selection is always changing depending on what is available.

BANJO'S
PRIVATE SELECTION



BANJO'S REWARDS



Being a big fan of Stonegrill Steakhouse should have its rewards, & now it does ! To take advantage of the benefits of Banjo's Rewards, you just need to be a member of The Builders Club & start dining, then watch the rewards roll in!

BANJO'S REWARD BENEFITS

- Every \$1 = 1 point *
- Members receive e-newsletters & access to special offers and events.
- A special Birthday dessert, anytime during the month of your birthday.
- Once you accumulate 2,000 points you will be presented with an exclusive steak knife engraved with your name. This will be put into our display case & presented to you to use each time you dine.

*Points earned in Stonegrill are only valid for promotions in Stonegrill.



Planning a celebration, catch up or birthday?

If you're booking for 30 or more people our 2 & 3 course menu options give you the flexibility to satisfy everyone's taste buds with ease of ordering.

Ask one of our wait staff for more details.