



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

11

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

MIXED OLIVES

14

A selection of pan fried garlic & rosemary infused mixed olives

DINKUM STUFFED TOMATO

21

Whole tomato, stuffed with burrata & ricotta, drizzled with fresh basil pesto, served with crostini bread

BONDI CHICKEN

23

Homemade chicken dumplings, fried & serve with a tomato, coriander & Szechuan pepper infused sauce, finished with a hint of chilli

SOUIGGLY

23

Marinated Octopus with tomato, chilli, ginger, garlic, finished with cumin & Sichuan pepper. Served with Mexican roasted potatoes, asparagus and cherry tomatoes

ST. JACK'S SCALLOPS

23

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

DEVILS MARBLES

18

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 88

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 MS6+ 300G 45

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 37
300g 55

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 34
300g 54

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_{ooo}

RIVERINA BLACK ANGUS RUMP STEAK

150g 27
300g 38

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 44

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 28
300g 41

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.

LAMB SELECTION

WHITE PYRENEES 5 PIN RACK OF LAMB 56

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 29

Chicken breast marinated with a selection of fresh Mediterranean herbs



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

STONEGRILL CONTINUED...



SEAFOOD

SNAPPER FILLET 34

Fresh Snapper fillet lightly marinated with a Mediterranean mix of 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 32

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 40

Marinated Salmon and Snapper 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 29

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

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

MIXED & PLATTERS

MIXED GRILL 48

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

BUNGLE BUNGLE PLATTER FOR TWO & 2 GLASSES OF WINE 153

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

TOMAHAWK CUTLET PLATTER FOR TWO 145

Pinnacle MB2+ MSA average weight 1.25kg

100% grass-fed AND crafted from the finest British and European breeds or cattle. Sourced from the lush, fertile pastures of Southern Australia, where reliable year-round rainfall creates an ideal environment for raising premium natural beef.

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 or BBQ 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 15

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

- a) Mini M&M's
- b) Chocolate flake
- c) Maltesers
- d) Marshmallows

Select 1

- a) Butterscotch sauce
- b) Warm chocolate ganache

FRIED ICE CREAM 14

French Vanilla fried ice cream served with your choice of either -

Chocolate ganache OR Baileys Butterscotch

DOUBLE LAYER PANA COTTA 14

Vanilla infused with cardamon and mango

CLASSIC ITALIAN TARTUFO 14

A rich & decadent treat featuring a creamy chocolate center covered in hazelnut gelato with a light cocoa coating

CARAMEL TORTINA 14

A warm caramel pudding served with French vanilla ice cream and your choice of either Baileys Butterscotch OR Chocolate sauce

IRISH COFFEE W/ JAMESON 14

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.....	\$7.3
Carlton Dry.....	\$7.2
Tooheys Extra Dry.....	\$7.3
Pure Blonde.....	\$7.3
Tooheys New.....	\$7.2
Victoria Bitter.....	\$7.2
James Squire Lashes.....	\$8.3
Kościuszko Pale Ale.....	\$8.5
Corona.....	\$8.5
Hahn Premium Light.....	\$6.6
XXXX Gold.....	\$6.7
Great Northern Super Crisp.....	\$6.8
Guinness.....	\$8.9
Stone & Wood Pacific Ale.....	\$8.9
Brookvale Union Ginger Beer.....	\$8.7
Heineken.....	\$8.6
Heineken Zero.....	\$6.5
James Squire Zero.....	\$6.5
Hahn Super Dry Gluten Free.....	\$7.0
Tooheys Old.....	\$7.2

BOTTLED CIDER

Pipsqueak Apple.....	\$7.5
Somersby Apple.....	\$7.5

SOFT DRINK & JUICE

Coke, Coke No Sugar, Sprite & Lift.....	\$4.2
Apple & Orange Juice.....	\$4.5
Mt. Franklin Sparkling Mineral Water.....	\$4.4
Cascade Ginger Beer.....	\$4.8

SPIRITS

Grey Goose Vodka.....	\$11.0
Roku Gin.....	\$11.2
Jim Beam Black.....	\$8.8
Jack Daniels.....	\$8.4
Toki Japanese Whisky.....	\$9.8
Maker's 46.....	\$10.6
Chivas Regal 18 Year Old.....	\$10.6
Basil Hayden Bourbon.....	\$10.3
Laphroaig 10 Year Old.....	\$10.0*
Knob Creek Bourbon.....	\$11.5*
Monkey Shoulder Scotch.....	\$9.8
Bowmore 12 Y.O. Single Malt.....	\$10.6*
Glenfiddich Single Malt.....	\$10.3
Johnnie Walker Black Label.....	\$8.9
Canadian Club 8 Y.O.....	\$8.4
Gentleman Jack.....	\$10.1
Evan Williams Single Barrel Bourbon.....	\$11.5*
Jameson.....	\$8.9
Bundaberg O.P. Rum.....	\$9.9
Ratu Spiced Rum.....	\$9.0
Kraken Spiced Rum.....	\$9.4
Sailor Jerry Spiced Rum.....	\$8.8
Alize Bleu.....	\$8.6
Hennessy Cognac.....	\$9.3

*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. Simply head to the Rewards kiosk, near reception and print your Dessert voucher and bring it to Stonegrill when you dine, 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.

** Birthday Dessert ONLY available with the purchase of a main meal, during the month of your birthday with your voucher from the Rewards kiosk.

*** 1 x Steak knife per membership.



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.