

STONEFIRE

I T A L I A N

STONEFIRE SAPORI \$69PP

Minimum 2 people

A mix of our favourites, changing weekly and made for the table



ANTIPASTI

Antipasto sharing, prosciutto, salami, mortadella, cheese, olives, pickles, vegetables, fig, sourdough (N)	\$45	Schiacciata, stretched and folded flatbread, garlic, mozzarella crust, rosemary olive oil, balsamic (V)	\$16
Aperitivi, negroni corto, prosciutto, cheddar (GF,A)	\$12	Buffalo mozzarella, prosciutto, rocket, olive oil, crostini	\$24
Minestrone, seasonal produce, beans, herbs, broth (V)	\$18	Stonefire pork belly, chilli oil, pomegranate (GF)	\$24
Arancini, sugo, mozzarella, pesto aioli (V)	\$19	Calamari fritti, lemon, aioli	\$22

WOOD-FIRED PIZZA

STONEFIRE BURRATA Burrata, prosciutto, roasted tomatoes, pesto	\$32	PEPPERONI Pepperoni, capsicum, mozzarella	\$28
MARGHERITA Basil, EVOO, fior di latte (V)	\$23	CAPRICCIOSA Ham, mushroom, olive, artichoke	\$29
GAMBERI Prawns, roasted zucchini, peppers chilli oil (SF)	\$30	POLLO Chicken, mushroom, mozzarella, bbq sauce	\$29
VERDURA Roasted vegetables, pesto, mozzarella, truffle oil (V)	\$26	TARTUFATA Mushroom, parmesan, rocket, truffle oil (V)	\$29

Gluten Free option available

PRIMI

House lasagna, beef ragu, béchamel, parmesan, broccolini	\$32
Linguini scoglio, prawns, scallops, calamari, mussels, garlic, chilli, lemon butter (SF,GFO)	\$38
Pappardelle, roasted vegetables, basil passata, pecorino romano (V,N)	\$28
Gnocchi, pesto butter cream, pumpkin, mushrooms, walnuts (V,N)	\$28
Wild mushroom risotto, sour cream, rocket, crispy parmesan (V)	\$28

Add grilled chicken \$6.00

INSALATA

Antipasto, prosciutto, salami, olives, tomatoes, mixed leaves, parmesan, Italian vinaigrette (GF)	\$24
Grilled zucchini, capsicum, pumpkin, baby spinach, rocket, cherry tomato, fior di latte, basil pesto (GF,V,N)	\$29
Cotoletta salad, cos, bacon, anchovy dressing, croutons, egg, parmesan	\$32

SECONDI

Eggplant parmigiana, roasted potato, creamy polenta, crispy potato (V,GF)	\$32
Osso Bucco, slow braised beef, San Marzano tomato soffrito, broccolini, creamy polenta, rosemary (GF)	\$36
300g Grilled grain-fed beef rump, calabrese butter, house salad & chips	\$49
Grilled market fish, warm caponata, chat potato, saffron aioli (GF)	\$38
Chicken cotoletta, caper butter, parmesan, zucchini, capsicum, baby spinach, rocket, tomato, basil pesto	\$29

Add parmigiana \$5.00

CONTORNI

Grilled seasonal vegetables garlic, chili, olive oil (VG,GF)	\$12
Garden salad, beetroot, house pickled vegetables (VG,GF)	\$12
Roasted chat potatoes, sea salt flakes (VG,GF)	\$12
House chips, sea salt flakes, confit garlic aioli (V)	\$8
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Vegetarian (V) Vegan (VG) Contains Nuts (N) Gluten Friendly (GF) Gluten Friendly Option (GFO) Contains Shellfish (SF) Contains Alcohol (A)

Please inform us if you have any allergies or special dietary requirements. All seafood served is sourced from imported suppliers. A 15% surcharge applies on public holidays.