



## DINNER MENU

### STARTERS & INSALATAS

Garlic or Herb Bread	6
Heirloom Tomato Bruschetta and Sweet Balsamic	8
Grilled Baby Calamari	15
Pulled Pork Croquettes	14
Sweet and Spicy Sriracha Buffalo Wings	14
Antipasto, Serrano Prosciutto, Buffalo Mozzarella, Pickled Vegetables & Grilled Sourdough	18
Thai Beef Salad, Won Bok, Green Tea Soba Noodles, Coriander, Fresh Chili, Mint, Basil, Red Onion, Ginger, Cucumber with Lime Dressing	22
Caesar Salad, Poached Egg, Baby Cos, Crostini, Anchovies, Shaved Parmesan & Bacon	
With Grilled Chicken	18
With Smoked Salmon	24

### PIZZAS

Prosciutto, Rocket and Shaved Parmesan	22
Garlic prawns and Peperonata with Parsley and Garlic Oil	24
Roast Pumpkin, Cherry Tomato, Caramelised Onion, Pine Nuts and crumbled Danish Feta	22
Buffalo Mozzarella, Fresh Tomato and Basil	18

*Please let your waiter know of any allergies or dietary requirements*

**Card Fee's: Visa & Mastercard – 0.9%, Amex – 3.5%, Public Holiday Surcharge of 10% applies**



## DINNER MENU

### MAINS

Angus Beef Burger, Caramelised Onions, Bacon, Lettuce, Tomato, Provolone Dolce, Chilli Jam <i>(Served with Fries)</i>	19
Tempura Fish, Fries, Petite Salad and Gherkin Dill Aioli	21
Squid Ink Linguine with Prawns, Scallops, Nduja and Cherry Tomato	24
Market Fish of the Day – See Specials	MP
“Singapore Style” Pork Belly Fried Rice Topped with a Fried Egg and Sweet Chilli Sauce	22
Surf and Turf Veal Rib Eye with Garlic Prawns, Sweet Potato Fries and Chimichurri	30
Bangalow Pork Belly with Carrot and Butter Puree, Fermented Cabbage, Port & Raisin Jus	32

### SIDES

Charred Corn on the Cob	5
Italian Garden Salad	8
Fries	8
Sweet Potato Fries	10
Steamed Vegetables	10

### FOR THE KIDS

Chicken Nuggets and Fries	13
Tempura Fish and Fries	13
Cheeseburger and Fries	13
Pizza Margherita	13

*Please let your waiter know of any allergies or dietary requirements*

**Card Fee's: Visa & Mastercard – 0.9%, Amex – 3.5%, Public Holiday Surcharge of 10% applies**



sandstone  
CAFE

## BEVERAGE MENU

### SPARKLING & CHAMPAGNE

	G	B
Yellow Bubbles Sparkling..... <i>Yenda, NSW</i>	8	39
Yellow Pink Sparkling..... <i>Yenda, NSW</i>	8	39
Zilzie BTW Prosecco..... <i>Murray Darling, Vic</i>	9	44
Veuve Cliquot Champagne..... <i>France</i>		130

### WHITE WINES

Zilzie Selection 23 Moscato..... <i>Murray Darling, Vic</i>	8	37
Tim Gramp Riesling..... <i>Clare Valley, SA</i>	9	44
Zilzie Selection 23 Sauvignon Blanc..... <i>Murray Darling, Vic</i>	8	37
Summer Poppy Sauvignon Blanc..... <i>Marlborough, NZ</i>	10	49
The Source Pinot Gris..... <i>Adelaide Hills, SA</i>	10	49
Mr Fox Pinot Grigio..... <i>Victoria</i>	10	49
De Luliis Verdelho..... <i>Hunter Valley, NSW</i>	10	49
Leeuwin Prelude Vineyards Chardonnay..... <i>Margaret River, WA</i>	11	54

### ROSÉ

Zilzie Selection 23 Rosé..... <i>Murray Darling, Vic</i>	8	37
--	---	----

### RED WINES

Tomich Woodside Pinot Noir..... <i>Adelaide Hills, SA</i>	10	49
Elderton Estate Merlot..... <i>Barossa Valley, SA</i>	11	54
Zilzie Selection 23 Cabernet Merlot..... <i>Murray Darling, Vic</i>	8	37
Mr, Riggs 'Outpost' Cabernet Sauvignon..... <i>Coonawarra, SA</i>	10	49
Son of Eden 'Kennedy' Grenache Shiraz Mourvedre..... <i>Barossa Valley, SA</i>	10	49
The Source Shiraz..... <i>Barossa Valley, SA</i>	10	49
Travalgini Gattinara..... <i>Gattinara Vercelli, Italy</i>		80

### BEERS & CIDER

<b>Australian</b>	Coopers Pale Ale.....8	Crown Lager.....8	Cascade Light.....6.5
<b>International</b>	Peroni Red.....8	Corona.....9	
<b>Aust Craft</b>	Surry Hills Pilsner.....10	Pymont Rye IPA.....10	
<b>Cider</b>	Monteith's Apple.....8		

Please let your waiter know of any allergies or dietary requirements

**Card Fee's: Visa & Mastercard – 0.9%, Amex – 3.5%, Public Holiday Surcharge of 10% applies**



sandstone  
CAFE

## BEVERAGE MENU

### SPIRITS

Vodka	Smirnoff.....8	Grey Goose.....9.5	Belvedere.....9.5
Gin	Gordon's.....8.5	Bombay Sapphire.....9	Tanqueray.....9
Bourbon	Jim Beam.....9	Jack Daniels.....9	Wild Turkey.....9
	Canadian Club.....9	Wild Turkey Honey.....9.5	Makers Mark.....10
Whiskey	JW Red Label.....8.5	JW Black Label.....10	Glen Fiddich.....10
	Chivas Regal.....11	JW Blue Label.....30	
Tequila	Tequila 1800.....12		
Rum	Bundaberg UP.....8.5	Bacardi.....8.5	
Cognac	Hennessey VSOP.....15		
Brandy	Napoleon.....9		
Liqueurs	Frangelico.....8.5	Midori.....8.5	Baileys.....8.5
	Kahlua.....8.5	Sambuca.....8.5	Galliano.....8.5
	Cointreau.....8.5	Chambord.....8.5	Malibu.....8.5
	Tia Maria.....8.5	Southern Comfort.....8.5	Amaretto.....8.5
	Grand Marnier.....8.5	Drambuie.....9	
Cocktails	Aperol Spritz.....15	Espresso Martini.....15	
Port	Grant Burge Tawny..9.5		

### NON-ALCOHOLIC BEVERAGES

Soft Drinks	Pepsi, Pepsi Max, Lemonade, Dry Ginger Ale, Tonic Water, Soda Water.....4
Other Soft Drinks	Pink Lemonade, Lemon, Lime & Bitters.....4.5
Italian Soft Drinks	Chinotto, Limonata, Aranchita.....4
Juices	Orange Juice, Pineapple Juice, Apple Juice.....4
Mineral Waters	San Pellegrino (750ml).....8.5 Aqua Panna (750ml).....7
Milkshakes	Vanilla, Strawberry, Chocolate, Caramel.....5.5
Smoothies	Banana, Strawberry.....6.5
Iced Drinks	Iced Coffee, Iced Chocolate.....6.5 Iced Mocha.....7.5
Loose Leaf Teas	English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea.....4.5
	Lemon Grass & Ginger, Red Masalla Chai.....4.5
Coffee	Latte, Cappuccino, Flat White, Long Black, Macchiato.....3.8
	Short Black, Piccolo Latte.....3.5
	Mocha, Hot Chocolate, Chai Latte.....4.5
	Baby Chino.....1
Extra's	Decaf.....50c Soy Milk/Almond Milk.....1 Mugs.....70c

*Please let your waiter know of any allergies or dietary requirements*

**Card Fee's: Visa & Mastercard – 0.9%, Amex – 3.5%, Public Holiday Surcharge of 10% applies**