

PIZZA

	M	NM
Classic margherita pizza V GFA	22	24.5
Bocconcini, mozzarella, cherry tomatoes, basil, napolitana sauce		
Carnivore pizza GFA	24	26.6
Chilli salami, lamb kofta meatballs, roast beef, garlic chicken, mozzarella, napolitana sauce, spicy aioli		
Gluten free pizza base	4	4.4

KIDS

Chicken nuggets	12	13.5
Choice of chips, chats, vegetables		
Calamari rings	12	13.5
Choice of chips, chats, vegetables		
Cheeseburger GFA DFA	16	17.8
Baby cos, tomato, tomato sauce Choice of chips, chats, vegetables		
Penne pasta V DFA	12	13.5
Napolitana sauce, cheese		

SIDES

Potato wedges DFA	12	13.3
Sour cream, sweet chilli sauce		
Sweet potato fries DFA	10	11.1
Ranch dressing		
Chips DF	8	8.9
Steamed fresh seasonal vegetables GF DFA	8	8.9
Mashed potato GF DF	8	8.9
Roasted chat potatoes GF DF	6	6.6
Sauces GF	2	2.2
Gravy, pepper, mushroom, hollandaise, aioli		

CHEF'S IN-HOUSE DESSERTS

White chocolate panna cotta GF	12	13.3
Berry compote, pistachio crumb		
Eton mess GF	12	13.3
Crisp meringue, fresh strawberry compote, vanilla cream		

THEME NIGHTS

SUNDAY

	M	NM
Roast night	14	16

MONDAY

Pasta night	16	17.8
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TUESDAY

Burger night - 20% off burgers

WEDNESDAY

Parmi and Schnitty night	18	20
Add Mexican beef/bacon/pumpkin and feta	3ea	3.3ea
Add garlic prawns	4	4.4

THURSDAY

Steak night	24	26.5
300g rump or 250g porterhouse plus free drink (conditions apply)		
Add surf and turf	8	8.9
(prawn and squid in garlic cream sauce)		
Add fried eggs (2)	4	4.4
Add onion rings	5	5.6

DF Dairy Free DFA Dairy Free Available GF Gluten Free
GFA Gluten Free Available V Vegetarian VG Vegan
VGA Vegan Option Available

If you have any dietary requirements please inform staff at the till so we can best advise you.

BISTRO

 ETTALONG DIGGERS

SMALL PLATES & SHARING

	M	NM
Marinated mixed olives VG	8	8.9
Pacific oysters DF GF	4.5ea	5ea
Handmade garlic bread V GFA	8	8.9
Add cheese	3	3.3
Chef's bruschetta of the day	14	15.5
Seafood tasting plate DF GF A-grade pacific oysters, steamed mussels with Nam Jim, smoked salmon, Queensland tiger prawns, cocktail sauce	26.5	29.4
Beetroot cured Tasmanian salmon GFA Pickled vegetables, dill, horseradish and sour cream, sourdough cracker	22	24.4
Queensland "Peel your own" tiger prawns GFA Cocktail sauce, lemon, ciabatta bread roll	25	27.8
Spanish cheese and leek croquettes V Crispy leeks, smoked mayonnaise	16	17.8
Chicken liver parfait GFA Cornichons, onion jam, toasted sourdough	16	18
Chicken satay skewers GF Spicy peanut and coconut sauce	20	22.2
Sharing platter 2-4 Marinated olives, chef's bruschetta, chilled tiger prawns, Spanish cheese and leek croquettes, served with condiments listed on menu	60	66.6

CHEF'S SIGNATURE DISHES

Roasted Tasmanian salmon fillet GF Saffron aioli, market vegetables, fondant potato OR chips and salad, hollandaise	28	31.1
Pork cutlet, lemon and herb crumb Apple slaw, potato salad, anchovy and caper butter	26	28.9
Mediterranean chicken souvlaki bowl GFA Tomatoes, olives, cucumber, baby cos, red onion, pita bread, tzatziki	24	26.6

CLASSICS

	M	NM
Stone & Wood freshly beer battered fish DF Chips, salad, lemon, tartare sauce	26	28.9
Chicken schnitzel Choice of chips and salad or mash and vegetables, choice of sauce	24	26.6
Chicken parmigiana Hand crumbed chicken breast, napolitana sauce, cheese, choice of chips and salad or mash and vegetables	26	28.9
Add ham	3	3.3
Add pineapple	2	2.2
Beef and black bean nachos DFA GF Corn chips, guacamole, sour cream, salsa, cheese	18	20
Vegetarian nachos DFA GF V Corn chips, guacamole, sour cream, salsa, cheese	16	17.8
Roast of the day DFA GF Potato, pumpkin, seasonal vegetables, gravy	22.5	25

PASTA AND RICE

Summer vegetable ravioli VG Selection of market vegetables, in a light tomato and basil sauce,	24	26.6
Blue swimmer crab linguine Lemon and herb butter, chilli, tomato, extra virgin olive oil, parmesan	26	28.9
Prawn and chorizo risotto GF DFA Capsicum, baby spinach, lemon, parmesan	26	28.9
Chef's mussels of the day GFA	24	26.6

STEAKS AND BURGERS

	M	NM
300g Black Angus scotch fillet GFA DFA Choice of chips and salad or mash and vegetables, choice of sauce	38	42.2
250g grain fed porterhouse steak GFA DFA Choice of chips and salad or mash and vegetables, choice of sauce	30	33.3
Aussie burger on a damper roll GFA Beef patty, smoked bacon, cheese, beetroot, tomato, caramelised onion, cos, pickle, BBQ sauce	25	27.8
Falafel burger on Turkish roll GFA VG Beetroot hummus, tomato, cucumber, cos, vegan herb aioli	22.5	24.5

Add a compound butter to your steak for an extra flavour bomb!!!

Chimichurri	2	2.2
Anchovy and caper	2	2.2
Miso	2	2.2
Gluten free bun	3	3.3
Add prawns	8	8.9
Add chicken	8	8.9
Add smoked salmon	8	8.9
Add a burger patty	8	8.9

SALADS

Heirloom tomatoes and basil salad GF VG Market heirloom tomatoes, basil, extra virgin olive oil	24	26.6
Add burrata	8	8.9
Salmon and chicory salad GF Kipfler potatoes, red onion, capers, lemon dill dressing	25	27.7