



WELCOME TO THE LAVASTONE GRILL CAFE

The lava stone grill is a unique delicious healthy & interactive dinning experience.

What is it?

The volcanic stone is lava stone, the stone originates from inside the volcano.

How hot are they?

The stones are heated to 400oc in our special designed overs.

(So please don't touch)

What do I do?

The meal is presented to you on the stone, simply use the tongs & knife to turn your meal to seal the opposite side. This enables all the natural juices & flavours to stay inside your meal.

Please allow 2-3 minutes for this. Then slice 1 or 2 bite size pieces & lay them onto the stone until cooked to your personal taste & eat direct from the stone.

Is the stone grill healthy?

Extremely we trim all out meats of fat & no oils are used in the cooking process.

How long will the stone stay hot?

The stone will stay hot enough to cook for approx 35 minutes so take your time & ENJOY.....



MENU

Beers

James Boags Premium Light	\$5.50
Carlton Mid Strength	\$5.50
Tooheys Extra Dry	\$6.50
Crown Lager Gold	\$7.00
Pure Blonde	\$7.00
Becks	\$7.00
Carona Extra	\$7.00
Little Creatures Pip Squeak	
Cider Stubbies	\$7.50
Gage Roads India Pale Ale	\$7.50
Beez Neez	\$7.50
Little Creatures	\$7.90
Peroni Nastro Azzurro	\$7.90

Mixers

Vodka Cruiser (Melon, Guava, Raspberry)	\$8.00
Johnny Walker Red & Dry	\$8.50
Jim Beam & Cola	\$8.50

Soft Drinks

San Pellegrino 250ml	\$3.50
San Pellegrino 750ml	\$5.50
Bottle Drinks 250ml	
Coke, Zero Coke, Diet Coke, Fanta, Lift.	
Appletizer	\$3.80

Soft Drinks

Orange Juice, Pineapple Juice, Apple Juice.	\$3.80
Lemon Lime Bitters	\$4.50



MENU

Wines

Reds	GLASS	BOTTLE
MOORS CREEK CAB/SAUVIGNON Hunter Valley W.A Black Cherries and Wild Berry Fruit.	\$7.00	\$25.95
MONKEY BAY MERLOT Marlborough New Zealand. Soft Fruit Berry Fruits.	\$7.90	\$29.90
PLAN`B` SHIRAZ Margaret River W.A Spicy Fruit Bouquet.	\$8.20	\$32.90
SKUTTLEBUTT SHIRAZ CAB Margaret River W,A Oak Spiced Aromas.	\$8.20	\$33.50
MISS HARRY G/S/M Barossa Valley S.A Rich Fruit and Exotic Flavours.	\$8.50	\$34.90
MAJELLA `THE MUSICIAN` Cab/Shiraz McClaren Vale S.A Lively Aromas of Plum and Currents.		\$36.50
BELLIBONE CAB/MERLOT Margaret River W.A Vibrant Red Berry Softness.		\$36.50
HIGHER PLANE PINOT NOIR Margaret River W.A A Fine More Elegant Wine. With a Lower Alcohol Level.		\$46.00

Rose

Brookland Vally Verse 1 Rose Margret River WA	\$8.50	\$33.00
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Sparkling and Champagne

Omni Brut N.V BTL 200ml		\$9.50
Omni Brut N.V BTL 750ml South Eastern Australia Lively citrus flavours with refreshing acidity		\$28.50
Yarra Burn Pinot Noir Chardonnay Pinot Meunier Tasmania Also Available in Rose 750ml Elegance and finesse, an exquisite wine finely structured with a persistence of flavour.		\$49.90
Champagne Gosset Brut Excellence France A classic French bubbly for the special occasion. Very spicy, evoking cinamon and ginger notes. Its bouguet is astonishingly ripe, its bubbles ripe and its taste has a sensation of freshness.		\$95.00



MENU

Entrée

- Garlic and herb bread per slice.** \$2.00
- Garlic and cheese ciabatta roll.** \$5.50
- Bowl of marinated olives and feta cheese.** \$7.50
- Crusty bread served with dukkah.** \$9.90
Extra virgin olive oil and garlic butter.
- Chefs homemade soup** \$9.90
Served with crusty bread and butter.
- Salt and pepper squid** \$14.90
Served on a rocket salad with lemon and garlic aioli.
- Turkish bread** \$15.90
served with a trio of house specialists dips.
- Extra bread** \$5.50
- Bruschetta** \$12.90
Toasted bread with pesto, roasted tomatoes, bell peppers parmesan and basil. Served on a rocket salad.
- Chorizo sausage** \$12.90
Lightly fried italian sausage, Served with side salad and lemon wedges.
- Coconut prawns** \$17.50
Eight tiger prawns in garlic and chilli coconut cream served with crusty bread and butter.
- Entrée on the stone**
(for 2 to share or a smaller main for 1)
- Tiger prawns** \$17.50
8 Tiger prawns Served with lime and dill sauce. Salad garnish and crusty bread
- Marinated chicken** \$18.50
4 Marinated chicken tenderloins Served with raita dip salad garnish and crusty bread.
- Seafood combination** \$26.90
Tasmanian salmon, tiger prawns, scallops and calamari served with a lime and dill sauce crusty bread or gormet potatoes.
- Lava tasting plate** \$15.00 Per person
(for a min of 2)
Olives with fetta cheese, chirzo sausage, Marinated chicken, lamb on rosemary, tiger prawns medallion of beef fillet, turkish bread and dip.



MENU

Mains

Main meals served on the volcanic stone

All mains served with gourmet potatoes and salad garnish

Mediterranean lamb \$29.90

Lamb rump filled with fetta cheese, olives, oregano & cream cheese. Served with napolitana & chilli sauce.

Vension steak \$32.90

Vension steak served with field Mushroom and an onion & date chutney

Mix grill \$29.90

Portions of beef fillet, chicken tenderlion, pork fillet & lamb with field mushroom, bearnaise & brandy Peppercorn sauce.

Salmon & prawns \$32.90

Fresh Tasmanian Salmon fillet served with 4 tiger Prawns with eggplant relish & seafood sauce.

250g rump steak \$28.90

Rump steak marinated in ale, Mustard & thyme. Served with mushroom & peppercorn sauce.

Prime beef fillet \$34.90

King of the steaks prime beef fillet served with field mushroom, brandy and peppercorn sauce

Reef and beef \$33.90

Prime sirlion steak with prawns, scallops and squid, served with oregano, garlic and corriander dip and lime and dill sauce.

Game platter \$34.90

Crocodile fillet, vension steak, wild boar and kangaroo steak served with bush tomato chutney.

Vegetarian \$20.50

Fresh sweetcorn, char grilled peppers. Asparagus spears, field mushroom, egg plant in dukka haloumi cheese, tomato relish.



MENU

Mains served on the plate

- Prime sirloin steak.** \$32.90
With beer batter onion rings, chunky chips, brandy and peppercorn sauce salad garnish
- Salmon fillet with prawns** \$31.90
Salmon fillet cooked to perfection with tiger prawns a cream of garlic and dill sauce with crushed roasted potatoes salad garnish
- Spinach and ricotta pasta** \$27.90
Pasta shells filled with spinach And ricotta with a pesto and Garlic cream
- Cajun chicken salad** \$25.90
Chicken breast with crispy bacon, garlic croutons served on a mixed leaf salad, served with crusty bread + butter.

Child's menu

- Fish goujons** \$9.90
Strips of fish fillet coated in breadcrumbs served with tartar sauce and french fries.
- Fettucine napolitana.** \$7.90
Fresh pasta served with tomato sauce and parmesan cheese
- Marinated chicken.** \$9.90
3 Chicken tenderlions served with tomato sauce and french fries.
- Fillet medallion** \$12.90
A mini fillet steak served with pepper sauce and french fries.

Children under 12 under supervision may have the marinated chicken or fillet medallion on our volcanic stone.



MENU

Side orders

- Shoestring or beer battered fries.** \$9.00
Serves with aioli.
- Spicy potato wedges** \$9.90
Served with sweet chilli + aioli.
- Home made beer battered onion rings** \$9.00
Served with sweet chilli dip.
- A selection of fresh vegetables** \$7.90
(Asparagas, bok choy, baby sweetcorn, sugar snap peas, brocoli).
- Mix salad** \$7.00
Greens tomatoes, capsicum, red onion & cucumber.
- Greek salad (for 2)** \$14.90
As above with marinated olives + Fetta cheese

Desserts

- Sticky date pudding** \$9.90
With butterscotch sauce and vanilla ice cream.
- Jamaican cheese cake** \$11.50
Served with a rum punch and lemon sorbet.
- Warm chocolate mud cake** \$9.90
with fresh cream and vanilla ice cream.
- Upside down banana cake** \$11.50
Served with fresh cream and butterscotch sauce.
- Don pedro** \$15.00
Vanilla ice cream topped with a shot of irish whiskey, fresh cream and crushed walnuts.
- Vanilla ice cream** \$10.50
Served on our frozen volcanic stone with a choice of strawberry sauce, chocolate or caramel, plus a choice of chocolate chip, honey comb or gummy bears.
- Baci or bouchee chocolates** \$2.50

B.Y.O cake for special occasions at a charge of \$12.00 per cake.



MENU

After dinner drinks

Limoncello	\$7.50
Pedro Ximenex Black Sherry	\$7.50
Bundaberg Rum	\$7.50
Brown Brothers Reserve Port	\$8.00
Baileys On Ice	\$8.00
Jamesons Irish Whiskey	\$8.50
Johnny Walker Black	\$9.00
Smirnoff Vodka Black	\$9.00
Hennessy V.S.O.P Brandy	\$12.00
Penfolds Grandfather Fine Old Port	\$13.50

Liquor Coffees	All	\$13.00
Irish		
Baileys		
Kahlua		

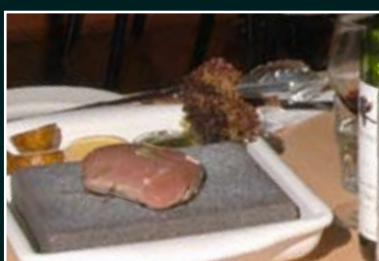
Coffee & Tea

Espresso / Db1	\$3/4.00
Long Black	\$3.30
Flat White	\$3.80
Cappuccino	\$4.00
Latte	\$4.00
Short Macchiato	\$3.50
Mocca	\$4.50

Loose Leaf Teas	For 1	For 2
English Breakfast Tea	\$3.40	\$5.00
Earl Grey	\$3.40	\$5.00
Jasmine	\$3.40	\$5.00
Green	\$3.40	\$5.00
Hot Chocolate & Marshmallows	\$5.00	
Coffee Bowl	\$7.50	

3 Shots of coffee topped with
Frothy milk.

Gift vouchers available to purchase at the bar.



For bookings phone: 9328 6669

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www.lavastonegrill.com.au