

STAMPEDE STONEGRILL

Stonegrill is an exciting new dining Experience!
Our cut of meat is presented to you on a heated lava rock tableside
The high temperature sears in the juices & the flavour!

LIGHT MEALS

STAMPEDE CUSTOM GRILL

The top selling Stonegrill!
Your preferred choice from a selection of cuts
of Lean Beef, Chicken or Lamb with
sweet tomato & smoked chipotle relish

DUO - TRIO \$15.50/ \$19.00

FRONTIER PRIME BEEF

200g Prime Angus Rump Steak,
aged & full flavoured! Cook it
to your liking on the stone with
our revered Smokey BBQ sauce.

\$16.50

GOLD MINERS CHICKEN

Two tender Kebabs of Chicken Breast
glazed with our own special marinade,
with satay sauce.

\$15.50

CHAPARRAL PRAWNS + SCALLOPS

Two Kebabs of plump juicy Prawns
& Scallops. Taste the unique
Stonegrill flavour with Wasabi Mayo

\$19.50

All Stonegrill lights are served with a Petite Green Salad

GREAT ADDITIONS

Hearty Cowboys, Why not add a little?

Onion Rings	\$ 5.00
Country Fries	\$ 5.50
Shoestring Fries	\$ 5.50
Mushrooms	\$ 6.50
Stampepe Potatoes	\$ 6.00
Caboose Coleslaw	\$ 6.50
Seasonal Vegetables	\$ 8.50

MAIN FARE

SURCINGLE FILLET

200g of tender, juicy, full
of flavour Prime Angus Fillet
wrapped in bacon, served with
Stampepe Potatoes, a crisp
green salad & Bearnaise sauce.

\$29.50

PURE COWBOY TUCKER

Tender Prime Angus Beef Rump Steak.
Flavour enhanced by the Stonegrill.
Served with country fries, caboose coleslaw
& our own spicy mustard mayo.

250g \$24.00 350g \$28.00

CATTLEMAN'S CUT

300gms of Prime Angus Beef Sirloin,
where every mouthful is as tender &
juicy as the last, served with Country Fries,
Caboose Coleslaw & Horseradish sauce.

\$29.50

SURF + TURF

Where the land meets sea.....
Tiger prawns & scallops
& a 200g cut of prime Sirloin Steak
served with a crisp Green Salad,
Shoe String Fries & Garlic Aioli

\$29.00

SAUCES

Additional Sauces may be ordered @ \$3 each

Mushroom	Red Wine Jus
Béarnaise	Sweet Tomato & Chipotle Relish
Blue Cheese	Horseradish Cream Sauce
Mustard Mayo	Smokey BBQ sauce
Wasabi Mayo	Green Peppercorn
Garlic Aioli	Sweet Satay Sauce