



STONEGRILL



The Boat Club
HERVEY BAY

THE STONEGRILL MENU

The art of cooking on stone dates back to the Ancient Egyptians and Vikings. Today, Stonegrill® has refined and perfected this time-honoured method, bringing it to life for the modern-day diner and restaurateur.

How does it work?

It's a fully interactive dining experience. Your meal is served at the table on a super-heated natural volcanic stone, heated to 400°C in a purpose-built oven. Each stone is specially selected for its superior heat retention, ensuring a consistently perfect cook.

What do I do?

Stonegrill® lets you cook your meal exactly the way you like it - rare, medium, or well done. Simply turn your selection to seal in the natural juices and flavours, then cut off a portion and place it on its side to finish cooking to your preference.

Is Stonegrill® healthy?

Absolutely. With no added oils or fats and a quick, high-temperature sear, your meal is not only full of flavour but also healthier and lower in calories than traditional cooking methods.

How long does the stone stay hot?

The volcanic stone maintains its optimal cooking temperature for up to 30 minutes, allowing you to relax and enjoy your meal at your own pace—every bite as hot and delicious as the first.



STARTERS

| | Members | Non-Mem |
|----------------------------------|---------|---------|
| Garlic Bread | \$7.50 | \$10 |
| Garlic & Cheese Bread | \$9 | \$12 |
| Garlic Bread with Cheese & Bacon | \$10 | \$13 |
| Vienna Sourdough Bruschetta | \$12 | \$15 |

ENTREES FOR TWO

| | Members | Non-Mem |
|--|---------|---------|
| Seafood Stone Tiger Prawns, Scallops, Baby Octopus and Calamari | \$30 | \$35 |
| Prawn Skewers Four Skewers of Tiger Prawn served with Citrus Mayo | \$26 | \$30 |
| Prosciutto Scallops 6 plump prosciutto wrapped scallops with a Thai dipping sauce. | \$30 | \$35 |
| Pork Belly Slow braised with a Plum Glaze | \$30 | \$35 |
| Lamb Cutlets Four points with a side of Dukkah and Balsamic Glaze. | \$35 | \$40 |



All Entrees are served with Crisp Garden Salad

STEAKS

| | Members | Non-Mem |
|--------------------------|---------|---------|
| Premium Eye Fillet 300g | \$50 | \$55 |
| Premium Eye Fillet 150g | \$30 | \$35 |
| Black Angus Scotch 300g | \$45 | \$50 |
| Black Angus Sirloin 200g | \$40 | \$45 |
| Premium Rib Eye 350g | \$50 | \$55 |



All steaks and mains are served with a sauce of your choice or mustard, and a side of Seasonal Pan-fried Vegetables or Crisp Garden Salad

With your choice of Sauce:

Mushroom, Pepper, Gravy, Garlic Butter, Tartare or Mustard (Seeded, Dijon or Hot English)

Your first two sauces are complimentary. Additional sauces will be charged at \$3 per sauce.

SIDES

| | Members | Non-Mem |
|---------------------------------------|---------|---------|
| Surf & Turf | \$15 | \$20 |
| Prawn & Scallop with White Wine Sauce | | |
| 3 Prawns | \$12 | \$15 |
| 3 Scallops | \$12 | \$15 |
| Garden Salad | \$7 | \$10 |
| Seasonal Pan-fried Vegetables | \$7 | \$10 |
| Chips | \$9 | \$13 |
| Wedges | \$11 | \$14 |

MAINS

| | Members | Non-Mem |
|--|---------|---------|
| Vegetarian Stack Includes our favourite vegetable options such as capsicum, zucchini, eggplant, and mushroom, topped with halloumi | \$27 | \$32 |
| Lamb Cutlets Four points with a side of Dukkah and Balsamic Glaze. | \$35 | \$40 |
| Sliced Chicken Breast Succulent Chicken Breast , pre-sliced, served with Honey Mayo | \$26 | \$30 |
| Tasmanian Salmon Fillet Tasmanian Salmon fillet, with skin-on, topped with prawns and scallops | \$35 | \$40 |
| Mixed Grill A selection of popular cuts, comprising of Black Angus Sirloin, Lamb Cutlet and Pork Belly | \$45 | \$50 |
| Pork Porterhouse Served with Pear & Plum Glaze | \$37 | \$42 |



DESSERT

| | Members | Non-Mem |
|---|---------|---------|
| Affogato Italian dessert, served with Vanilla Ice cream, a shot of Espresso and Frangelico | \$15 | \$20 |
| Warm Sticky Date Pudding This is to die for, served with Butterscotch sauce and double cream. | \$15 | \$20 |
| Cold Stone Ice Cream Vanilla Ice Cream served on a cold stone and accompanied by your favourite sweet treats including Cadbury Flake, Cherry Ripe, M&Ms and Allen's confectionary favourites. | \$12 | \$15 |

DRINKS MENU



BEERS

Tap (425ml)

| | | |
|--------------------------------|-----------------------|-----------------------|
| Guinness (570ml) | Balter XPA | Coopers Pale Ale |
| Great Northern Original | Carlton Draught | Tooheys New |
| Great Northern Super Crisp 3.5 | Carlton Dry 3.5 | Hard Rated |
| Asahi Super Dry (500ml) | Green Beacon Wayfarer | Stone & Wood |
| Carlton Dry | Victoria Bitter | Tooheys Old |
| XXXX Gold | Hahn Super Dry 3.5 | Brookvale Ginger Beer |

Bottled

| | | |
|---------------|--------------------|----------|
| Heineken Zero | Hahn Premium Light | Heineken |
| Crown Lager | Guinness Zero Can | Corona |



SOFT DRINKS

Bottled

Coke
Coke Zero
Bundaberg Ginger Beer
Bundaberg Diet Ginger Beer
Bundaberg Sarsparilla

Juice

Orange Juice
Apple Juice

Post Mix

Pepsi
Pepsi Max
Lemonade
Lemon Squash
Dry Ginger Ale

Water

San Pellegrino Sparkling Water 750ml
Bottled Water 600ml

Tonic Water
Soda Water

A selection of premium spirits available



Cocktails \$18 / \$20

Espresso Martini
Fruit Tingle
Margarita
Heaven
Aperol Spritz
Malibu Sunset
Mojito
Electric Shark

Chocolate Martini
Sea Breeze
Pina Colada
Raspberry Fizz
Midori Splice
Pink Gin Spritz
Pink Passion
Chambord French Martini

Mocktails \$12 / \$14

Bahama Sunrise
Virgin Mojito
No Colada
Shirley Temple
Vanilla Pineapple Margarita
Fruit Tingle Mocktail

Coffee

Decaf Coffee
Short Black/Long Black
Latte
Chai Latte

Cappuccino
Flat White
Hot Chocolate

Tea

English Breakfast/Earl Grey
Chamomile/Peppermint/Green Tea

Milks Available

Full Cream, Lite
Lactose-free, Almond, Oat, Soy

Thankyou for dining at



We hope to see you again soon