

Breakfast

Bakery Fresh Croissants

With your choice of fillings:

Strawberry compote or Apricot compote and butter	\$40.00
Virginia Ham & Swiss Cheese	\$50.00
Virginia Ham, Swiss Cheese & Vine Ripened Tomato	\$55.00

Hot English Muffins

With your choice of fillings:

Tomato & Tasty Cheese	\$45.00
Smokey Bacon & Egg	\$50.00
Fresh Danish & Muffin Platter	\$50.00

Focaccia

With your choice of fillings:

Tomato & Cheese	\$60.00
Farm Fresh Egg & Smokey Bacon	\$65.00
Virginia Ham & Swiss Cheese	\$65.00
Fresh Seasonal Fruit Platter (g) Served with honey and yogurt	\$65.00

Morning & Afternoon Tea Platters

Fresh Danish & Muffin Platter	\$50.00
Sweet Cake Fingers (g)	\$50.00

An assortment of home-made:

Chocolate mud cakes, banana-walnut cakes or vanilla cheesecakes

Freshly Baked Traditional Scones*	\$40.00
Accompanied by Strawberry jam and whipped cream	

Savoury Muffins	\$50.00
A selection of freshly made roast pumpkin and feta, sweet potato or zucchini/kalamata olives/roasted capsicum savoury muffins	

Mini Quiche	\$55.00
A selection of home-made Quiche Lorraine, spinach or feta quiche	

Fresh Seasonal Fruit Platter (g) Served with honey and yogurt	\$65.00
--	---------



Catering Menu

Your guide to
our platter
options available

Stone Function Centre

P • 1-3000 STONE

240 High Street, Melton VIC. 3429

To order please:

Call 03 9743 1477

Email info@stonebarandgrill.com.au

A MINIMUM OF 24 HOURS' NOTICE
IS REQUIRED FOR ALL ORDERS

Hot Lunch Platters

Asian Yum Cha Platter \$85.00
A selection of vegetarian samosa, cocktail spring rolls, mini dim sims and wantons and with Asian dipping sauces

Home-made Gourmet Pies & Pastry \$70.00
Your choice of 2 items:
Chunky beef pie, beef and mushroom pie, beef and onion pie, sausage roll, mini quiche, vegetable roll, vegetable pasties or spinach and ricotta turnovers

Salt & Pepper Calamari (g) \$95.00
Bay fresh Calamari coated in sea salt, Szechwan pepper. Served with fresh rocket and tartare sauce

Hot Roast Platter (g) \$110.00
Your selection of two meats:
Roasted leg of lamb, roasted pork, roast beef or chicken. Served with roasted potatoes and pumpkin, green beans and gravy

Stone BBQ Platter \$120.00
A flame grilled selection of marinated lamb cutlets, Continental Pork sausage, satay chicken tenders and BBQ pork ribs

Mixed Seafood Platter \$110.00
A selection of beer battered fish goujons, sautéed garlic scallops and prawns, salt 'n' pepper calamari. Served with tartare sauce.

Chicken Tenders 3 ways (g) \$85.00
An array of satay, tandoori, honey and soy chicken tenders served on Asian hokkien noodles

Mini Beef Sliders \$60.00
Prime mini hamburgers served with tomato relish and coleslaw

Crunchy Chicken wings \$60.00
Crunchy spicy chicken wings served with an Asian plum sauce

Satay Chicken & Beef Skewers (g) \$60.00
Tender chicken and beef pieces served without chefs own traditional satay sauce

Cold Lunch Platters

Antipasto Platter (g) \$75.00
Freshly cut prosciutto, Italian Sopressa, Virginia ham, char grilled eggplant and zucchini, kalamata olives, feta cheese served with crusty bread

Vegetarian Antipasto Platter (g) \$50.00
Char grilled eggplant and zucchini, kalamataolives, sun-dried tomato, bocconcini, feta cheese, stuffed bell peppers with toasted herb bread

Three Dip Plate (g) \$50.00
An arrangement of homemade hummus dip, tzatziki dip avocado dip served with crispy pita bread and vegetable batons

Fresh Seasonal Fruit Platter (g) \$65.00
Served with honey and yogurt

Sandwiches/Wraps/Focaccia Platters

Gourmet Sandwiches* \$70.00

Wrapaliscious Wraps* \$75.00

Funky Focaccias* \$85.00

'Mix it up' Combination \$85.00

With your choice of 3 fillings listed below:

- Virginia ham, Swiss cheese, tomato relish

- Tender chicken, avocado, home-made egg mayo

- Roast beef, spinach, red onion and creamy horse radish

- Atlantic smoked salmon, capers, red onion, wild rocket and cream cheese

- B.E.L.T – bacon, egg, lettuce, tomato, home-made mayo

- Roast turkey, Cranberry spared, cucumber, carrot, grain mustard

- Tandoori Chicken, cucumber spinach and tzatziki

- Curried egg, Swiss cheese, cos lettuce and egg mayo

- Marinated eggplant, char grilled zucchini, roasted red peppers, feta and pesto mayo

- Salami, olives, fire roasted red peppers, pesto mayo

- Virginia ham, fire roasted peppers Spanish onion and honey mustard mayo

- Tender satay chicken, vine tomatoes, spinach

- Tender chicken, tomato, carrot, spinach, honey mustard mayo

Fork Dishes

Thai Green Chicken Curry \$95.00
Served with vegetables

Chicken Scaloppini \$95.00
Served in a creamy mushroom sauce

Tender Beef Strips \$95.00
Simmered in a traditional stroganoff sauce

Madras Lamb Curry \$95.00
Authentic Indian style curry

Braised Lamb Stock Pot \$95.00
Slow cooked with vegetables and stock reduction

Portuguese Chicken \$95.00
Cooked in a creamy Portuguese sauce
All dishes are served on aromatic saffron rice.

Salads

Potato Salad (g) \$35.00
Potato, red onion, crispy bacon, egg and homestyle mayo

Coleslaw (g) \$35.00
Cabbage, carrot, Spanish onion , capsicum with chefs special coleslaw dressing

Caesar Salad \$35.00
Baby Cos leaves, crispy bacon, chicken tenders, garlic infused croutons, shaved Parmesan with a traditional creamy anchovy dressing and served with a freshly poached egg

Greek Salad (g) \$35.00
Mixed lettuce, tomato, cucumber, Spanish onion, feta cheese, black olives topped with fresh herb and lemon dressing

Pesto Pasta Salad \$35.00
A mix of sweet corn, carrots, spring onions, semi dried tomatoes tossed with a pesto mayo

Oriental Rice Salad \$35.00
A mixture of red capsicum, sweet corn, spring onion, been shoots, Spanish onion with an Asian inspired dressing