

## Bread & Starters

Gluten-free bread available

### Garlic Bread (V)

Freshly toasted bread with garlic butter. (3pcs)

### Plain Bread (V, GF option)

Freshly baked bread served with olive oil and balsamic glaze.

### Tomato Bruschetta (V)

Diced tomato, onion, garlic, and basil on toasted bread.

### Capsicum & Feta Bruschetta (V)

Chargrilled capsicum with crumbled feta on toasted bread.

### Marinated Olives (V, GF)

A selection of marinated Mediterranean olives.

### Antipasto Platter

A rustic Mediterranean selection of cured meats, mixed olives, cheeses, fresh bread & house-made dips. Perfect for sharing.

## Entrées

### Garlic Prawns

Sautéed prawns in basil garlic butter sauce, served with fresh bread.

+\$3

\$9

\$6

\$10

\$8

\$24

\$22

\$22

\$18

\$16

\$12

### Grilled Octopus (GF)

Chargrilled octopus with parsley, lemon, chili, and balsamic glaze.

\$22

### Salt & Pepper Calamari

Lightly fried calamari with garlic aioli and lemon wedge.

\$22

### Chicken Wings (1/2 kg)

Crispy wings tossed in your choice of sauce:

Buffalo – Tangy with a classic spicy kick 🔥🔥

Peri-Peri – Bold, zesty chili blend 🔥

Texas BBQ – Smoky, sweet & sticky

Garlic Parmesan Rub – Creamy garlic butter with parmesan

\$18

\$24

### Arancini Rice Balls (V)

Golden-fried risotto balls stuffed with mozzarella, served with garlic aioli.

\$24

## Pasta

*Our pastas are inspired by coastal Italy and crafted with comfort in mind from rich, slow-simmered sauces to fresh herbs and olive oil.*

### Fettuccine Boscaiola

Creamy pasta with crispy bacon, mushrooms, shallots, white wine, and parmesan.

\$16

### Fettuccine Carbonara

Bacon, shallots, egg, cream, black pepper, and parmesan.

\$24

### Spaghetti Marinara

Prawns, calamari, mussels in tomato sauce and fresh basil.

\$24

### Spaghetti Bolognese

Slow-cooked beef ragù in rich tomato and basil sauce.

\$28

### Spaghetti Aglio e Olio (V)

Garlic, chilli flakes, parsley, and olive oil. Add mushrooms or cherry tomatoes.

\$24

### Spaghetti Aglio e Olio with Prawns

With prawns, cherry tomatoes, garlic, parsley, and olive oil.

\$26

### Fettuccine Abruzzi

Prawns and bacon in a creamy rosé sauce with oregano and parmesan.

\$27

### Penne Gamberi

Prawns tossed through penne with basil and rosé sauce.

\$26

### Penne Pomodoro (V)

Tomato sugo, basil, and a touch of garlic.

\$20

### Fettuccine Gamberetti

Prawns and bacon with chilli, basil, parsley, garlic, and olive oil.

\$27

## Salads

### Caesar Salad

Cos lettuce, bacon, croutons, egg, parmesan, and Caesar dressing.

\$18

Add Chicken +\$6 / Add Prawns +\$9

### Caprese Salad (V, GF)

Tomato, bocconcini, basil, oregano, olive oil, and balsamic glaze.

\$18

## Sides

### Hot Chips (V)

\$8

### Sweet Potato Fries (V)

\$9

### Parmesan & Truffle Oil Fries (V)

\$9

### Mash Potato (V, GF)

\$8

## Pizza

*Hand-stretched, stone-baked, and full of flavour — our pizzas combine timeless Italian recipes with local flair. Whether you're craving a classic Margherita or a bold Meat Lovers, each one is crafted to share... or keep all to yourself*

### Margherita (V)

\$19

A simple favourite with tomato sugo, melted mozzarella, fresh basil, and a sprinkle of oregano.

### Traditional Margherita

\$24

The elevated classic with tomato sugo, creamy bocconcini, fresh basil, and oregano — pure and satisfying.

### Pepperoni –

\$26

Generous slices of pepperoni over tomato sugo and mozzarella, finished with oregano.

### Meat Lovers

\$27

Texas BBQ base loaded with mozzarella, crispy bacon, leg ham, pepperoni, and beef mince — a feast on a crust.

### Villa Veggie (V)

\$22

A colourful mix of capsicum, red onion, shallots, olives, and mushrooms over tomato sugo and mozzarella.

### Garlic Prawn

\$27

Juicy prawns with cherry tomatoes, bocconcini, garlic, and fresh basil over a tomato base.

### Napolitana

\$24

A southern Italian classic with tomato sugo, melted mozzarella, olives, basil, and anchovies.

### Peri-Peri Chicken

\$24

Spicy grilled chicken with mozzarella, onion, and shallots over a bold peri-peri sauce base.

### BBQ Chicken

\$24

Smoky BBQ sauce base topped with mozzarella, roasted chicken, and caramelised onions.

### Hawaiian

\$24

The iconic sweet-and-savoury combo of ham, pineapple, tomato sugo, and mozzarella.

## Mains

### Seafood Hotpot

\$36

A generous medley of prawns, mussels, calamari, and fish simmered in rich sugo tomato sauce, served with crusty bread.

### Fish of the Day

\$32

Grilled barramundi served with mash, broccolini, and heirloom tomato butter glaze.

### Sirloin Steak (250g)

\$34

Flame-grilled to order, served with fries, garden greens, and mushroom sauce.

### Chicken Skewers

\$24

Herb-marinated, flame-grilled chicken skewers with fries, salad, and garlic aioli.

### Chicken Parmigiana

\$26

Crumbed chicken breast topped with ham, napolitana sauce, mozzarella, and basil.

Served with fries and coleslaw.

### Chicken Schnitzel

\$22

Golden schnitzel with seasoned fries, house slaw, and creamy mushroom sauce.

## Burgers

*All burgers served with fries. Upgrade to wedges, sweet potato fries, or truffle parmesan fries for +\$3*

### Stone Villa Beef Burger

\$20

Beef patty, bacon, onion, pickle, cheese, and secret sauce on a toasted bun.

### Signature Cheeseburger

\$18

Beef patty, lettuce, onion, tomato, pickle, cheese, and secret sauce.

### Classic Fried Chicken Burger

\$18

Crispy fried chicken, iceberg lettuce, pickle, and garlic aioli.

## Desserts

### Tiramisu (V)

\$12

A traditional Italian favourite layered with espresso-soaked Savoyard, whipped mascarpone cream, and a dusting of cocoa.

### Sticky Date with Vanilla Ice Cream (V)

\$14

Warm sticky date pudding drizzled with rich butterscotch sauce and served with a scoop of vanilla bean ice cream.

### Gelato (V, GF option)

\$6

A scoop of house-selected Italian-style gelato. Ask our staff for today's flavours.

## Kids Menu

### Chicken Nuggets & Chips

\$12

### Kids Spaghetti Bolognese

\$14

### Kids Pizza

## Sparkling

De Bortoli King Valley Prosecco VIC ABV 11.5%	Glass   Bottle \$11   \$55
Delicate citrus, pear	
Villa Mon Saten Franciacorta DOCG Italy ABV 12.5% (Bottle only)	\$140
Creamy bubbles, crisp dry finish	

## White Wines

Nugan Estate King Valley Pinot Grigio VIC ABV 13%	Glass   Bottle \$10   \$40
Light, crisp, pear & apple	
Heirloom Vineyards Adelaide Hills Sauvignon Blanc ABV 12.5%	\$11   \$45
Crisp, tropical, citrus finish	
Peter Drayton Anomaly Vermentino ABV 12%	\$12   \$50
Zesty citrus, mineral	
Maison Olivier Tricon Chablis ABV 12.5%	\$15   \$80
Mineral, clean finish	

## Rose

Geoff Merrill 'Charley Rose' ABV 13%	Glass   Bottle \$12   \$50
Dry, vibrant, strawberry, watermelon	

## Red Wines

La La Land Tempranillo ABV 13.5%	Glass   Bottle \$10   \$40
Medium-bodied, red fruit, gentle spice	
Barossa Valley Estate Shiraz ABV 13.5%	\$12   \$50
Rich, blackberry, plum, soft spice	
Bosio Passato Barolo DOCG ABV 13.5%	\$120
Complex, rose, cherry, earthy	

## Beer & Cider 330ml Bottles

<b>Lagers</b>	
Peroni Nastro Azzurro Italy ABV 5%	\$10
Asahi Super Dry Japan ABV 5%	\$10
<b>Ales</b>	
Stone & Wood Pacific Ale NSW ABV 4.4%	\$11
James Squire 150 Lashes Pale Ale NSW ABV 4.2%	\$10
<b>Cider</b>	
Hills Apple Cider SA ABV 5%	\$11

## Spirits 30ml Serve

<b>Vodka</b>	
Smirnoff	\$10
Absolut	\$10
Grey Goose	\$13
<b>Gin</b>	
Tanqueray	\$10
Bombay Sapphire	\$12
Hendrick's	\$14
<b>Rum</b>	
Bacardi Carta Blanca	\$10
Bundaberg Original	\$10
Captain Morgan Spiced	\$11
<b>Tequila</b>	
El Jimador Reposado	\$11
Patrón Silver	\$14
<b>Whisky / Scotch</b>	
Jack Daniel's	\$11
Jameson	\$11
Johnnie Walker Red Label	\$11
Johnnie Walker Black Label	\$12
Glenfiddich 12	\$14
Johnnie Walker Blue Label	\$30

## Signature Cocktails

Aperol Spritz	\$18
Prosecco & Aperol	
Limoncello Spritz	\$18
Limoncello, soda & fresh mint	
Negroni	\$20
Gin, sweet vermouth & Campari	
Espresso Martini	\$20
Vodka, coffee liqueur & fresh espresso	
Mediterranean G&T	\$18
Gin, tonic, cucumber, rosemary & lemon	
Bellini	\$18
Peach purée & Prosecco	

## Classic Favorites

Blue Lagoon	\$18
Vodka, blue curacao & lemonade	
Sangria	\$16 glass / \$45 jug
Red wine, brandy & fresh fruit	
Frozen Strawberry Daiquiri	\$19
White rum, strawberry & lime	
Spicy Margarita	\$20
Tequila, lime, triple sec & chili	
Frozen Margarita	\$20
Tequila, lime & triple sec	
Piña Colada	\$19
White rum & Malibu, pineapple & coconut cream	
Mojito	\$18
White rum, fresh mint, lime & soda	
Cosmopolitan	\$18
Vodka, triple sec, cranberry & lime	
Mediterranean G&T	\$18
Gin, tonic, cucumber, rosemary & lemon	

## Non Alcoholic & Mocktails

Cucumber Mint Spritz	\$8.50
Cucumber and fresh mint.	
Virgin Mojito	\$8.50
Classic mint, lime & soda without the alcohol.	
Apple & Elderflower Sparkle	\$8.50
Fruity and floral with a sparkling finish.	
Italian Lemonade (Sparkling)	\$7.50
Zesty and refreshing with a touch of fizz.	
Virgin Piña Colada	\$8.50
Tropical coconut and pineapple, creamy and smooth.	
Peroni Nastro Azzurro Italy 0.0% 330ml	\$9
Crisp, refreshing non alcoholic lager	

## Soft Drinks 330ml bottles

Coke / Coke No Sugar	\$4.50
Lemonade / Ginger Ale	\$4.50
Juices	\$7.50
Apple, Orange, Pineapple, Cranberry, Grapefruit	

## Mineral Water

Still Mineral Water 500ml	\$5.00
Sparkling Mineral Water 500ml	\$5.00
Still or Sparkling Mineral Water 1L	\$9.00