

Bread & Starters

Gluten-free bread available +\$3

Garlic Bread (V) Freshly toasted bread with garlic butter. (3pcs)	\$9
Plain Bread (V, GF option) Freshly baked bread served with olive oil and balsamic glaze.	\$6
Tomato Bruschetta (V) Diced tomato, onion, garlic, and basil on toasted bread.	\$10
Capsicum & Feta Bruschetta (V) Chargrilled capsicum with crumbled feta on toasted bread.	\$10
Marinated Olives (V, GF) A selection of marinated Mediterranean olives.	\$8
Antipasto Platter A rustic Mediterranean selection of cured meats, mixed olives, cheeses, fresh bread & house-made dips. Perfect for sharing.	\$24

Entrées

Garlic Prawns Sautéed prawns in basil garlic butter sauce, served with fresh bread.	\$22
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.	\$18
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	\$16
Arancini Rice Balls (V) Golden-fried risotto balls stuffed with mozzarella, served with garlic aioli.	\$12

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.	\$24
Fettuccine Carbonara Bacon, shallots, egg, cream, black pepper, and parmesan.	\$24
Spaghetti Marinara Prawns, calamari, mussels in tomato sauce and fresh basil.	\$28
Spaghetti Bolognese Slow-cooked beef ragù in rich tomato and basil sauce.	\$24
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. Add Chicken +\$6 / Add Prawns +\$9	\$18
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) A simple favourite with tomato sugo, melted mozzarella, fresh basil, and a sprinkle of oregano.	\$19
Traditional Margherita The elevated classic with tomato sugo, creamy bocconcini, fresh basil, and oregano — pure and satisfying.	\$24
Pepperoni – Generous slices of pepperoni over tomato sugo and mozzarella, finished with oregano.	\$26
Meat Lovers Texas BBQ base loaded with mozzarella, crispy bacon, leg ham, pepperoni, and beef mince — a feast on a crust.	\$27
Villa Veggie (V) A colourful mix of capsicum, red onion, shallots, olives, and mushrooms over tomato sugo and mozzarella.	\$22
Garlic Prawn Juicy prawns with cherry tomatoes, bocconcini, garlic, and fresh basil over a tomato base.	\$27
Napolitana A southern Italian classic with tomato sugo, melted mozzarella, olives, basil, and anchovies.	\$24
Peri-Peri Chicken Spicy grilled chicken with mozzarella, onion, and shallots over a bold peri-peri sauce base.	\$24
BBQ Chicken Smoky BBQ sauce base topped with mozzarella, roasted chicken, and caramelised onions.	\$24
Hawaiian The iconic sweet-and-savoury combo of ham, pineapple, tomato sugo, and mozzarella.	\$24

Mains

Seafood Hotpot A generous medley of prawns, mussels, calamari, and fish simmered in rich sugo tomato sauce, served with crusty bread.	\$36
Fish of the Day Grilled barramundi served with mash, broccolini, and heirloom tomato butter glaze.	\$32
Sirloin Steak (250g) Flame-grilled to order, served with fries, garden greens, and mushroom sauce.	\$34
Chicken Skewers Herb-marinated, flame-grilled chicken skewers with fries, salad, and garlic aioli.	\$24
Chicken Parmigiana Crumbed chicken breast topped with ham, napolitana sauce, mozzarella, and basil. Served with fries and coleslaw.	\$26
Chicken Schnitzel Golden schnitzel with seasoned fries, house slaw, and creamy mushroom sauce.	\$22

Burgers

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

Stone Villa Beef Burger Beef patty, bacon, onion, pickle, cheese, and secret sauce on a toasted bun.	\$20
Signature Cheeseburger Beef patty, lettuce, onion, tomato, pickle, cheese, and secret sauce.	\$18
Classic Fried Chicken Burger Crispy fried chicken, iceberg lettuce, pickle, and garlic aioli.	\$18

Desserts

Tiramisu (V) A traditional Italian favourite layered with espresso-soaked Savoyard, whipped mascarpone cream, and a dusting of cocoa.	\$12
Sticky Date with Vanilla Ice Cream (V) Warm sticky date pudding drizzled with rich butterscotch sauce and served with a scoop of vanilla bean ice cream.	\$14
Gelato (V, GF option) A scoop of house-selected Italian-style gelato. Ask our staff for today's flavours.	\$6

Kids Menu

Chicken Nuggets & Chips	\$12
Kids Spaghetti Bolognese	\$14
Kids Pizza Cheese & tomato on a smaller base.	\$14

Sparkling

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

White Wines

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

Rosé

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

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

Beer & Cider 330ml Bottles

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

Spirits 30ml Serve

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

Signature Cocktails

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

Classic Favorites

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

Non Alcoholic & Mocktails

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

Soft Drinks 330ml bottles

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

Mineral Water

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