

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.

Grilled Octopus (GF)

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

Salt & Pepper Calamari

Lightly fried calamari with garlic aioli and lemon wedge.

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

Arancini Rice Balls (V)

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

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.

Fettuccine Carbonara

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

Spaghetti Marinara

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

Spaghetti Bolognese

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

Spaghetti Aglio e Olio (V)

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

Spaghetti Aglio e Olio with Prawns

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

Fettuccine Abruzzi

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

Penne Gamberi

Prawns tossed through penne with basil and rosé sauce.

Penne Pomodoro (V)

Tomato sugo, basil, and a touch of garlic.

Fettuccine Gamberetti

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

Salads

Caesar Salad

Cos lettuce, bacon, croutons, egg, parmesan, and Caesar dressing.
Add Chicken +\$6 / Add Prawns +\$9

Caprese Salad (V, GF)

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

Sides

Hot Chips (V)

Sweet Potato Fries (V)

Parmesan & Truffle Oil Fries (V)

Mash Potato (V, GF)

Mixed Salad Greens

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.

Traditional Margherita

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

Pepperoni

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

Meat Lovers

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

Villa Veggie (V)

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

Garlic Prawn

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

Napolitana

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

Peri-Peri Chicken

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

BBQ Chicken

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

Hawaiian

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

Mains

Seafood Hotpot

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

Fish of the Day

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

Sirloin Steak (250g)

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

Chicken Skewers

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

Chicken Parmigiana

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

Chicken Schnitzel

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

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

Signature Cheeseburger

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

Classic Fried Chicken Burger

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

Desserts

Tiramisu (V)

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

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.

Gelato (V, GF option)

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

Kids Menu

Chicken Nuggets & Chips

Kids Spaghetti Bolognese

Kids Pizza

Cheese & tomato on a smaller base.

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
---	-------------------------------

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%	\$10
Asahi Super Dry Japan ABV 5%	\$10

Ales Stone & Wood Pacific Ale NSW ABV 4.4%	\$11
James Squire 150 Lashes Pale Ale NSW ABV 4.2%	\$10

Cider Hills Apple Cider SA ABV 5%	\$11
---	------

Spirits 30ml Serve

Vodka Smirnoff	\$10
Absolut	\$10
Grey Goose	\$13

Gin Tanqueray	\$10
Bombay Sapphire	\$12
Hendrick's	\$14

Rum Bacardi Carta Blanca	\$10
Bundaberg Original	\$10
Captain Morgan Spiced	\$11

Tequila El Jimador Reposado	\$11
Patrón Silver	\$14

Whisky / Scotch 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 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	\$5.50
-----------------------------	--------

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
--	--------