

ANTIPASTO / SHARE PLATES

GARLIC & HERB BREAD	8.5
OLIVE VERDE ALLA SICILIANA Marinated green olives sautéed in X virgin olive oil	9.0
POLENTA CHIPS Crispy on the outside, soft & melting on the inside, house-made polenta chips & rosemary	12.9
BIANCHETTI Whitebait marinated & deep fried	13.0
ARANCINI Sicilian rice balls filled with meat & pea ragout, coated in breadcrumb & napoli dip	14.9
SALSICCE SICILIANE Grilled Sicilian pork sausages, agro dolce onions	16.0
BRUSCHETTA See specials board	16.0
GAMBERONI WA grilled Prawns sizzled in a terracotta dish with, chilli, garlic, saffron & herbs	16.0
POLPETTE DELLA NONNA House made pork & veal Meatballs cooked in a rich tomato ragout	16.9
FRITTO DI CALAMARI Calamari dusted with chickpea flour, deep fried, h/dressing	17.9
TAGLIERE DI FORMAGGIO Cheese board	18.5
SARDE BECCAFICO SICILIANE Butterflied Sardines sandwiched with breadcrumbs, parmesan, garlic & parsley stuffing, topped with tomato salsa	19.0
FRITTO MISTO Calamari, prawns, whitebait, aioli	27.9
TAGLIERE DI SALUMI & FORMAGGIO Board of Cured Meats & Cheeses for 2	29.5

PASTA & RISOTTI

TORTIGLIONI VEGETARIANE (GF available) Tube Pasta mixed with Vegetables	24.5
LINGUINE CATANESE Anchovies, fresh tomatoes', crumb bread, X-virgin oil ,parmesan	24.9
LASAGNA DI CASA H/made Lasagna with traditional rich beef ragout & béchamel sauce	25.5
TORTIGLIONI ALLA NORMA Tube pasta in a Napoli sauce, fresh ricotta, eggplant	26.5
GNOCCHI GORGONZOLA H/Made pumpkin & potato Gnocchi, sweet gorgonzola, baby spinach & touch of cream	26.5
LINGUINE POLPETTE Linguine, house-made pork & veal meatballs, napoli sauce, parmesan, chilli	26.9
RISOTTO FUNGHI Porcini mushrooms, garlic, X-virgin olive oil, white wine & pecorino cheese	26.5
GNOCCHI RAGU (GF available) H/made Gnocchi in a rich lamb shoulder ragout, Tomato & red wine	27.9
AGNOLOTTI CARNE H/made Agnolotti filled with beef & pea mash tossed in fresh tomatoes, chilli, garlic & white wine	27.9
AGNOLOTTI FRUTTI DI MARE H/made Agnolotti filled with seafood tossed in fresh tomatoes, chilli, garlic & white wine	29.0
LINGUINE AL CARTOCCIO Linguine with fresh seafood, chilli & garlic, baked in parchment paper (choice of - 'white wine' or 'light tomato')	31.0
RISOTTO FRUTTI DI MARE Risotto cooked with fresh seafood, chilli, garlic	31.0

SECONDI / MAIN

COZZE ALLA LIVORNESE	Pan tossed black Mussels in white wine, tomato & chilli	31.5
PEPATA DI COZZE E VONGOLE	Pan tossed black Mussels, Clams, garlic, chilli & white wine	32.0
VITELLO SALTIMBOCCA	Veal, prosciutto, artichokes, white wine-butter sauce	32.5
VITELLO MILANESE	Herb crumbed Veal, served with roast potatoes & marinated artichokes	32.5
SCALOPPINE FUNGHI PORCINI	Veal slices coated in flour, sautéed in garlic, wine, porcini mushrooms	32.5
ZUPPA DI PESCE	Seafood Rustic dish in a bisque sauce; A combination of seafood, topped with grilled barramundi	36.5
PESCE DEL GIORNO	Fish of the day – See our Specials board market price	
SEAFOOD PLATTER (for 2 or more people)	A selection of fresh seasonal Seafood; grilled & deep fried	110.0

CONTORNI / SIDES

SPINACI	Sautéed spinach with lemon & olive oil	9.0
PATATE AL FORNO	Roast potatoes with rosemary & garlic	9.0
INSALATA MISTA	Mixed garden salad, onion, tomato & Italian dressing	10.0
ROCKET SALAD	Rocket salad with Italian dressing & Parmesan	10.5
VEGETALI MISTI	Mixed vegetables of the day	10.5

PIZZA

FOCACCIA	White base with herbs	14.0
MARGHERITA	Napoli sauce, buffalo mozzarella, basil & oregano	22.0
DIAVOLA	Napoli sauce, mozzarella & hot salami	24.0
FUNGHI	White base, mozzarella, portobello mushrooms & onion	25.0
CAPRICCIOSA	Napoli sauce, mozzarella, mushrooms, artichokes & ham	25.9
FRUTTI DI MARE	White base, mozzarella, calamari, prawns, garlic, chilli & fresh herbs	29.0

DESSERTS /DOLCE

Tiramisu	Sponge finger biscuits, soaked in coffee & liqueur, layered with mascarpone (served in a glass)	14.0
Crème Brulee	Baked vanilla custard & caramelized sugar	14.0
House Made Sicilian Gelato	Vanilla gelato with roasted almonds, glazed cherries & liqueur	14.0
Affogato	Frangelico, vanilla ice-cream & espresso	16.9

Special of the Day
Ask our friendly staff



THE STONEMILL 347 – SICILIAN RESTAURANT

Welcome to the Stonemill347 –Authentic Italian Restaurant – Our aim is to share with you old school, homely, simple, unpretentious authentic Italian food with the focus being from ‘Sicily.’ Sicily is a breathtaking beautiful island in Southern Italy.

Experience the melting pot of flavours from our Menu by sharing dishes with family & friends.

Buon Appetito!



Sicilian cuisine shows traces of all cultures that have existed in Sicily over the last two millennia. Although its Italian cuisine; it also has some Spanish, Greek; French, and Arab influences.

NB - Due to the nature of our kitchen at times 100% gluten/nut free cannot be guaranteed. Please advise Staff of any dietary/allergy requirements



TRINACRIA – For the curious patrons.....

The word ***Trinacria*** means triquetra and refers to the shape of the island of Sicily the largest island in the Mediterranean.

Sicily was known by the Romans as *Trinacrium*, meaning “star with three points”. The Trinacria demonstrates the fertility of the island. At one time, Sicily was the bread basket of the Roman Empire

The Trinacria symbol is the head of Medusa (a gorgon with a head of snakes), surrounded by three bent running legs, and three stalks of wheat.

The Trinacria's shape is often referred to as a triskelion; this shape can be found in many places among the general Mediterranean Basin region and in many European countries like France, Sicily, Crete, Greece, the North African coast, and the Isle of Man.

The triskelions found in these locations have all dated back to after the eighth century BC.

The Normans, arrived in Sicily in 1072, exported the Trinacria in the Isle of Man, who chose it as a symbol to replace the previous one - a vessel - of Scandinavian origin.

The three bent running legs represent the three capes of Sicily, Peloro (Punta del Faro, Tip of Faro, Messina: North-East), Passero (Syracuse: South), and Lilibeo(Cape Boeo, Marsala: West), which also creates the three points of the triangle.

The three ears of wheat, surrounding the head of Medusa, represent the fertility of the land of Sicily. The Romans would celebrate the extreme fertility of the island, during a period when Sicily was the granary of the Roman empire.

The center Medusa head in the middle of the Trinacria implies the protection of the island by the goddess Athena, the patron goddess of Sicily. In early mythology, when Medusa was renowned as Athena’s destructive aspect, slain and beheaded by Perseus, the Medusa head was accessorized in the center of Athena's shield