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Beef Lasagna *(gluten free)*

hand made on the premises served with a light balsamic salad 12

Garden Salad *(gluten free)*

tomato, red onion, cucumber, red capsicum and mesculun 10

Cube Fish Cakes

combined with curry, coriander, chilli, fish sauce, beans and spring onion served on a bed of tossed salad with lime 15

Thai Beef Salad

beef strips sautéed with sweet chilli, honey & soy sauce tossed in crispy noodles and selected lettuce 16

Chilli Prawn Salad *(gluten free)*

green prawns flamed with red chilli bean paste, ginger, lime and coriander with dressed salad greens 18

Whiting Fillets

butterflied fillets in tempura batter with homemade tartare 14

STONEGRILL STARTERS

Eye Fillet Skewers *(gluten free)*

kilcoy eye fillet, threaded on bamboo skewers with onion quarters and red pepper accompanied by our smoked tomato chutney 22

Tenderloin Trio- if you are undecided or simply love variety, have the best of three worlds: chicken dukkah from the middle east, chicken tandoori from the asian continent and chicken oskar from europe 19

Garlic Prawn Skewers

fresh prawn skewers buttered with crushed garlic and served with a rice timbale and lemon 18

Hervey Bay Scallops

roe off sea scallop skewers with hollandaise sauce served with rice timbale, lemon and lime 19

MAINS

Chicken Linguini *(available gluten free)*

chicken tenders, sautéed with field mushrooms, onion, garlic, cream and sauvignon blanc white wine 23

Seafood Pasta *(available gluten free)*

white flesh fish, roe off scallops, prawns, combined in a reduced cream and white wine sauce with a pinch of sea salt flakes 27

Chicken Parmigiana

oversize chicken breast encased in breadcrumbs, topped with tomato salsa, ham, tasty cheddar and shaved parmesan cheese 26

Barramundi *(gluten free)*

grilled with a lemon butter and caper sauce 29

Weiner Schnitzel

tenderised veal, breaded and matched with creamy mashed potato 25

Stonegrill is available open till close every day

CAFE FARE (available 10am—5pm)

Curry of the Day

fresh selections created daily served with rice 10

Fish & Chips

butterflied fillets in tempura batter with homemade tartare 11

Beef Lasagna *(gluten free)*

hand made on the premises served with a light balsamic salad 12

Thai Beef Salad

beef strips sautéed with sweet chilli, honey & soy sauce tossed in crispy noodles and selected lettuce 16

Cube Fish Cakes

combined with curry, coriander, chilli, fish sauce, beans and spring onion served on a bed of tossed salad with lime 15

Chilli Prawn Salad *(gluten free)*

green prawns flamed with red chilli bean paste, ginger, lime and coriander with dressed salad greens 18

Crumbed Steak

hearty size, served with chips & garlic aioli 14

Chicken Parmigiana

oversize chicken breast encased in breadcrumbs, topped with tomato salsa, ham, tasty cheddar and shaved parmesan cheese 15

Nachos Basket

guacamole, sour cream, sweet chilli sauce & cheese 14

add grilled chicken 5

add beef strips 4

Cube Club Sandwich

turkey, bacon, cheese, tomato, lettuce, cranberry, chips & garlic aioli 14

Steak Burger with Black Angus

certified black angus rump steak, presented in turkish bread with beetroot, tomato, lettuce, onion, bbq sauce, chips & garlic aioli 17

STONEGRILL EXPRESS LUNCH

SERVED super FAST

Eye Fillet Skewers

kilcoy eye fillet, threaded on bamboo skewers with onion quarters and red pepper accompanied by our smoked tomato chutney, chips and aioli 21

Tenderloin Trio- if you are undecided or simply love variety, have the best of three worlds: chicken dukkah from the middle east, chicken tandoori from the asian continent and chicken oskar from europe served with chips and garlic aioli 19

Garlic Prawn Skewers

fresh prawn skewers buttered with crushed garlic and served with scented rice and lemon 18

Hervey Bay Scallops

roe off sea scallop skewers with hollandaise sauce served with scented rice, lemon and lime 19

Stonegrill is available open till close (eg : 10am – 5am)

BREADS & SHARES

Garlic Bread

elongated fingers, drizzled with olive oil over crushed garlic 7

Crusty Bread & Dips

infused olive oil, dukkah (a mixture of spices & nuts, pounded together after being dry roasted; to a texture that is neither powdered nor paste-like) & balsamic tar with toasted turkish bread slivers 11

Bacon Bit Potato Wedges

spicy wedges, dusted with crunchy bacon bits, fused together by melted cheese, with dollops of guacamole, sour cream and sweet chilli 13

SIDE DISHES

only available with a main meal

potato mash 5, extra aioli 2, garden salad 6

vegetable selection 5, hot chips with garlic aioli 5

baked potato with sour cream 4.5

extra sauce eg mushroom 3

LET'S LUNCH

Main + Dessert + Wine = 21.9

Choose any item from:

**Cafe Fare or Stonegrill Express or
Black Angus Rump Stonegrill main or
any Chicken Stonegrill main**

+

any Dessert

+

any house wine by the glass

V.I.P. MEALS

(only patrons under 12 years)

includes an exciting Activity Pack (fairies, surfing, circus & carnival) & ICE CREAM

calamari & chips 9, fish & chips 9,

chicken nuggets and chips 9, chicken schnitzel and chips 9

DESSERT

Toasted Waffles

with maple syrup, toffee chard & ice cream 8

Sticky Date Pudding

butterscotch sauce & ice cream 9

Duo of Gelato

served with a piped chocolate filigree 7

Vanilla Crème Brulee

served with chantilly cream & vanilla bean 9

One bill per table please

STONEGRILL SELECTION

Tenderloin Trio- if you are undecided or simply love variety, have the best of three worlds: chicken dukkah from the middle east, chicken tandoori from the asian continent & chicken oskar from europe 34

Chicken Oskar - Norse legend heralds that this dish was created for Sweden's King Oscar II, whole chicken breast accompanied by hollandaise sauce , garnished with asparagus spears and lemon 32

Chicken Dukkah - corn fed chicken breast, the tender fillet is dusted in mediterranean dukkah spices : a mixture of spices & nuts, pounded together after being dry roasted; to a texture that is neither powdered nor paste-like to produce a succulent and exotic flavour 33

Tandoori Chicken Breast - corn fed chicken breast, brushed with yoghurt infused with tandoori spices, accompanied with scented rice 32

Surf & Turf - everyone's favourite combination, the best cut of beef (eye fillet) married to fresh prawns and roe off neat scallop skewer, rounded off by a creamy smashed garlic sauce 49(signature dish)

Eye Fillet – Kilcoy Beef, the leading company sending Australian beef to Japan and Korea, all cattle are fed a specific ration in their renowned one hundred day grain fed conditioning program 37

Black Angus Rump- premium Black Angus, sourced from the Naracoorte region in the centre of the Coonawarra & Pathaway districts, finished on grain, renowned for tenderness, quality and full flavour 29

Vegetarian Stone- red pepper cheek, asparagus spears, zucchini batons, portobello mushroom and yellow button squash 22

Atlantic Salmon - farmed in the pristine waters off the Tasmanian coast, this cold water champion breed is very high in natural omega three's 33

Barramundi - the benchmark for texture and flavour in Australian dining, this firm white flesh fish on the stone is an experience not to be missed 32

XL Black Angus Rump - our largest steak dish, double size serve premium Black Angus Beef, sourced from the Naracoorte region in the centre of the Coonawarra & Pathaway districts, finished on grain, renowned far and wide for tenderness, quality and full flavour 36

Lamb Rump - Junee gold lamb is hormone and antibiotic free, raised the "Natural" way, grain fed on the range in southern NSW, stuffed with whole garlic cloves & rosemary sprigs 34

add a fresh prawns buttered with crushed garlic 8

add a roe off sea scallop skewer with hollandaise sauce 9

Stonegrill served with baked buttered potato, sour cream & seasonal veg.

All steaks are aged to our specific requirements, and due to our strict quality controls, not all steaks may be available. Please check with your waitperson for any unavailability.

Stonegrill is available open till close (eg : 10am – 5am)

COCKTAILS

CREAMY

MUDSLIDE-creamy chocolate mix of Kahlua , Crème de Cacao , Vodka , cream and milk 11

TOBLERONE-choc nut sensation with Mozart gold, Tia Maria, Frangelico, cream and milk 13

PINA COLADA-classic tropical flavours of Malibu, pineapple juice and coconut cream 11

SPLICE-smooth mix of Malibu, melon liqueur, vanilla liqueur, pineapple juice and cream 12

CLASSIC

COSMO- sexy sipping mix of vodka, triple sec, cranberry and lime 12

MARGARITA - clean flavours of Tequila, triple sec and lime, don't forget the salt 11

JAPANESE SLIPER- consists of melon liqueur, triple sec and lemon juice 14

MOJITO - invigorating and refreshing, with bacardi, muddled mint, lime, sugar and soda 13

SWEET

SKITTLE- mixed fruit flavours of Chambord, Paraiso, lime and lemonade 11

KLIMAX - ecstatic mixing of strawberries, paraiso, chambord and peach schnapps 14

CHOCO LIBRA- cocolate hints, with-out the cream, just take Havana club especial add Mozart black, coke and muddled lime 13

FRUIT TINGLE-invigorate your taste buds with a mix of Vodka, Blue Curacao, Grenadine served with lemonade 11

ENERGY

BULL IN THE RING-Get yourself moving with a Vodka, Cranberry and Red Bull 11

ENERGY SHIMMER-this party started on a Vanilla Vodka, Chambord and Red Bull mix 14

BULLFIGHTER - fast and sweet, Paraiso, Chambord and Red Bull with muddled lime 12

THE TINI'S

MARTINI-Dry or very dry are the choices for your stirred tanqueray and vermouth 14

FRENCH MARTINI - silk with vanilla vodka, Chambord, pineapple juice and lemon 13

ESPRESSO MARTINI-heart starter martini with coffee, kahlua, crème de cacao and vodka 13

CHOCOLATINI -For lovers of chocolate we've mixed vodka, Baileys, Mozart black and Mozart gold with a dash of milk 14

ROCKET FUEL

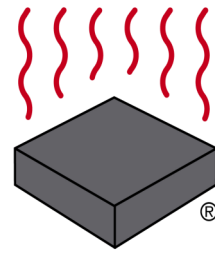
151 MOJITO - a refreshing hit with Bacardi 151, mint, lime, sugar and soda 17

LONG ISLAND ICED TEA-hold the tea, this classic combines Bacardi, vodka, gin, triple sec, tequila, pineapple, lime and coke 19

BITE OF PASSION - sweet and sexy with gin, triple sec, Midori, Passoa and pineapple 16



cube hotel
toowoomba



STONEGRILL



STONEGRILL EXPLAINED

Stonegrill presents your meal cooking on a heated stone at your table.

Its unique method sears in all natural juices and nutrients enhancing the full natural flavour. Stonegrill Dining enables you to enjoy a meal freshly grilled to your personal taste, whether rare, medium or well-done.

For the perfect experience, simply turn over your fresh food selection when it arrives, then cut and side-lay a portion or two allowing these to sear and cook to your liking.

Stonegrill is recognized as one of the healthiest methods of cooking as all produce is completely trimmed of fats and no added oils are used. The result is a freshly grilled tender and nutritious meal with a sensational taste, unique to stonegrill.



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BREADS & SHARES

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elongated fingers, drizzled with olive oil over crushed garlic 7

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SIDE DISHES

only available with a main meal

potato mash 5, extra aioli 2, garden salad 6

vegetable selection 5, hot chips with garlic aioli 5

baked potato with sour cream 4.5

sauce egg mushroom 3

CUBE ³

Entree + Main + Dessert = 49

signature dish not included

V.I.P. MEALS

(only patrons under 12 years)

all come with an exciting Activity Pack (fairy, surfing, circus & carnival) & ICE CREAM

calamari & chips 9, fish & chips 9,

chicken nuggets and chips 9, chicken schnitzel and chips 9

DESSERT

Toasted Waffles

with maple syrup, toffee chard & ice cream 8

Sticky Date Pudding

butterscotch sauce & ice cream 9

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served with a piped chocolate filigree 7

Vanilla Crème Brulee

served with chantilly cream & vanilla bean 9

One bill per table please



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Sparkling

200ml Yellowglen Pink piccolo	SA		7
200ml Yellowglen Yellow piccolo	SA		7
200ml Moet et Chandon NV piccolo	France		32
5 Judges	SEA		20
Yellowtail sparkling rose	SEA		29
De Bertoli NV Brut	Bilbul		29
Piper Heidsieck brut	France		139
Piper Heidsieck rose	France		159

White Wines

Brown Brothers

fruity white 5

dry white 5

5 Judges Sauvignon Blanc	SEA	6	22
Yellow Tail Chardonnay	SEA	7	27
De Bortoli Semillon Sav. Blanc	Bilbul	7	27
Brown Brothers Crouchon Riesling	VIC		29
200ml Emeri Pink Moscato			8.5
Symphony Hill Verdelho	Ballandean		39
Yellowtail Pinot Grigio	SEA		25
Knappstein Riesling	SA		48
Yellowtail Riesling	SEA		29
Goundry Unwooded Chardonnay	WA		34
5 Judges Chardonnay	SEA		22
Starvedog Lane Chardonnay	Adelaide Hills		59

Red Wines

Brown Brothers dry red		5	
Peninsula Panarama pinot noir	Mornington		37.9 by glass
Pandalowie Tempranillo	Bendigo		49.9
De Bortoli Cabernet Merlot	Bilbul	6.9	24.9
Stocks Hill Cabernet Merlot	McLaren vale		36.9
Rawsons Retreat Cabernet Sauvignon	Barossa	6.9	24.9
Stonefish Cabernet Sauvignon	Coonawarra		32.9
Scarpantoni School Block blend	McLaren Vale		39.9, by glass
Jim Barry 3 Pigs blend	Clare Valley		49.9
Fools Bay Shiraz Cabernet	Barossa		29.9 by glass
Symphony Hill Danying Shiraz Cab	Ballandean		39.9
Simon Hackett Hills View Shiraz	McLaren Vale		39.9
Chain of Ponds The Ledge Shiraz	Adelaide Hills		64.9
Mt Langhi Ghiran Shiraz	Grampians		109.9

