

Sides

Buttered seasonal vegetables	10.00
Chips	8.00
Garden salad	10.00

Kids (14 and Under)

Spaghetti Bolognese	11.00
Chicken schnitzel and chips	11.00
Fish and chips	11.00

Dessert

Stanley-apple and berry crumble with ice-cream	12.00
Banoffee stack with ice-cream, house-made caramel, fresh banana, cream, vanilla shortbread crumb and nuts (GF on request)	12.00
Warm dark chocolate brownie with chocolate mousse, nuts, and ice-cream	12.00
Buttermilk and vanilla bean panna cotta with strawberry coulis (GF)	12.00

Dessert Wine

Auldstone Classic	Taminick Vic	8.00
Morris Classic Tokay	Rutherglen Vic	10.00
Pennyweight Gold	Beechworth Vic	8.00
Pennyweight Ruby	Beechworth Vic	8.00
Pennyweight Old Tawny	Beechworth Vic	8.00

Tea and Coffee

Genovese 'Super Brazil' blend coffee	4.00
Hot chocolate	4.50
Affogato	8.00
Affogato with liqueur	12.00
Teas- herbals, English Breakfast	4.50

Starter

Garlic Turkish bread	8.00
Polenta and parmesan toast	10.00

Main

New York Sirloin with garlic butter, cauliflower gratin topped with parmesan, and broccolini	38.00	
Pan seared duck breast with roasted pumpkin and Stanley-hazelnuts on leafy greens with Spanish onion and cherry tomatoes (GF, dairy free on request)	36.00	
Crispy skinned salmon with garlic butter baby potatoes, green beans and herb sour cream (GF)	33.00	
Crispy skinned barramundi with Kergunyah mushrooms, chorizo, baby potatoes, cherry tomatoes and shallots (GF, dairy free on request)	33.00	
Slow cooked pork belly with caramel star anise glaze, and a Stanley-apple and rocket salad (GF, dairy free) sml	20.00	
	lrg	28.00
Steak sandwich with gold quality sirloin, house-made onion balsamic jam, aioli, leaves on Milawa focaccia, served with chips	25.00	
The Stanley lamb burger with house-made red onion pickles, aioli, vintage cheddar and leaves on Milawa focaccia, served with chips and red cabbage slaw	25.00	
Chicken escalope with basil pesto, sun-dried tomatoes and mozzarella, on a chilled potato salad and dressed leaves.	25.00	
Beechworth Bridge Road beer battered flathead with chips and salad, served with house-made tartare	25.00	
Stanley spiced fried chicken, pickleback slaw, champ mash	25.00	
Polenta stack with roasted capsicum, marinated eggplant and Danish Feta, on balsamic glaze (Veg)	25.00	
Super green pasta made with 6 leafy greens, fresh basil, garlic, pine nuts and parmesan topped with ricotta (veg)	22.00	
Panko calamari with chips, salad and house-made tartare	22.00	

No alterations to the menu ~ Additional condiments \$ 1