| Starter | | Sides | |
|--------------------------------------------------------------------------------------------------------------------------------------------|----|---------------------------------------------------------------------------------------------------------------------------|----------|
| Garlic Turkish bread | 8 | Chips | 8 |
| Polenta and parmesan toast | 10 | Garden salad | 10 |
| Main | | Kids (12 and under) | |
| New York Sirloin with garlic butter, cauliflower gratin topped with parmesan, and broccolini | 38 | Chicken schnitzel, chips and salad | 14 |
| Pan seared duck breast, roasted pumpkin and Stanley hazelnuts, leafy greens, Spanish onion and cherry tomatoes (GF, dairy free on request) | 36 | Curly Spaghetti Bolognese Fish and chips with salad | 12 12 |
| Crispy skinned barramundi with Kergunyah mushrooms, chorizo, potatoes, cherry tomatoes and shallots (GF, DF on request) | 36 | Dessert Eton Mess with Stanley cherries and Yackandandah lemon curd | 14 |
| Crispy skinned salmon with garlic butter baby potatoes, green beans and herb sour cream (GF) | 33 | Banoffee stack with ice cream, house-made caramel, fresh banana, cream, vanilla shortbread crumb and nuts (GF on request) | 14 |
| Steak sandwich with gold quality sirloin, house-made onion balsamic jam, aioli, leaves, on Milawa focaccia, with chips | 28 | Warm dark chocolate brownie with chocolate mousse, nuts, and ice cream | 14 |
| Stanley spiced fried chicken, with pickleback slaw and champ mash potato | 28 | Buttermilk and vanilla bean panna cotta with strawberry coulis (GF) | 14 |
| The Stanley lamb burger with house-made red onion pickles, aioli, cheddar and leaves on Milawa focaccia, with chips and red cabbage slaw | 25 | Affogato/Affogato with liqueur 8, Dessert Wine | /12 |
| Chicken escalope with basil pesto, sun-dried tomatoes and mozzarella, on chilled potato salad and dressed leaves. | 25 | Auldstone Classic Taminick Vic Morris Classic Tokay Rutherglen Vic | 10 10 |
| Beechworth Bridge Road beer battered flathead with chips and salad, with house-made tartare | 25 | Pennyweight Gold Beechworth Vic | 10 |
| Polenta stack with roasted capsicum, marinated eggplant and Danish Feta, on balsamic glaze (Veg) | 25 | Pennyweight Ruby Beechworth Vic Pennyweight Old Tawny Beechworth Vic | 10 10 |
| Super green pasta made with six leafy greens, fresh basil, garlic, pine nuts and parmesan, topped with ricotta (veg) | 22 | Tea and Coffee Coffee - Genovese 'Super Brazil' blend | 4 5 |
| Panko calamari with chips, salad and house-made tartare | 22 | Tea/Hot chocolate | 4.5 |
| No alterations to the menu during peak times ~ Additional condiments \$ 1 | | 1 Ca/1 lot Gliocolate | 5 |