The Stanley Pub

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Starters		Sides	
Garlic Turkish bread	9	Chips	8
Polenta and parmesan toast	12	Vegetable chips	10
Margherita pizza	14	Kids (12 and under)	
Mains		Chicken schnitzel, chips and salad	14
New York Sirloin with garlic butter, broccolini, and cauliflower gratin topped with parmesan	39	Fish and chips	12
Pan-seared duck breast, roasted pumpkin and Stanley hazelnuts, leafy greens, Spanish onion and cherry tomatoes (GF, dairy free on request)	36	Cheese pizza	12
		Dessert	
Crispy skinned salmon with garlic butter baby potatoes, green beans and herb sour cream (GF)	33	Warm dark chocolate brownie with vanilla ice cream, shortbread crumb and peanuts	14
		Lemon panna cotta with lemon curd, meringue and	14
Slow-cooked braised pork belly with Stanley apple and rocket salad and Star Anise glaze (GF/DF) Stanley spiced fried chicken, with pickleback slaw and champ mash potato	28 28	pistachios (GF)	
		Vanilla ice cream, house-made strawberry coulis (GF)	10
		Affogato (Genovese espresso, vanilla ice cream)	10
Steak sandwich with gold quality sirloin, house-made onion balsamic jam, aioli, leaves on Milawa focaccia, with chips	28	Affogato with liqueur	14
		Kid's dessert - Strawberry, chocolate or caramel	5
The Stanley lamb burger with house-made red onion pickles, aioli, cheddar and leaves on Milawa focaccia, with chips, slaw	25	Dessert Wines	
		Cofield Muscat Wahgunyah Vic	8
Beechworth Bridge Road beer battered flathead with chips and salad, with house-made tartare	25	Morris Classic Tokay Rutherglen Vic	10
Polenta stack with roasted capsicum, marinated eggplant and Danish Feta, on balsamic glaze (Veg)	25	Pennyweight Gold Beechworth Vic	10
		Hot beverages	
Super green pasta made with six leafy greens, fresh basil, garlic, pine nuts and parmesan, topped with ricotta (veg)	22	Coffee - Short black, long black, latté, cappuccino	4.5
Panko calamari with chips, salad and house-made tartare	22	Tea - English breakfast, Earl Grey, Green	5
		Hot chocolate	6