

The Stanley Pub

Starters

Garlic Turkish bread	9
Polenta and parmesan toast	12
Margherita pizza	14

Mains

New York Sirloin with garlic butter, broccolini, and cauliflower gratin topped with parmesan	39
Pan-seared duck breast, roasted pumpkin, local hazelnuts, leafy greens, Spanish onion and cherry tomatoes (GF, dairy free on request)	36
Crispy skinned salmon with garlic butter baby potatoes, green beans and herb sour cream (GF)	33
Slow-cooked braised pork belly with Stanley apple and rocket salad and Star Anise glaze (GF/DF)	28
Stanley spiced fried chicken, with pickleback slaw and champ mash potato	28
Steak sandwich with gold quality sirloin, house-made onion balsamic jam, aioli, leaves on Milawa focaccia, with chips	28
The Stanley lamb burger with house-made red onion pickles, aioli, cheddar and leaves on Milawa focaccia, with chips, slaw	25
Beechworth Bridge Road beer battered flathead with chips and salad, with house-made tartare	25
Polenta stack with roasted capsicum, marinated eggplant and Danish Feta, on balsamic glaze (Veg)	25
Super green pasta made with six leafy greens, fresh basil, garlic, pine nuts and parmesan, topped with ricotta (veg)	22
Panko calamari with chips, salad and house-made tartare	22

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Sides

Chips	8
Vegetable chips	10

Kids (12 and under)

Chicken schnitzel, chips and salad	14
Fish and chips with salad	12
Spaghetti Bolognese	12
Dessert - ice cream with sprinkles and topping	5

Dessert

Warm dark chocolate brownie with vanilla ice cream, shortbread crumb and peanuts	14
Lemon panna cotta with lemon curd, meringue and pistachios (GF)	14
Ice cream, house-made strawberry coulis (GF)	10
Affogato (Genovese espresso, vanilla ice cream)	10
Affogato with Frangelico liqueur	14

Dessert Wines

Cofield Muscat	Wahgunyah Vic	8
Morris Classic Tokay	Rutherglen Vic	10
Pennyweight Gold	Beechworth Vic	10

Hot beverages

Coffee - Short black, long black, latté, cappuccino	4.5
Tea - English breakfast, Earl Grey, Green	5