DINNER

SMALL

SOUP OF THE DAY 12

GARLIC BREAD (V) 9
Toasted bread, garlic butter. Add cheese +3.

MUSHROOM AND TRUFFLE ARANCINI (V)(GF) 16
Crispy mushroom and truffle risotto balls served with Napolitana sauce.

STANLEY'S FRIED CHICKEN 16
House-marinated boneless chicken, fried golden and crisp. Served with spicy mayo or sweet and spicy gochujang.

CAULIFLOWER BITES (V)(GFO) 16
Golden, crispy cauliflower bites with wasabi mayo or sweet and spicy gochujang.

CALAMARI (I) 21
Fried salt and pepper squid, Asian slaw, chilli cilantro mayo, fried shallots and herbs.

GRILLED WA PRAWNS (GF) (A) 25
Four chargrilled local tiger prawns, Asian slaw, cilantro and nam jim sauce.

TO SHARE

CHARCUTERIE BOARD (FOR TWO) 23
Duck, chicken and pork terrine with cured meats, served with sourdough bread and condiments.

BOWL OF OLIVES 8
Marinated olives infused with herbs and spices.

SALAD

ASIAN CHICKEN SALAD (GFO) 28
Grilled chicken, mesclun, coriander, cherry tomatoes, cucumber and fried shallots with a homemade Asian-style dressing.

ROASTED VEGETABLE SALAD (V)(GF) 25
Pumpkin, beetroot, slow-cooked tomatoes, feta, toasted almond, quinoa and pickled shallots, served cold.

CHICKEN CAESAR SALAD (GFO) 26
Chicken, boiled egg, baby cos, parmesan, bacon chips, croutons and anchovy.

SIGNATURE

BEEF STEAK (GF) 44
MSA graded Beef tenderloin, coffee rub, mashed potato, heirloom carrot and red wine jus.

Mushroom or pepper sauce +5 · Extra red wine jus +5

SURF N TURF (GF) (A) 51
MSA graded Beef tenderloin, coffee rub, mashed potato, heirloom carrot, local tiger prawns and creamy garlic sauce.

SEAFOOD MEDLEY (M) 42 / 78
Crisp-battered fish, calamari, chargrilled local tiger prawns and mussels in Napolitana sauce, with garden salad and chips.

For one $42 · For two $78

LARGER

CRISPY-SKIN BARRAMUNDI WITH SUMMER SALSA (GF) (A) 40
Pan-seared local barramundi with a sweetcorn, black bean and tomato salsa, finished with chimichurri.

GRILLED PORK CHOP (GF) 32
Served with crispy roast potatoes and an apple, almond and feta salad.

FISH AND CHIPS (I) 30
Deep-fried battered NZ ling fish fillet with chips, tartar sauce and pear salad.

CREAMY TUSCAN CHICKEN (GFO) 31
Pan-seared chicken breast in a creamy white wine sauce with mushrooms, black olives and roasted capsicum. Served with chips and salad.

CHICKEN PARMIGIANA 31
Golden, crispy chicken schnitzel topped with Napolitana sauce and melted cheese. Served with chips and salad.

SWEET N SOUR CAULIFLOWER (VE)(GFO) 29
Crispy cauliflower in house-made sweet and sour sauce with cherry tomatoes, cucumber and Spanish onion, finished with toasted almonds and sesame.

(V) Vegetarian • (VE) Vegan • (VO) Vegetarian option • (GF) Gluten free • (GFO) Gluten-free option
Our kitchen handles dairy, eggs, wheat, soy, peanuts, tree nuts, fish and shellfish. Cross-contact is possible.
Please advise our team of allergies or dietary needs.

Seafood origin (A) Australian • (I) Imported • (M) Mixed Australian and imported

DINNER

PASTA

SPAGHETTI PRAWN AGLIO E OLIO (GFO) (I) **30**
Bacon, prawns, black olives and roasted capsicum in a garlic and olive oil sauce.

FETTUCCINE SALMONE (GFO) (I) **30**
Smoked salmon, capers, red onion and spinach in a creamy wine sauce.

MARINARA (GFO) (M) **34**
Spaghetti, WA tiger prawns, squid, mussels, ling fish, roasted red pepper and Napolitana sauce.

GNOCCHI (GFO) **28**
Mushrooms, sage, creamy quattro formaggi sauce, a touch of Napolitana sauce.

LASAGNA **28**
Layered pasta, beef ragu, tomato sugo, béchamel sauce and garden salad.

BOSCAIOLA (VO)(GFO) **28**
Penne, chicken, mushrooms, sun-dried tomatoes, shallots, herbs and white wine cream sauce.

ARRABIATA (VO)(GFO) **28**
Penne, spicy chorizo, chilli, roasted pepper, olive and Napolitana sauce.

BOLOGNESE (GFO) **23**
Fettuccine, ragu bolognese and Parmigiano Reggiano cheese.

CARBONARA (GFO) **24**
Spaghetti, pancetta, bacon, pecorino, Grana Padano and cream.

(GFO) Gluten-free option +$3

RISOTTO

TRUFFLE AND MUSHROOM RISOTTO (V)(GF) **32**
Sautéed porcini and Swiss brown mushrooms, pecorino, truffle sauce and chives in a white wine sauce.

CHICKEN AND MUSHROOM RISOTTO (VO)(GF) **30**
Tender chicken breast, sautéed porcini and Swiss brown mushrooms, pecorino, caramelised onion and chives in a white wine sauce.

SIDES

SIDE SALAD (V)(GF) **7**
CHIPS, AIOLI (V) **10**
MASHED POTATO (V)(GF) **10**
RAINBOW CARROTS (V)(GF) **11**
SWEET POTATO CHIPS, AIOLI (V) **12**
WEDGES, SOUR CREAM, SWEET CHILLI (V) **12**

FOR KIDS

SPAGHETTI BOLOGNESE **15**
MAC & CHEESE **15**
DINO NUGGETS N CHIPS **15**
FISH BITES N CHIPS (I) **15**

Kids' meals include a complimentary apple or orange juice.

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