

Entree

Garlic bread	6.00
Soup of the day	12.00
Duck liver parfait	16.00
Seared scallops with a citrus salad	19.00
Milawa "Ceridwen" Chèvre salad with frissé lettuce and walnuts	17.00
Twice baked Heidi Farm grûyere soufflé	18.00

Main

Herb gnocchi with autumn vegetables and brown butter sauce	23.00
Snapper meunière	27.00
Poussin with lettuce, peas and onion	26.00
Roast leg of lamb with ratatouille	29.00
Slow roasted pork belly with mustard sauce & brussel sprouts	28.00
Duck breast with red currant sauce, sauteed silverbeet and potato rosti	30.00
Steak & French fries served with anchovy butter or brandy and peppercorn sauce	27.00

Sides

Mixed leaf salad	6.00
French fries	6.00
Seasonal vegetables	6.00

Dessert

Citrus tart with crème fraiche	13.00
Stanley apple tarte tatin with clotted cream (25 minutes)	13.00
Chocolate marquise with strawberries	13.00
Crème brûlée	13.00
Gundowring ice cream (per scoop)	4.00

Cheese

A selection of local and imported cheese	
Single cheese	9.00
Selection of three cheeses	16.00

Dessert wine

NV Pennyweight Gold	Beechworth Vic	6.00
NV Lustau "San Emilio" Pedro Ximénez	Spain	7.00
NV Pennyweight Ruby Port	Beechworth Vic	5.00
NV Pennyweight Old Tawny Port	Beechworth Vic	7.00
NV Auldstone Muscat	Glenrowan Vic	4.50
NV Campbells Classic Tokay	Rutherglen Vic	7.00
NV Campbells Classic Muscat	Rutherglen Vic	7.00

Coffee & Tea

Genovese Coffee	3.50
Herb Barn Teas	3.50
Australian morning, Bush Billy, Citrus Twist, Chamomile, Peppermint	

Stanley organic saffron for sale	15.00
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The Stanley Pub

BAR . BISTRO . ACCOMMODATION

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Food

Customers please note -
we do take American Express Cards
although we regret to advise
a surcharge of 3% will be added
to the total bill.

The Stanley
1 Wallace Street, Stanley VIC 3747
Phone 03 5728 6502
Fax 03 5728 6602
Email info@thestanley.com.au
Web www.thestanley.com.au

Head Chef – Richard McCallum