

Entree

Garlic bread	5.00
Soup of the day	10.00
Freshly shucked oysters with eschallot and red wine vinegar	2.80 each
House cured ocean trout	15.00
Pork & green peppercorn terrine with a beetroot chutney	15.00
Crystal Bay prawn cocktail	18.00
Twice baked Heidi Farm gruyere soufflé	17.00
Grilled quail with a French green bean salad	16.00

Main

Herb gnocchi with spring vegetables and brown butter sauce	22.00
Spring lamb navarin	25.00
Seafood Stew with tomato, Stanley saffron and white wine	26.00
Duck breast with red currant sauce and sautéed silverbeet	29.00
Slow roasted pork belly with braised leek and sorrel sauce	27.00
Steak & French fries served with Roquefort butter or onion jam	26.00

Sides

Mixed leaf salad	5.00
French fries	5.00
Paris Mash	5.00
Seasonal vegetables	5.00

Dessert

Blood orange tart with crème fraiche	12.00
Stanley apple tarte tatin with clotted cream (20 minutes)	12.00
Chocolate crepe filled with a chocolate mousse and Gundowring espresso ice cream	12.00
Crème brûlée	12.00
Gundowring ice cream (per scoop)	3.00

Cheese

A selection of local and imported cheese	
Single cheese	8.00
Selection of three cheeses	15.00

Dessert wine

NV Pennyweight Gold	Beechworth Vic	6.00
NV Pennyweight Ruby Port	Beechworth Vic	5.00
NV Pennyweight Old Tawny Port	Beechworth Vic	7.00
NV Campbells Classic Muscat	Rutherglen Vic	7.00
NV Campbells Classic Tokay	Rutherglen Vic	7.00

Coffee & Tea

Genovese Coffee	3.00
Herb Barn Teas	3.00
Australian morning, Bush Billy, Citrus Twist, Chamomile, Peppermint	
Stanley organic saffron for sale	15.00

The Stanley Pub

BAR . BISTRO . ACCOMMODATION

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Food

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