



STANLEYS BARN DINNER

FRI AND SAT 5:00PM - 8:00PM (LAST ORDER 8:00PM)

TO START

CHARRED FLAT BREAD 14

House made Dip

BRUSCHETTA 16

Roma tomato, basil, onion finished with balsamic reduction on garlic sourdough toast **(DF)(V)(GFO)**

FRESH COUNTRY LOAF 14

Whipped house smoked feta, dukkha, balsamic olive oil

OYSTERS NATURAL 1/2 DOZ 16 | 1 DOZ 30.

served on ice with lemon & lime **(GF)**

OYSTERS KILPATRICK 1/2 DOZ 18 | 1 DOZ 32.

grilled w/ shredded smoked bacon & Kilpatrick sauce **(GF)**

OYSTERS MORNAY 1/2 DOZ 18 | 1 DOZ 32

Dashi bechamel with percorino

OYSTERS MIXED DOZEN 32

4 Nat, 4 Kilp, 4 Mornay

PORK BELLY BITES 16

Sticky Asian style pork belly bites, green pawpaw aromatic salad **(GF)**

PANKO CRUMBED LOCAL WHITING 18

Locally sourced whiting coated in panko crumb served with Classic gribiche sauce & petite fennel salad

SALT & PEPPER SQUID 20

Crispy squid served with finger lime mayo, alpine pepper & lemon myrtle salt **(GF)**

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MAINS

CHOWDER 25

Traditional creamy chowder full of fish, scallop, squid & prawn served in a toasted bread bowl

RISSOTTO 29

Wild forest mushrooms in creamy arborio rice finished with truffle oil & pecorino. (GF)(V)(VEO)

MUSSELS 27

South Australian fresh Kinkawooka Blue mussels tossed in a Japanese broth with fresh chilli, rustic crusty bread

300G SIRLOIN STEAK 36

Char grilled Gipps land sirloin, kipfler potato, broccolini, red wine jus (DF)(GF)

300G KING RIB PORK CUTLET 36

Char grilled mustard & orange marinated king rib pork cutlet, warm potato salad, green beans

CHICKEN SUPREME 29

Moroccan tagine style chicken served on chick pea, sweet potatoe & dates finished with preserved lemon chermoula. (GF)

GNOCCHI 29

Fresh house made potato gnocchi tossed in a Japanese pumpkin puree finished with chefs smoked feta & crispy sage. (V)

PORK BELLY 29

Confit free range pork belly & garlic puree, kipfler potatoes, apple and macadamia tossed in French dressing. (GF)

FISH OF THE DAY 34

Pan fried fresh local fish, potato gratin, heirloom tomato, fennel & petite leaf salad. (GF)

RACK OF LAMB 38

Quality Australian lamb served medium rare on Japanese honey miso pumpkin puree with sauteed greens and finished with red wine Jus.

CONFIT DUCK 34

Asain styled confit duck Maryland, blood orange sauce & sesame greens

BEEF CHEEK 36

Slow cooked in Asian master stock, served with a dashi mash, pickled cucumber, charred mushroom

PULLED LAMB TAGLIATELLE 34

Ragu of slow smoked pulled lamb shoulder tossed in our fresh homemade pasta .

SIDES 8 EACH

BABY GEM SALAD, FRENCH DRESSING (DF/GF/V/VE)

DASHI MASH (GF/V)

SAUTEED SEASON GREENS (GF/DF/V/VE)

RUSTIC CHIPS WITH HERB SALT (GF/DF/V/VE)

GF=GLUTEN FREE GFO= GLUTEN FREE OPTION DF= DAIRY FREE V= VEGETARIAN VEO= VEGAN OPTION VE= VEGAN

15% SURCHARGE FOR PUBLIC HOLIDAYS