



STANLEYS BARN
DINNER



STANLEYS BARN DINNER

FRI AND SAT FROM 5:00PM - (LAST ORDER 8:30PM)

TO START

BRUSCHETTA 16

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

FRESH COUNTRY LOAF 14

Whipped house smoked feta, dukkha, balsamic olive oil

OYSTERS

OYSTERS NATURAL 1/2 DOZ 18 | 1 DOZ 35.

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

OYSTERS KILPATRICK 1/2 DOZ 20 | 1 DOZ 39.

grilled with shredded smoked bacon & Kilpatrick sauce **(GF)**

ENTREES

SPRING LAMB RIBS 22

Smoked and slow cooked for 12 hours served with mizuna, almond flakes and french vinaigrette **(GF)(DF)**

QUAIL 26

Marinated quail pan seared & stacked with melted feta, spinach & sun dried tomato. Finished off with pine nuts, fresh berries, micro leaves & balsamic reduction **(GF)**

CORIANDER NOODLES & SCALLOPS (3) 24

House made coriander noodles with seared Western Australian scallops in ponzu dressing. **(DF)**

TIGER PRAWN DUMPLINGS (5) 20

East Coast Australian tiger prawns wrapped in crispy wonton pastry served with Asian dipping sauce. **(DF)**

OCEAN TROUT 26

Blood orange and beetroot cured ocean trout, creme fraiche, Asian mirco green salad and finger lime pearls **(GF)**

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

15% SURCHARGE FOR PUBLIC HOLIDAYS



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MAINS

RISSOTTO 29

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

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 and blood orange balsamic reduction **(DF)(GF)**

CHICKEN SUPREME 31

Japanese yaki tori (bbq) chicken stuffed with shitaki mushroom duxelles, sweet potato puree , new season baby leek, asparagus & yaki tori sauce **(DF)(GF)**

GNOCCHI 29

Fresh house made potato gnocchi tossed in a spring pea puree finished with chefs smoked danish feta , sugar snap pods , tendrils & a dash of Yuzu citrus oil **(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)**

SPRING LAMB 38

Sovereign premium spring lamb cutlets, seasoned with our herb garden salt crumbed with Japanese panko crumb. Honey miso pumpkin & smashed minted edamame , red wine jus.

TWICE COOKED CRISPY DUCK 36

Poached in master stock, deep fried and coated in sticky vietnamese sauce served with tamarillo and lotus root. **(GF)(DF)**

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)

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