



STANLEYS BARN
LUNCH



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WED - SUN 11:30AM - 3:00PM

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

PORK BELLY BITES 16

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

PANKO CRUMBED LOCAL WHITING 20

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)**

OCEAN TROUT 26

Blood orange & beetroot cured ocean trout, creme fraiche, asian micro green salad & finger lime pearls **(GF)**

SANDWICHES

BEEF BURGER 23

Seasoned hand pressed all beef patty, bacon, American cheese, tomato, oak lettuce on a milk bun

GRILLED CHICKEN BURGER 22

Char grilled chicken, served w/ tomato, green oak lettuce, American cheese, bacon, tomato relish on a soft milk bun. **(GFO)**

OPEN STEAK SANDWICH 25

Tender char-grilled Black Angus sirloin fillet, served w/ relish, oak lettuce tomato, onion, cheese & seeded mustard aioli on charred sourdough. **(GFO)**

RUEBEN 26

House smoked brisket, Pastrami, pickled cabbage, swiss cheese on toasted rye

VEGAN BURGER (NO CHANGES STRICTLY VEGAN ONLY) 24

100% vegan, potato bun with truffled mushrooms, tomato, lettuce, vegan cheese, aioli & relish **(VE)**

ALL SANDWICHES SERVED WITH RUSTIC CHIPS

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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SALADS

CAESAR SALAD 18

Crisp cos, grilled double smoked bacon, soft poached free-range egg, sourdough crouton, dressing finished w/ fresh grated Grana Padano (GFO)

Add grilled prawns 10 | grilled chicken 6.5 | squid 6.5 | smoked salmon 6.5. (GF)

CRISPY DUCK SALAD 28

Twice cooked duck, poached in masterstock then fried crisp. Served with a Vietnamese style aromatic salad. (GF)

MAINS

300G KING RIB PORK CUTLET 36

Char grilled mustard & orange marinated king rib pork cutlet, warm potato salad, green beans & blood orange balsamic reduction (DF)(GF)

CHICKEN SUPREME 31

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

300G SIRLOIN STEAK 36

Char grilled Gippsland sirloin, kipfler potato, broccolini, red wine jus (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)

BBQ RIBS 34

House smoked pork ribs coated in thai bbq sauce, Asian slaw & aromatic salad (GF/DF)

BEEF CHEEK 36

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

SPRING LAMB 38

Sovereign premium spring lamb cutlets (3), seasoned with our herb garden salt crumbed with Japanese panko crumb. Honey miso pumpkin & smashed minted edamame, red wine jus.

RISOTTO 29

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

PULLED LAMB TAGLIATELLE 34

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

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)

SIDES

CHIPS SEASONED WITH HERB SALT 8.

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