



STANLEYS BARN  
**LUNCH**





# STANLEYS BARN LUNCH

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

## TO START

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**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

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**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)

### CHOWDER 27

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

### 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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