



STANLEYS BARN
DINNER

TO SHARE

COUNTRY LOAF 16

Whipped house smoked feta, dukkha, balsamic olive oil

TO START

WHITING 26

Wild caught Queensland Australia

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

CHICKEN WING NIBBLES 18

Acacia Valley Australia

Thai BBQ sauce, green pawpaw aromatic salad (GF)

PORK BELLY BITES 18

Darling downs Queensland (100% Australian grain fed)

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

CUTTLEFISH 26

Wild-caught West Australian, Shark Bay

Fresh lemon, finger lime mayo, alpine pepper & lemon myrtle salt (GF)

MAINS

GNOCCHI 33

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

PORK BELLY 33

Darling downs Queensland (100% Australian grain fed)

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

300G KING RIB PORK CUTLET 38

Darling downs Queensland (100% Australian grain fed)

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

300G SIRLOIN STEAK 44

100% grass fed Angus beef from North-West Tasmania

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

CHICKEN SUPREME 35

Acacia Valley Australia

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

LAMB CUTLETS 38

100% Australian, Gold fields Victoria

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

CONFIT DUCK 36

Australian Free-range

Asian styled confit duck Maryland, blood plum sauce & sesame greens (DF) (GF)

SIDES 9 each

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

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

TO FINISH

PARFAIT 13

Macadamia & Callebaut white chocolate semi freddo with poached mixed berries (GF)

WARM BANANA SPONGE 14

With house made banana ice-cream, butterscotch sauce and freeze-dried banana bites.

CHOCOLATE BROWNIE 13

Double chocolate brownie, warm chocolate ganache, house made vanilla bean ice-cream (GF)

CRÈME BRÛLÉE 14

Vanilla bean crème brûlée served with raspberry sorbet & strawberries (GF)

EATON MESS 14

With rhubarb, italian meringue, strawberry icecream, fresh strawberries and cream.

AFFOGATO 14

Ice-cream, espresso shot and your favourite Liqueur

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