



STANLEYS BARN  
**DINNER**



# STANLEYS BARN DINNER

## INTERNATIONAL FLAVOURS USING THE BEST AUSTRALIAN PRODUCE TO START

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### **FRESH COUNTRY LOAF 16**

Whipped house-smoked feta, dukkha, balsamic olive oil

### **OYSTERS NATURAL 1/2 DOZ 20 | 1 DOZ 39**

Served on ice with lemon & lime **(GF)(DF)**

### **OYSTERS KILPATRICK 1/2 DOZ 22 | 1 DOZ 43**

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

### **SCALLOPS 1/2 SHELL 26**

Wild caught, Shark Bay, West Australia

Cooked in the shell topped with miso butter **(GF)**

### **PORK BELLY BITES 18**

Darling Downs Queensland (100% Australian-grain fed)

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

### **CHICKEN WING NIBBLES 18**

Acacia Valley Australia

Crisp fried wings, Thai BBQ sauce, green pawpaw aromatic salad **(GF)(DF)**

### **CUTTLEFISH 26**

Wild caught, Shark Bay, West Australia

Scenic Rim finger lime, mayo, alpine pepper & lemon myrtle salt **(GF)(DF)**



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### MAINS

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#### **RISSOTTO 29**

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

#### **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)**

#### **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)**

#### **200G WAGYU STEAK 44**

Liverpool Plain, Northern NSW (400-day grain fed)

Seared medium rare Wagyu flank with sesame greens and Japanese yaki niku Sauce **(DF)(GF)**

#### **TIGER PRAWN PASTA 38**

Wild caught, East Coast Australia

Tiger prawns tossed in our fresh homemade Tagliatelle pasta with cream, garlic, and yuzu kosho.

#### **LAMB RUMP 38**

100% Australian, Gold Fields, Victoria

Served medium rare with a touch of Asian mustard, sesame greens & Japanese styled sesame sauce **(GF)(DF)**

#### **GNOCCHI 34**

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

#### **MULLOWAY (JEWFISH) 38**

Wild caught, Townsville, North Queensland

Pan seared crispy skin mulloway served with a panko crumbed croquet, celeriac puree, heirloom cherry tomato, petite leaf & fennel salad

#### **CONFIT DUCK 36**

Australian free-range

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

#### **300G SIRLOIN STEAK 44**

100% grass-fed Angus beef from North-West Tasmania

Char grilled with kipfler potato, broccolini, red wine jus **(DF)(GF)**

### SIDES

**SAUTÉED SEASON GREENS (GF/DF/V/VE) 9**

**RUSTIC CHIPS SEASONED WITH OUR GARDEN HERB SALT 9**

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

15% SURCHARGE FOR PUBLIC HOLIDAYS