

INTERNATIONAL FLAVOURS USING THE BEST AUSTRALIAN PRODUCE

STARTERS -

FRESH COUNTRY LOAF 16 Whipped house-smoked feta, dukkha, balsamic olive oil

OYSTERS NATURAL 1/2 doz 26 | 1 doz 49 served on ice with lemon & lime. (GF)(DF)

OYSTERS KILPATRICK 1/2 doz 28 | 1 doz 55 grilled w/ shredded smoked bacon & Kilpatrick sauce. (GF)(DF)

CALAMARI 22

Australian wild caught Salt & pepper calamari, finger lime mayo, 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)

BLUE SWIMMER CRAB ARANCINI 18

Wild caught, Shark Bay, West Australia Blue swimmer crab risotto fried in Panko breadcrumbs served with Yuzu mayonnaise.

SANDWICHES -

CHICKEN BURGER 25

Acacia Valley Australia Grilled chicken tenderloins served w/ tomato, green oak lettuce, American cheese, bacon, tomato relish, burger sauce on a soft milk bun. (GFO)

OPEN STEAK SANDWICH 28

Darling Downs Queensland 120-day grain-fed Angus and Hereford cattle Tender char-grilled sirloin fillet served w/ relish, oak lettuce tomato, onion, cheese & seeded mustard aioli on charred sourdough. (GFO)

BEEF BURGER

Darling Downs Queensland 120-day grain-fed Angus and Hereford cattle

25

Seasoned hand-pressed all beef patty, bacon, American cheese, tomato, oak lettuce, tomato relish, burger sauce on a milk bun. (GFO)

ALL SANDWICHES SERVED WITH RUSTIC HAND-CUT CHIPS

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

STANLEYS BARN



SALADS

GLAZED PORK

Darling Downs, Queensland (100% Australian grain fed)

36

30

Slow cooked in master stock & glazed with a sticky soy bbq sauce. Served on Kimchi puree with a green pawpaw salad, aromatic herbs, heirloom tomato, cucumber & shiso dressing. (GF)(DF)

SESAME CHICKEN 34

Acacia Valley Australia

Fresh char-grilled chicken tenderloins topped with Asian style salad, herbs, heirloom tomato, cucumber & creamy toasted sesame dressing. (GF)(DF)

SALT & PEPPER TOFU

Deep fried silken tofu topped with an Asian style salad, herbs, heirloom tomato, cucumber & shiso dressing. (GF)(DF)

MAINS

RISOTTO 29

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

PRAWN TAGLIATELLE 44

Australian, Queensland

Fresh local tiger prawns sautéed in sweet red pepper & miso tossed in fresh homemade pasta. (DF)

200g WAGYU TRI-TIP (MBs 8-9+) 44

Liverpool Plains, NSW I F1- F3 Wagyu Crossbred X Black Angus Cattle I Grain Fed 400 Days+ Seared Medium Rare (Tataki Sliced), Asian BBQ sauce & garlic greens. (GF)(DF)

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)

BEEF TENDERLOIN 200g 44

120 day Grain fed MSA, Darling Downs Qld Pan seared & deglazed with red wine. Served medium rare with king oyster mushrooms, roasted shallots on dashi mash potato, red wine jus. (GF)

BARRAMUNDI fillet 38

Wild caught, North Queensland Steamed in Ponzu broth, Bok Choy topped with aromatic herb salad. (DF)

PORK BELLY 35

Darling Downs Queensland (100% Australian grain fed) Confit free-range pork belly with Australian garlic puree, kipfler potatoes, fresh apple and macadamia tossed in French dressing. (GF)(DF)

SIDES

RUSTIC HAND-CUT CHIPS seasoned with our garden herb salt & confit garlic aioli 11

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TO FINISH

ALL STANLEY'S SORBETS AND ICE CREAMS ARE HAND-MADE IN HOUSE

WARM RHUBARB & APPLE CRUMBLE 19

Locally grown rhubarb with golden Kanzi apple topped with macadamia nut crumble. Served with custard and vanilla bean ice cream. (GF)

ORANGE ALMOND CAKE 19

Orange almond cake served with blood orange sorbet, ice cream, gel & chocolate soil. (GF)(DFO)

STICKY DATE 19

Sticky date sponge, house made honeycomb, butterscotch, Hokey Pokey ice cream.

WHITE CHOCOLATE AND RHUBARB PANNA COTTA 19

With chocolate soil, Chantilly cream (GFO)

CRÈME CARAMEL 19

Vanilla crème caramel served with poached baby pear, macadamia toffee dust. (GF)

AFFOGATO NORMAL 15

Vanilla bean ice-cream, double espresso, cinnamon cigar.

AFFOGATO LIQUEUR 20

Vanilla bean ice-cream, double espresso, cinnamon cigar and your favourite liqueur.

COFFEE			TEA	
	CUP	MUG		POT
Espresso	\$4.7		Earl Grey	6.0
Long Black	\$4.7	\$5.7	English Breakfast	6.0
PICCOLO	\$4.7		Green Tea	6.0
Latte	\$5.2	\$6.2	Lemongrass	6.0
CAPPUCCINO	\$5.2	\$6.2		
FLAT WHITE	\$5.2	\$6.2	COGNAC	
Macchiato Short	\$4.7			GLASS
Macchiato Long		\$5.7	BLACK BOTTLE BRANDY	10.0
Мосна		\$7	HENNESSY VSOP	13.0
Hot Chocolate		\$7	HENNESSY X.O.	35.0
ICED LATTE		\$6.2		
CHAI LATTE		\$6	AUSTRALIAN AWARD-WINNING WHISKY	
			Sullivan's Cove - Double Cask	35.0
Extra Shot	+.80c		Sullivan's Cove- American Oak	45.0
OAT MILK, ALMOND, SOY MILK,	+.80c			
Lactose Free			PORT & DESSERT WINES	
Hazelnut, Caramel, Vanilla	+.80c			GLASS
			CRAIGMOOR RUMMY PORT	8.0
LOCALE- ULTIMATE WINGMAN COFFEE BEANS(1KG BAG)	\$48	Bag	JOSEF CHROMY BOTRYTIS	8.0

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