



STANLEYS BARN
LUNCH

INTERNATIONAL FLAVOURS USING THE BEST AUSTRALIAN PRODUCE

STARTERS

FRESH COUNTRY LOAF 16

Whipped house-smoked feta, dukkha, balsamic olive oil

GRILLED TIGER PRAWNS 26

Australian Tiger Prawns with mustard miso. (GF)(DF)

CALAMARI 22

Australian wild caught

Salt & pepper calamari, finger lime mayo, pawpaw slaw. (GF)(DF)

CHICKEN WING NIBBLES 18

Acacia Valley Australia

Crisp fried wings, Thai BBQ sauce, pawpaw slaw. (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 25

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

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 LUNCH

SALADS

GLAZED PORK 36

Darling Downs, Queensland (100% Australian grain fed)

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 30

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)

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)

PANKO CRUMBED WHITING 29

Wild caught, Qld

Australian butterfly whiting fillets panko crumbed, fennel salad, gribiche sauce. (GF)

BARRAMUNDI FILLET 38

Wild caught, North Queensland

Pan roasted crispy skin fillet with potato croquettes, fennel salad and yuzu green pea puree. (GF)

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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