

STANLEY BRIDGE TAVERN

STARTERS

Bread Rolls	\$2
House made cultured butter with herb salt	
Garlic Bread (serves 2)	\$6.5
Olives (GF)	\$8
house marinated	
Hummus (VE)	\$16
charred green chilli, roasted chick peas, pitta	
Salumi plate	\$18
house pickles, croute	



MAIN COURSE

Cheeseburger	\$18
house made beef patty with cheddar cheese, SB Chutney, a pickle & chips	
Chicken Breast Schnitzel	\$22
With salad, chips and your choice of Gravy, Pepper sauce or Mushroom sauce Parmy (\$2)	
Fish & Chips	\$22
Local whiting - Coopers Beer battered with a house salad, tartare, lemon and chips	
Sirloin Steak 200g	\$24
Served with house salad, chips & jus	
Gnocchi (V)	\$28
House made ricotta, confit mushroom, burnt butter, sage, pecorino	
Cassoulet	\$29
Slow cooked duck leg, pork belly and sausage, with white beans, tomato, with herb crumb	
Market Fish (GF)	\$POA
Braised fennel, preserved lemon, baby capers, rocket	
Lamb Shoulder	\$30
Spaghetini, celery salsa verde, native greens	

SIDES

Potato Chips , aioli	\$9
Dressed Green Leaves	\$9
Smashed Rosemary Potato	\$9
Wedges , chilli jam, sour cream	\$9.5
Seasonal Greens	\$9.5
Onion rings with SB sauce	\$12

A surcharge of 10% applies on Public Holidays

♥ Please seek permission from staff before patting Benny. ♥