



## **DINNER MENU**







## Pizza

MARGARITA (V, VGA) Napoli, mozzarella	\$25
HAWAIIAN	\$25
Napoli, shaved leg ham, pineapple, mozzarella	
ROAST PUMPKIN (VA, VG)	\$27
Napoli, roasted pumpkin, spinach, olives, feta	
BBQ MEAT LOVERS	\$28
BBQ sauce, crispy bacon, shaved leg ham, sliced beef, pepperoni, mozzarella	
SUPREME	\$28
Napoli, shaved leg ham, sliced beef, onion, mushroom, olives, pineapple, mozzarella	φ20
SPICY PERI PERI CHICKEN (GFA)	\$29
Napoli, peri peri chicken, onion, jalapenos, tomato, hot sauce mayo, mozzarella	
GARLIC PRAWN	\$29
Napoli, garlic prawn, tomato, fresh chilli, mozzarella	
Stanters	
TRIO OF DIP (V, VG)	\$15
Grilled pita bread, roasted eggplant, olive tapenade, balsamic and olive oil	
PUMPKIN ARANCINI (V, VGA)	\$16
Pesto, parmesan	۰۰۰۰۰۹۱۷
·	
GRILLED PEACH SALAD (V, VGA)	\$18
Rocket, cherry tomatoes, almonds, carrot, radish, feta, Greek salad dressing	
SALMON CARPACCIO	\$23
Fried capers, wakame salad, pickled carrots, apple pearls	
DUCK BREAST (GF)  Beetroot puree, caramelised carrots, cherry jus and cranberry pearls	\$24
beetroot puree, caramensed carrots, cherry jus and cramberry peans	
BBQ PORK RIBS	\$26
Smoked BBQ ribs, side salad	
LOADED FRIES	\$18
Liquid cheese, bacon, gravy	Ψ.ι
FRIES	\$15
Tomato sauce, aioli	
WEDGES	\$16
Sour cream, sweet chilli sauce	



## Mains

CHICKEN BURGER	\$28
Brioche bun, chipotle aioli, pickled jalapeno, buttermilk fried chicken, bacon,	
mixed lettuce, cheese, served with chips	
Triixed lettuce, crieese, sei ved with criips	
CTANDDOVE BEEF DUDGED	ቀሰር
STANBROKE BEEF BURGER	\$28
Brioche bun, homemade burger sauce, beetroot, pickles, bacon, mixed lettuce, cheese,	
served with chips	
VEGGIE BURGER (V)	\$27
Brioche bun, veggie patty, tomato, beetroot, mixed lettuce, vegan mayonnaise, served with chips	
STEAK SANGA	\$32
Turkish bread, porterhouse steak, tomato relish, mixed lettuce, caramelised onion, cheese,	
served with chips	
BEER BATTERED WHITING	\$29
Fried or grilled beer battered whiting, garden salad, chips, tartare sauce, lemon wedge	
CHICKEN PARMIGIANA	\$32
Crumbed chicken breast, napoli, ham, mozzarella served with chips and garden salad	
TRUFFLE MUSHROOM RISSOTTO (VGA, VA, GF)	\$34
Mushroom risotto, spinach, green peas, truffle oil, parmesan	
STUFFED CHICKEN BREAST (GF)	\$36
Oream cheese spinach stuffing, ratatouille	
Ordan oriococ opinacin stanning, ratatodino	
SEAFOOD LINGUINE	\$37
White wine cream sauce, squid, mussels, prawns, rocket, garlic, tarragon, onion,	
cherry tomatoes, lemon	
GRILLED PORK CUTLET (GF)	<b>¢20</b>
	\$38
Sweet potato mash, fried brussel sprout leaf, apple sauce, demi-glace	
BEEF CHEEK (GFA)	\$39
***************************************	<b>439</b>
Mash potato, baby carrots, fried shallots, red wine jus	
STANBROKE STEAK 300G (GF)	<b>¢</b> E0
***************************************	\$50
Mashed potato, grilled broccolini, confit garlic	
Add creamy garlic herb prawns \$5	
Choose sauce:	
• Gravy	
Garlic butter	
Mushroom sauce	
Red wine jus	
Chimichurri	
	,
THAI BEEF SALAD (VA VGA)	\$23
Sliced steak, mixed lettuce, cucumber, cherry tomatoes, shallots, mint,	
Thai basil, chilli, coriander, spring onion	
Tofu alternative available	

**GF** - Gluten Free / **DF** - Dairy Free / **NF** - Nut Free / **VG** - Vegan option available on request / **V** - Vegetarian / **A** - Available on request



## Sides

STEAMED DUTCH CARROTS	\$16	
BEET FENNEL SALAD  Rocket, roasted beetroot, fennel, carrots, cherry tomatoes, radish	\$18	
Kids Meals		
CHEESEBURGER AND CHIPS	\$18	
NUGGETS AND CHIPS	\$18	
BOLOGNESE PASTA (GF DFA) Penne, beef bolognese, parmesan	\$18	
<b>Dessert</b>		
TRIO OF SORBET Served with summer fruits	\$15	
STICKY DATE PUDDING Served with vanilla ice cream, biscuit crumbs, butterscotch sauce	\$16	
CRÈME BRULEE Served with cream, strawberries, caramel shard	\$16	
Dessent Cocktails		
CHOCOLATE MARTINI Vodka, Baileys, Crème De Cacao	\$22	
APPLE PIE Apple juice, Fireball, butterscotch, whipped cream, cinnamon Served hot or cold	\$22	
WHITE COCONUT CHOCOLATE MARTINI Malibu, White Crème De Cacao, coconut milk	\$22	

