

OUR KITCHEN IS OPEN
MONDAY - SUNDAY
LUNCH 12 - 3
DINNER 5.30 - 8.30

STANLEY BRIDGE TAVERN

PLEASE NOTIFY OUR
FRIENDLY STAFF OF
ANY FOOD ALLERGIES

STARTERS

HOUSE MADE FOCACCIA (2) RIO VISTA EXTRA VIRGIN OLIVE OIL, DUKKAH	6.0	LEMON OIL CONFIT ABALONE (GF) CUCUMBER, CAPERS, CHERVIL	11.0
GARLIC FOCACCIA (2)	6.0	HUMMUS (GFO) ROAST CHICKPEAS, KORONEIKI OIL, CHARRED PITA	18.0
OLIVES (GF) HOUSE MARINATED	9.0	SQUID (GF) CHILLI SALT, BLACK GARLIC MAYO, LEMON	20.0
JAMBON PERSILLE (GFO) CORNICHONS, CROUTES	18.0	SALUMI PLATE CURED MEATS, HOUSE PICKLES, CROUTES	20.0
ROAST BEETROOT TART GOATS FETA, FENNEL, VINCOTTO	18.0		

MAINS

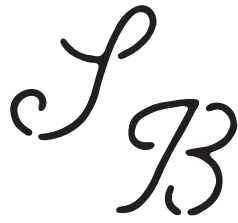
SLOW ROASTED CHERMOULA CAULIFLOWER (VE,GF) TAHINI, PRESERVED LIME, TOASTED SEEDS, CORIANDER, MINT			30.0
PAN FRIED GNOCCHI (V) ASPARAGUS, PEA, STRACCIATELLA, ROASTED HAZELNUTS, PECORINO			30.0
CASSOULET (GFO) SLOW COOKED DUCK LEG, PORK SAUSAGE, PORK BELLY, WHITE BEAN, HERB CRUMB			34.0
CONFIT CHICKEN + WILD MUSHROOM PIE PUMPKIN MASH, LOCAL LEAVES, HOUSE RELISH			32.0
ROLLED PORK BELLY (GF) SAFFRON RISOTTO, ROASTED PEAR, SAGE			36.0
BUTCHERS CUT (GF) SMASHED POTATO, CAFÉ DE PARIS BUTTER, JUS			POA
MARKET FISH (GF) DU PUY LENTILS, CAVALO NERO, BACON, CHIVES, LEMON			POA
RED WINE BRAISED LAMB SHOULDER (GF) SMASHED POTATOES, ROCKET, PEAR + PRESERVED LIME SALAD (RECOMMENDED FOR TWO - ALLOW 35 MINS)			86.0

SIDES

SALAD (GF) ROCKET, PEAR, PRESERVED LIME	12.0	POTATO CHIPS (GF) AIOLI	12.0
SMASHED POTATOES (GF) ROSEMARY SALT	12.0	WEDGES CHILLI JAM, SOUR CREAM	12.0
STEAMED GREENS (GF)	12.0	ONION RINGS SB SAUCE	12.0

V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE | GFO = GLUTEN FREE OPTION
MANAGEMENT DOES NOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS | CREDIT TRANSACTIONS INCUR A 1% SURCHARGE



CLASSICS

THE SB BURGER BEEF PATTY, LETTUCE, TOMATO, PICKLED CUCUMBER, ONION JAM, CHEESE, BACON, MUSTARD, SB SAUCE, BRIOCHE BUN, CHIPS, RELISH	26.0
CHEESEBURGER BEEF PATTY, CHEESE, TOMATO RELISH, MUSTARD, PICKLES, RED ONION, BRIOCHE BUN, CHIPS	22.0
CHICKEN SNITTY BURGER CHICKEN SCHNITZEL, CHEESE, HERB AIOLI, COS LETTUCE, CHILLI JAM, BRIOCHE BUN, CHIPS, RELISH	24.0
VEGGIE BURGER ^(VE) GRILLED SWISS BROWN MUSHROOM, ZUCCHINI, ROASTED CAPSICUM, ROCKET, VEGAN AIOLI, PORTUGUESE ROLL, CHIPS	22.0
FISH & CHIPS ^(GFO) COOPERS BEER BATTERED, HOUSE SALAD, TARTARE, CHIPS, LEMON	28.0
BANGERS & MASH ^(GF) BALHANNAH BUTCHER PORK SAUSAGES, MASH, PEAS, GRAVY	26.0
CHICKEN SCHNITZEL HOUSE SALAD, CHIPS ADD SAUCE + 1.0 ADD PARMY + 3.0	26.0
BEEF PORTERHOUSE SCHNITZEL HOUSE SALAD, CHIPS ADD SAUCE + 1.0 ADD PARMY + 3.0	26.0
250G SIRLOIN ^(GF) CHIPS, SALAD, JUS	36.0

EXTRAS

GRAVY MUSHROOM, PEPPER, HOUSE GRAVY	+1.0
SAUCE TOMATO SAUCE, AIOLI, SB SAUCE, MUSTARDS	+0.5
GLUTEN FREE BUN	+2.0



DESSERTS

STICKY DATE CRÈME BRÛLÉE ^(GFO) SALTED CARAMEL ICE CREAM	15.0
LEMON TART MASCARPONE PISTACHIO	15.0
ETON MESS ^(GF) BERRIES, VANILLA CREAM, BASIL	15.0
HOUSE MADE TIRAMISU	15.0
AFFOGATO ^(GF) VANILLA BEAN ICE CREAM, OR ADD LIQUEUR	10.0 16.0
CHEESE PLATE THREE CHEESES, LAVOSH, MUSCATELS	20.0

FORTIFIEDS & LIQUEURS

SEPPELTSFIELD GRAND TAWNY 10YR ^(60ML) LANGHORNE CREEK, SA	10.0
VALDESPINO YELLOW LABEL PX ^(60ML) JEREZ, SPAIN	8.0
YALUMBA ANTIQUE MUSCAT ^(60ML) BAROSSA VALLEY, SA	9.5
BAILEY'S IRISH CREAM ^(30ML) ON THE ROCKS	8.0
FRANGELICO HAZELNUT LIQUEUR ^(30ML) ON THE ROCKS, FRESH LIME	8.0