

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

LOCAL SOURDOUGH CULTURED BUTTER, RED WINE SALT	7.0	BURRATA (VO, GFO) SHAVED PANCETTA, PEAR, STICKY BALSAMIC, CROSTINI	18.0
GARLIC SOURDOUGH	7.0	ROAST PUMPKIN SKORDALIA (VE, GFO) CRISPY CHICKPEAS, PARSLEY OIL, DEEP FRIED FLATBREAD	18.0
OLIVES (GF) HOUSE MARINATED	10.0	FRIED SA SQUID (GF) CHILLI SALT, LEMON AIOLI	20.0

MAINS

MARGRA LAMB RUMP FERMENTED HONEY ROASTED PARSNIP, HUNG YOGHURT, CHARD, PUFFED PEARL BARLEY, JUS	40.0
HANDMADE BAKED GNOCCHI (V) WILD MUSHROOM RAGU, PECORINO, STRACCIATELLA, PEA SHOOTS	34.0
CASSOULET (GFO) SLOW COOKED DUCK LEG, PORK SAUSAGE, PORK BELLY, WHITE BEAN, HERB CRUMB	36.0
18 HOUR WAGYU BRISKET (GF) SESAME BABY CARROT, SMOKED CHILLI BUTTER, ROASTED BROCCOLINI, JUS	40.0
SPICED ROASTED CAULIFLOWER (VE, GF) COCONUT RED LENTIL CURRY, CORIANDER, MINT, LIME PICKLE, CRISPY ONION	36.0
'STEAK FRITES' (GF) WAGYU SIRLOIN, FRIES, CAFE FE PARIS BUTTER	50.0
MARKET FISH (GF) CONFIT FENNEL, SAUCE VIERGE, CAPERS, LEMON	POA
RED WINE BRAISED LAMB SHOULDER (GFO) TWICE FRIED POTATO, YOGHURT, HERB SALAD (RECOMMENDED FOR TWO - ALLOW 35 MINS)	90.0

SIDES

DRESSED GREEN LEAVES CUCUMBER, SHALLOT, SUMAC DRESSING	12.0	POTATO CHIPS (GF) AIOLI	12.0
TWICE FRIED POTATO (GF) ROSEMARY SALT	12.0	WEDGES CHILLI JAM, SOUR CREAM	12.0
ROASTED BROCCOLINI (GF) SAUCE VIERGE	12.0		

V = VEGETARIAN | VO = VEGETARIAN OPTION | VE = VEGAN | GF = GLUTEN FREE | GFO = GLUTEN FREE OPTION
MANAGEMENT DOES NOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS
15% SURCHARGE APPLIES ON SUNDAYS + 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	29.0
CHEESEBURGER BEEF PATTY, CHEESE, TOMATO RELISH, MUSTARD, PICKLES, RED ONION, BRIOCHE BUN, CHIPS	24.0
CHICKEN SNITTY BURGER CHICKEN SCHNITZEL, CHEESE, HERB AIOLI, COS LETTUCE, CHILLI JAM, BRIOCHE BUN, CHIPS, RELISH	28.0
HALOUMI BURGER ^(V) FRIED HALOUMI, ASIAN COLESLAW, ROAST TOMATO SRIRACHA, LEMON AIOLI, BRIOCHE BUN, CHIPS	24.0
FISH & CHIPS ^(GFO) COOPERS BEER BATTERED, HOUSE SALAD, TARTARE, CHIPS, LEMON	30.0
BANGERS & MASH ^(GF) BALHANNAH BUTCHER PORK SAUSAGES, MASH, PEAS, GRAVY	28.0
CHICKEN SCHNITZEL HOUSE SALAD, CHIPS ADD SAUCE + 2.0 ADD PARMY + 4.0	28.0
BEEF PORTERHOUSE SCHNITZEL HOUSE SALAD, CHIPS ADD SAUCE + 2.0 ADD PARMY + 4.0	28.0

EXTRAS

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



DESSERTS

STICKY DATE CRÈME BRÛLÉE ^(GFO) SALTED CARAMEL ICE CREAM	16.0
SPICED POACHED PEAR ALMOND CRUMBLE, TOASTED COCONUT, COCONUT YOGHURT	16.0
HOUSE MADE TIRAMISU	16.0
AFFOGATO ^(GF) VANILLA BEAN ICE CREAM, OR ADD LIQUEUR ALMOND BISCUITS, ESPRESSO SHOT	10.0 16.0
ADELAIDE HILLS CHEESE PLATE THREE CHEESES, LAVOSH, MUSCATELS	26.0

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