

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	7.0	BAKED PUMPKIN TART <sup>(VE)</sup> GREMOLATA, PINE NUT, PARSLEY	18.0
GARLIC FOCACCIA (2)	7.0	CHICKEN, PANCETTA + PISTACHIO PÂTÉ CROSTINI	20.0
OLIVES <sup>(GF)</sup> HOUSE MARINATED	10.0	HUMMUS <sup>(VE, GF)</sup> LEMON AGRUMATO, ZA'ATAR, ROASTED CHICKPEAS, BABY VEG	18.0
BAKED HALF SHELL SCALLOP (3) <sup>(GFO)</sup> SEEDED MUSTARD BECHAMEL, PECORINO, HERB CRUMB	20.0	ANTIPASTO PLATE TERRINE, SALUMI, OLIVES, DIP, PICKLED VEG, RADISH, BREAD	34.0

## MAINS

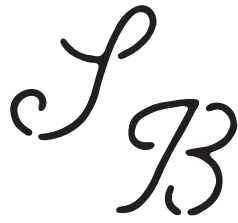
ROASTED BABY ROOT VEGETABLES <sup>(VE, GF)</sup> SMOKED EGGPLANT PURÉE, TOASTED SESAME, WATERCRESS			32.0
BAKED GNOCCHI <sup>(V)</sup> ROMESCO SAUCE, BUFFALO CURD, FRIED BASIL, PECORINO			32.0
CASSOULET <sup>(GFO)</sup> SLOW COOKED DUCK LEG, PORK SAUSAGE, PORK BELLY, WHITE BEAN, HERB CRUMB			36.0
SLOW COOKED WAGYU BEEF CHEEK <sup>(GF)</sup> ROSTI, BROCCOLI, SEEDED MUSTARD, JUS			40.0
PORK CUTLET <sup>(GF)</sup> ROASTED PARSNIP, SPICED APPLE SAUCE, CHIVE CREAM			36.0
BUTCHERS CUT <sup>(GF)</sup> ROSEMARY POTATO, ROASTED MUSHROOM, CHIVE JUS			POA
MARKET FISH <sup>(GFO)</sup> SALAD OF COS, RADISH, TOMATO, CUCUMBER, MINT, SUMAC, TOASTED PITA			POA
RED WINE BRAISED LAMB SHOULDER <sup>(GF)</sup> SMASHED POTATOES, DRESSED LOCAL LEAVES <i>(RECOMMENDED FOR TWO - ALLOW 35 MINS)</i>			90.0

## SIDES

FATTOUSH SALAD LETTUCE, TOMATO, RADISH, CUCUMBER, FRIED PITA	12.0	POTATO CHIPS <sup>(GF)</sup> AIOLI	12.0
SMASHED POTATOES <sup>(GF)</sup> ROSEMARY SALT	12.0	WEDGES CHILLI JAM, SOUR CREAM	12.0
STEAMED BROCCOLI <sup>(GF)</sup> BUTTER, SMOKED ALMONDS	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 SUNDAYS + PUBLIC HOLIDAYS | CREDIT TRANSACTIONS INCUR A 1% SURCHARGE



## CLASSICS

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<b>THE SB BURGER</b> BEEF PATTY, LETTUCE, TOMATO, PICKLED CUCUMBER, ONION JAM, CHEESE, BACON, MUSTARD, SB SAUCE, BRIOCHE BUN, CHIPS, RELISH	28.0
<b>CHEESEBURGER</b> BEEF PATTY, CHEESE, TOMATO RELISH, MUSTARD, PICKLES, RED ONION, BRIOCHE BUN, CHIPS	24.0
<b>CHICKEN SNITTY BURGER</b> CHICKEN SCHNITZEL, CHEESE, HERB AIOLI, COS LETTUCE, CHILLI JAM, BRIOCHE BUN, CHIPS, RELISH	26.0
<b>HALOUMI BURGER</b> <sup>(V)</sup> BAKED HALOUMI, ROAST CAPSICUM, BEETROOT JAM, ROCKET, AIOLI, PORTUGUESE ROLL, CHIPS	24.0
<b>FISH &amp; CHIPS</b> <sup>(GFO)</sup> COOPERS BEER BATTERED, HOUSE SALAD, TARTARE, CHIPS, LEMON	28.0
<b>BANGERS &amp; MASH</b> <sup>(GF)</sup> BALHANNAH BUTCHER PORK SAUSAGES, MASH, PEAS, GRAVY	28.0
<b>CHICKEN SCHNITZEL</b> HOUSE SALAD, CHIPS ADD SAUCE + 1.0 ADD PARMY + 3.0	26.0
<b>BEEF PORTERHOUSE SCHNITZEL</b> HOUSE SALAD, CHIPS ADD SAUCE + 1.0 ADD PARMY + 3.0	26.0
<b>250G SIRLOIN</b> <sup>(GF)</sup> CHIPS, SALAD, JUS	36.0

### EXTRAS

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



## DESSERTS

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<b>STICKY DATE CRÈME BRÛLÉE</b> <sup>(GFO)</sup> SALTED CARAMEL ICE CREAM	16.0
<b>BAKED BASQUE CHEESECAKE</b> <sup>(GF)</sup> VALDESPINO ORANGE	16.0
<b>LENSWOOD APPLE CRUMBLE</b> <sup>(GF)</sup> CHANTILLY CREAM	16.0
<b>HOUSE MADE TIRAMISU</b>	16.0
<b>AFFOGATO</b> <sup>(GF)</sup> VANILLA BEAN ICE CREAM, <b>OR ADD LIQUEUR</b> ALMOND BISCUITS, ESPRESSO SHOT	10.0 16.0
<b>ADELAIDE HILLS CHEESE PLATE</b> THREE CHEESES, LAVOSH, MUSCATELS	26.0

## FORTIFIEDS & LIQUEURS

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