

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 (2) CULTURED BUTTER, RED WINE SALT	8.0	BURRATA ^(VO, GFO) CONFIT CHERRY TOMATO, PANCETTA CRUMB, CHILLI HONEY, BASIL	20.0
GARLIC SOURDOUGH (2)	8.0	BEETROOT HUMMUS ^(VEO, GFO) CRISPY CHICKPEAS, FETA, DUKKAH, HOUSE MADE CROUTES	20.0
OLIVES ^(GF) HOUSE MARINATED	10.0	FRIED SA SQUID ^(GF) CHILLI SALT, LEMON AIOLI	20.0
PRAWN SLIDER (1) BRIOCHE BUN, ICEBURG LETTUCE, SHALLOT, CHIVE, LIME	12.0		
CORN RIBS ^(GF) HOUSE MADE SPICES, PECORINO, CORIANDER, LIME	15.0		

MAINS

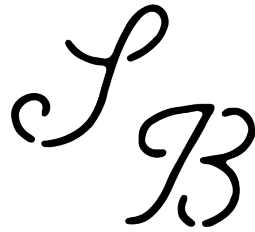
FLEURIEU LAMB RACK ^(GF) PARSNIP CREAM, CHARRED LEEK, ROSEMARY POTATOES, JUS			45.0
HANDMADE BAKED GNOCCHI ^(V) BRIE, SPRING GREENS, LEMON, PARSLEY, PECORINO			36.0
18 HOUR WAGYU BRISKET ^(GF) SMOKED CHILLI BUTTER, ROASTED BROCCOLINI, BABY CARROT, MIXED SESAME, JUS			44.0
MOROCCAN ROASTED CAULIFLOWER ^(VE, GF) SPICED YOGHURT, MIXED HERB SALAD, SUMAC, DUKKAH, POMEGRANATE MOLASSES			36.0
MARKET FISH ^(GF, DFO) APPLE + SUGAR SNAP SALAD, BLISTERED VINE TOMATO, BURNT CAPER BUTTER, HERB OIL			POA
300G 100 DAY GRAIN-FED SCOTCH FILLET ^(GF) CAFÉ DE PARIS BRUSSELS, POTATO + ONION GRATIN, JUS			55.0
CRISPY SKIN CHICKEN BREAST ^(GFO) ROMESCO RISOTTO, GRILLED ASPARAGUS, TOASTED ALMONDS, HERB OIL, MICRO HERBS			35.0
RED WINE BRAISED LAMB SHOULDER ^(GFO) TWICE FRIED ROSEMARY POTATOES, MIXED LEAF + HERB SALAD, LABNEH <i>(RECOMMENDED FOR TWO - ALLOW 30 MINS)</i>			90.0

SIDES

DRESSED GREEN LEAVES ^(GF) CUCUMBER, SPANISH ONION, SUMAC DRESSING	12.0	POTATO CHIPS ^(GF) AIOLI	12.0
TWICE FRIED POTATOES ^(GF) ROSEMARY SALT	12.0		
SEARED BROCCOLINI ^(GF) BUTTER, TOASTED ALMONDS	12.0		

V = VEGETARIAN | VO = VEGETARIAN OPTION | VE = VEGAN | VEO = VEGAN OPTION | GF = GLUTEN FREE
GFO = GLUTEN FREE OPTION | DF = DAIRY FREE | DFO = DAIRY 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, AMERICAN CHEESE, MUSTARD, SB SAUCE, CHIPS, RELISH	29.0
CHEESEBURGER BEEF PATTY, AMERICAN CHEESE, TOMATO RELISH, MUSTARD, PICKLES, ONION, CHIPS, RELISH	24.0
CHICKEN SNITTY BURGER CHICKEN SCHNITZEL, AMERICAN CHEESE, CHILLI JAM, HOUSE SLAW, CHIPS, RELISH	28.0
HALOUMI BURGER ^(V) FRIED HALOUMI, ASIAN SLAW, ROAST TOMATO SRIRACHA, LEMON AIOLI, CHIPS, RELISH	26.0
FISH & CHIPS ^(GFO) COOPERS BEER BATTERED, HOUSE SLAW, TARTARE, CHIPS, LEMON	30.0
BANGERS & MASH ^(GF) BALHANNAH BUTCHER PORK SAUSAGES, MASH, PEAS, GRAVY	28.0
CHICKEN SCHNITZEL HOUSE SLAW, CHIPS ADD SAUCE + 2.0 ADD PARMY + 4.0	28.0
BEEF PORTERHOUSE SCHNITZEL HOUSE SLAW, 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	+2.0
GLUTEN FREE BUN	+2.0



DESSERTS

STICKY DATE CRÈME BRÛLÉE ^(GFO) SALTED CARAMEL ICE CREAM	16.0
CINNAMON RHUBARB TART RHUBARB COMPOTE, FREEZE DRIED RASPBERRIES, SHORT BREAD CRUMB, VANILLA BEAN ICE CREAM	18.0
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