

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	8.0	CORN RIBS (V, GF) HOUSE MADE TACO SPICES, PECORINO, CORIANDER, LIME WEDGE	15.0
GARLIC SOURDOUGH	10.0	RED PEPPER + GARLIC DIP (VEO, GFO) SWEET POTATO CRISPS, SEMI DRIED TOMATO, FETA, CHIVES	20.0
OLIVES (GF) HOUSE MARINATED	10.0	TENDERLOIN TARTARE (GF, DF) CORNICHON, PICKLED SHALLOT, TABASCO HOUSE MADE CHIPS, CURED EGG YOLK	20.0
FRIED SA SQUID (GF) CHILLI SALT, LEMON AIOLI	20.0		
BURRATA (V, GFO) ROCKET, ROASTED TOMATO, WALNUT, VINCOTTO	20.0		

MAINS

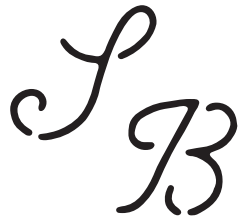
DRESSED COS SALAD (V, GFO, VEO) ALMOND CREAM, MAPLE CRUMB, PECORINO, POACHED EGG, CHIVES ADD CHICKEN + 7.0			26.0
CRAB FETTUCCINE (VO, GFO, DFO) ROSÉ SAUCE, SHALLOT, GARLIC, SEMI DRIED TOMATOES, LEMON			38.0
CHICKEN BREAST (GF) ROMESCO RISOTTO, GRILLED ASPARAGUS, TOASTED ALMOND, JUS			38.0
PORK RACK (GF, DFO) BRAISED CABBAGE, FENNEL + ROCKET SALAD, ROASTED CAULIFLOWER PURÉE, JUS			42.0
ROASTED CAULIFLOWER (VE, GF) TANDOORI RUB, COCONUT YOGHURT, POMEGRANATE, MICRO HERB SALAD, ROASTED PEPITAS			36.0
EYE FILLET 250G (GF) HASH BROWN, MIXED GREENS, CAFÉ DE PARIS BUTTER, CHIMICHURRI, JUS			55.0
MARKET FISH (GFO) PEARL COUSCOUS, PICO DE GALLO, JALAPEÑO, FRIED KALE, LIME, MICRO HERBS			POA
PORK SHOULDER (GF, DF) APPLE CIDER + FENNEL REDUCTION, ROCKET, RADICCHIO + ORANGE SALAD. FRIED ROSEMARY POTATOES (RECOMMENDED FOR TWO - ALLOW 35 MINS)			90.0

SIDES

DRESSED GREEN LEAVES (V, GF) CUCUMBER, SPANISH ONION, SUMAC DRESSING	12.0	SEARED GREENS (V, GF) BUTTER, TOGARASHI	12.0
TWICE FRIED POTATO (GF) ROSEMARY + GARLIC SALT	12.0	POTATO CHIPS (V, GF) AIOLI	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, ONION, BRIOCHE BUN, CHIPS, RELISH	24.0
CHICKEN SNITTY BURGER CHICKEN SCHNITZEL, CHEESE, COS LETTUCE, HERB AIOLI, CHILLI JAM, BRIOCHE BUN, CHIPS, RELISH	28.0
HALOUMI BURGER ^(V) FRIED HALOUMI, ASIAN SLAW, ROAST TOMATO SRIRACHA, LEMON AIOLI, BRIOCHE BUN, CHIPS, RELISH	26.0
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 GREEN LEAVES, CHIPS ADD SAUCE + 2.0 ADD PARMY + 4.0	28.0
BEEF PORTERHOUSE SCHNITZEL GREEN LEAVES, 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

WHITE CHOCOLATE CRÈME BRÛLÉE ^(GFO) 17.0 BUTTERSCOTCH, SALTED CARAMEL ICE CREAM	17.0
CHOCOLATE BROWNIE CAKE 16.0 CANDIED ORANGE, CITRUS SYRUP, SHORT BREAD CRUMB, VANILLA BEAN ICE CREAM	16.0
HOUSE MADE TIRAMISU 16.0	16.0
AFFOGATO ^(GF) 12.0 VANILLA BEAN ICE CREAM, ALMOND BISCUITS, ESPRESSO SHOT ADD LIQUEUR + 6.0	12.0
ADELAIDE HILLS CHEESE PLATE 26.0 THREE CHEESES, LAVOSH, MUSCATELS	26.0

FORTIFIEDS & LIQUEURS

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