

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	BAKED BRIE (GF, V) CARAMELISED SHALLOT, CANDIED WALNUT, THYME, CROUTES	22.0
GARLIC SOURDOUGH	10.0	FRENCH ONION DIP (V, GFO) CRISPY SHALLOT, ONION JAM, FETA, CHIVES	20.0
OLIVES (GF) HOUSE MARINATED	10.0	FRIED SA SQUID (GF) CHILLI SALT, LEMON AIOLI	22.0
CAULIFLOWER POPCORN (GF, VE) POMEGRANATE YOGHURT, MOLASSES, CORIANDER	12.0		
POLENTA + PROSCIUTTO CAKE (GFO, VO) STRACCIATELLA, BASIL, VINCOTTO	22.0		

MAINS

MARKET FISH TOMATO + GARLIC RISONI, FETA, OLIVES, SHALLOT, PARSLEY OIL	44.0
PRAWN FETTUCCINE (DFO, GFO, VEO) ROSÉ SAUCE, SHALLOT, GARLIC, SEMI DRIED TOMATOES, LEMON, BASIL CRISPS	39.0
CHICKEN BREAST (GF) ROMESCO RISOTTO, GRILLED ASPARAGUS, TOASTED ALMOND, JUS	39.0
BLACK ANGUS SIRLOIN 250G (GF) ROSEMARY POTATOES, CHINESE BROCCOLI, CHIMICHURRI BUTTER, BEEF JUS	55.0
LAMB SHANK (GF) CAFÉ DE PARIS MASH, ROASTED BRUSSELS, BABY CARROTS, HONEY + LAMB REDUCTION	42.0
WILD MUSHROOM + TRUFFLE GNOCCHI (V, VEO) MIXED MUSHROOM + THYME RAGÙ, LEMON GOATS CURD, PECORINO	38.0
ROASTED CABBAGE (V) MUSTARD SAUCE, SCORCHED SHALLOT, CARROT CRISPS, PARSLEY OIL, MICRO HERBS	34.0
PORK SHOULDER (GF, DF) APPLE CIDER + FENNEL REDUCTION, ROCKET, RADICCHIO + ORANGE SALAD. FRIED ROSEMARY POTATOES (RECOMMENDED FOR TWO - ALLOW 35 MINS)	95.0

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, BACON, LETTUCE, TOMATO, PICKLED CUCUMBER, ONION JAM, AMERICAN CHEESE, MUSTARD, SB SAUCE, BRIOCHE BUN, CHIPS, RELISH	30.0
CHEESEBURGER BEEF PATTY, AMERICAN CHEESE, TOMATO RELISH, MUSTARD, PICKLES, ONION, BRIOCHE BUN, CHIPS, RELISH	25.0
CHICKEN SNITTY BURGER CHICKEN SCHNITZEL, AMERICAN CHEESE, CHILLI JAM, COS LETTUCE, BRIOCHE BUN, CHIPS, RELISH	28.0
HALOUMI BURGER ^(V) FRIED HALOUMI, ROCKET, SPANISH TOMATO, AIOLI, CHILLI HONEY, BALSAMIC GLAZE, BRIOCHE BUN, CHIPS, RELISH	28.0
FISH & CHIPS ^(GFO) COOPERS BEER BATTERED, HOUSE SALAD, TARTARE, CHIPS, LEMON	30.0
BANGERS & MASH ^(GF) PORK SAUSAGES, MASH, PEAS, GRAVY	30.0
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) BUTTERSCOTCH, SALTED CARAMEL ICE CREAM	17.0
STICKY DATE PUDDING SALTED CARAMEL SAUCE, VANILLA BEAN ICE CREAM, ICING SUGAR	18.0
HOUSE MADE TIRAMISU	16.0
AFFOGATO ^(GF) VANILLA BEAN ICE CREAM, ALMOND BISCUITS, ESPRESSO SHOT ADD LIQUEUR + 6.0	12.0
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