

OUR KITCHEN IS OPEN
MONDAY - SUNDAY
LUNCH 12 - 3
DINNER 5.30 - 8.30

STANLEY BRIDGE TAVERN TAKEAWAY MENU

PLEASE NOTIFY OUR
FRIENDLY STAFF OF
ANY FOOD ALLERGIES

STARTERS

LOCAL SOURDOUGH (2)	8.0
CULTURED BUTTER, RED WINE SALT	
GARLIC SOURDOUGH (2)	10.0

EXTRAS

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

MAINS

PRAWN FETTUCCINE (DFO, GFO, VEO)	39.0
ROSÉ SAUCE, SHALLOT, GARLIC, SEMI DRIED TOMATOES, LEMON, BASIL CRISPS	
LAMB SHANK (GF)	42.0
CAFÉ DE PARIS MASH, ROASTED BRUSSELS, BABY CARROTS, HONEY + LAMB REDUCTION	
ROASTED CABBAGE (V)	34.0
MUSTARD SAUCE, SCORCHED SHALLOT, CARROT CRISPS, PARSLEY OIL, MICRO HERBS	
THE SB BURGER	30.0
BEEF PATTY, BACON, LETTUCE, TOMATO, PICKLED CUCUMBER, ONION JAM, AMERICAN CHEESE, MUSTARD, SB SAUCE, BRIOCHE BUN, CHIPS, RELISH	
CHEESEBURGER	25.0
BEEF PATTY, AMERICAN CHEESE, TOMATO RELISH, MUSTARD, PICKLES, ONION, BRIOCHE BUN, CHIPS, RELISH	
CHICKEN SNITTY BURGER	28.0
CHICKEN SCHNITZEL, AMERICAN CHEESE, CHILLI JAM, COS LETTUCE, BRIOCHE BUN, CHIPS, RELISH	
HALOUMI BURGER (V)	28.0
FRIED HALOUMI, ROCKET, SPANISH TOMATO, AIOLI, CHILLI HONEY, BALSAMIC GLAZE, BRIOCHE BUN, CHIPS, RELISH	
FISH & CHIPS (GFO)	30.0
COOPERS BEER BATTERED, HOUSE SALAD, TARTARE, CHIPS, LEMON	
BANGERS & MASH (GF)	30.0
PORK SAUSAGES, MASH, PEAS, GRAVY	
CHICKEN OR BEEF PORTERHOUSE SCHNITZEL	28.0
GREEN LEAVES, CHIPS	
ADD SAUCE + 2.0	
ADD PARMY + 4.0	



SIDES

DRESSED GREEN LEAVES (V, GF)	12.0	SEARED GREENS (V, GF)	12.0
CUCUMBER, SPANISH ONION, SUMAC DRESSING		BUTTER, TOGARASHI	
TWICE FRIED POTATOES (GF)	12.0	POTATO CHIPS (GF)	12.0
ROSEMARY + GARLIC SALT		AIOLI	

DESSERT

HOUSE MADE TIRAMISU	16.0
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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