

# STANLEY HOTEL DINNER MENU

Our region is renowned for some of Tasmania's finest produce and we use and celebrate that excellence in every meal. Our Chefs treat it with respect allowing the natural flavours to shine through. We like the menu to be simple and uncomplicated, influenced by the coast, the land and the seasons, emphasising fresh, clean flavours. Our suppliers, local fisherman and farmers, are also our friends and are just as likely to be sitting at the tables next to you. Enjoy.

CHECK FOR THE CHEFS' DAILY SPECIALS ON THE BLACKBOARD

## STARTERS

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### BREAD TO SHARE

cob loaf, butter your own, with garlic and herb butter	8
cob loaf with grilled toppings, changes daily	9

### SEAFOOD CHOWDER

creamy seafood served with crusty bread	17
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### OYSTERS

natural	18/30
kilpatrick	22/34
asian; ginger, soy and sesame oil	22/34

### SALT & PEPPER SQUID

on a bed of fennel and citrus salad	18
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### CRUMBED CAMEMBERT

with cranberry sauce	18
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### VEGETARIAN SPRING ROLLS (v)

housemade with asian dipping sauce	14
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### SCALLOPS

in a white wine garlic sauce and jasmine rice	20
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## MAINS

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### SALT & PEPPER SQUID

on a bed of fennel and citrus salad	25
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### FISH OF THE DAY

see the specials board, changes daily	\$
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### FISH & CHIPS

beer battered flake with salad and our house made tartare	26
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### COARSE CRUMBED SCALLOPS

with chips, salad and our own housemade tartare	31
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### Half LOBSTER (crayfish)

with salad, lemon wedges, dipping sauces and crusty bread	\$
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### SEAFOOD PLATE

grilled and battered local fish, oysters, octopus, squid, scallops, smoked salmon, chips and salad	49
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### COUNTRY STYLE PIE

changes daily, topped with crispy puff pastry, chips and salad or vegetables	23
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<b>CHICKEN PARMIGIANA</b> with chips and salad or vegetables	26
<b>CHICKEN SCHNITZEL</b> with chips and salad or vegetables and your choice of sauce - pepper, mushroom, gravy or garlic and white wine	23
<b>AJ's ASIAN DISH OF THE DAY</b> see the specials board, changes daily	\$
<b>VEGETARIAN LASAGNE</b> served with salad	21
<b>ROASTED CAPSICUM</b> (v) (vegan) (lactos free) roasted and stuffed with fried vegetarian rice	19

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#### FROM THE GRILL

CAPE GRIM BEEF SERVED WITH CHIPS AND SALAD OR VEGETABLES  
with your choice of sauce - pepper, mushroom, gravy or garlic and white wine

<b>SCOTCH FILLET 300gm</b>	36
<b>OP RIBEYE 500gm</b> <i>please note well done takes 45 minutes</i> add our beef and reef sauce	45 8
<b>VENISON SAUSAGES</b> served with vegetables and your choice of sauce	25

#### SIDES

crispy chips, seasonal vegetables, garden salad - all \$6

#### CONDIMENTS

mustards - english, seeded or dijon or horseradish  
sauces - tartare, citrus aioli, garlic aioli, tomato, bbq

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#### DESSERTS

ALL OUR DESSERTS ARE MADE IN HOUSE

<b>FRANGELICO CRÈME BRULEE</b> with cream and short bread	14
<b>APPLE GALETTE</b> layered salted caramel apples in a french style tart with ice cream	14
<b>STICKY DATE PUDDING</b> with butterscotch sauce, icecream and cream	14
<b>ETON MESS</b> layers of fresh fruit, broken meringue and whipped cream	13
<b>CHOCOLATE COCONUT BROWNIE</b> with icecream	12
<b>'FROG IN A POND'</b> not just for the kids, jelly with a chocolate frog and icecream	9
<b>ICECREAM</b> served with housemade chocolate, strawberry, butterscotch lime or vanilla topping and wafer	8

A GLUTEN FREE MENU IS AVAILABLE

**MEAL ORDERS WILL BE TAKEN AT THE TABLE, PLEASE MAKE YOUR WAY TO THE BAR FOR DRINKS**  
**STANLEY HOTEL - 19 - 21 CHURCH STREET, STANLEY - 03 64581161**