

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

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 18

OYSTERS

natural 21/34
kilpatrick 24/37
asian; ginger, soy and sesame oil 24/37
smoked salmon & camembert 24/37

SALT & PEPPER SQUID

on a bed of fennel and citrus salad 19

BRUSCHETTA

tomato and basil bruschetta with rocket pesto and balsamic reduction 17

TASMANIAN SMOKED SALMON PATE

served with crusty Turkish Bread 18

THAI BEEF SALAD

marinated Cape Grim Beef with Nam Jin dressing 22

VEGETARIAN SPRING ROLLS (v)

housemade with asian dipping sauce 16

FISH CAKES

traditional salmon cakes with lemon and dill slaw and citrus aioli 17

MAINS

SALT & PEPPER SQUID

on a bed of fennel and citrus salad 26

FISH OF THE DAY

see the specials board, changes daily \$

FISH & CHIPS

beer battered flake with salad and our house made tartare 26

COARSE CRUMBED SCALLOPS

with chips, salad and our own housemade tartare 33

SEAFOOD PLATE

grilled and battered local fish, oysters, octopus, squid, scallops, smoked salmon, chips and salad 49

COUNTRY STYLE PIE

changes daily, topped with crispy puff pastry, chips and salad or vegetables 23

THAI BEEF SALAD

marinated Cape Grim Beef with Nam Jin dressing 31

there is more over the page....

PORK BELLY twice cooked pork belly with crispy noodles and asian slaw	29
MALAYSIAN CHICKEN CURRY served with coconut rice (vegetarian option available)	26
MEXI BOWL (v) with salsa, charred corn, mixed beans, guacamole and sour cream (vegan option available)	24
CHICKEN SCHNITZEL with chips and salad or vegetables and your choice of sauce - pepper, mushroom, gravy or garlic and white wine	23
CHICKEN PARMIGIANA with chips and salad or vegetables	26
BEETROOT & FETA FILO PARCEL (v) on a warm pumpkin and pinenut salad	24

CAPE GRIM BEEF FROM THE GRILL

SCOTCH FILLET 300gm served with chips and salad OR vegetables with your choice of sauce - pepper, mushroom, gravy or garlic and white wine	37
T BONE served with chips and salad OR vegetables with your choice of sauce - pepper, mushroom, gravy or garlic and white wine	38
add our beef and reef sauce	8

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

DESSERTS

ALL OUR DESSERTS ARE MADE IN HOUSE

FRANGELICO CRÈME BRULEE with cream and short bread	14
APPLE AND RHUBARB CRUMBLE with vanilla ice cream	14
STICKY DATE PUDDING with butterscotch sauce, icecream and cream	14
ETON MESS layers of fresh fruit, broken meringue and whipped cream	13
RASPBERRY CHEESECAKE BROWNIE with icecream	12
'FROG IN A POND' not just for the kids, jelly with a chocolate frog and icecream	9
ICECREAM served with housemade chocolate, strawberry, butterscotch lime or vanilla topping and wafer	8

A GLUTEN FREE MENU IS AVAILABLE - VEGAN OPTIONS AVAILABLE BY REQUEST

STANLEY HOTEL - 19 - 21 CHURCH STREET, STANLEY - 03 64581161

