TO SHARE

Trio of dips $16
House made dips served with warm pita bread

Arancini Balls $14
Ham and Mozzarella Arancini served with Aioli

Tapas Salt & Pepper Squid $14
Lightly coated Australian Squid served with Aioli

Souv Vide Pork Belly Bites $15
Herb and Sriracha marinated Crispy Skinned Pork Belly served with a Nan-Jim dressing

Nachos $16
Corn Chips served with Frijoles, Sour Cream, and Pico De Gallo
$2: Add Guacamole or $4 As a Vegan meal

American Buffalo Wings (Half or Full Kilo) $12 or $19
Crispy Fried Chicken Wings in Buffalo Sauce served with Blue Cheese Aioli

Cured Meat & Antipasto (Serve for 2 or 4) $29 or $42
Chefs Selection of Cured Meats, Caprese Salad, Marinated Olives, Mozzarella and Ham Arancini, Greek Salad, and Water Crackers

Grazing Platter (Serve for 2 or 4) $32 or $49
Stuffied Bell Peppers, Marinated Olives, Marinated Cherry Tomatoes, Salt & Pepper Squid, Southern Fried Chicken Thigh, Buffalo Wings and Onion Rings

PUB CLASSICS

Fish & Chips $24
Beer battered, crumbed, or grilled New Zealand Blue Grounder, served with chips, house salad, lemon, and tartare.

Salt & Pepper Squid $24
GF
Lightly coated Australian squid, served with chips, house salad, lemon, and aioli.

Chicken Schnitzel ($2: Add Parmy Topping) $24
Butterflied chicken breast lightly crumbed, served with chips, house salad and your choice of sauce

Beef Schnitzel ($2: Add Parmy Topping) $24
Tenderised Beef Porterhouse Lightly crumbed, served with chips, house salad and your choice of sauce

Mixed Grill $39
Grilled Steak, spicy sausage, Stick BBQ rib, double smoked bacon, served with chips and house salad

THE STAG HOTEL CHALLENGE

1 Kilo of BBQ Beef Ribs $95
1 Kilo of Buffalo Wings
Southern Fried Chicken Chips
House Salad
Onion Rings
Free if one person can finish within the first half hour under staff supervision

Terms and Conditions Apply

SALADS

Squid Citronette Salad $22
Steamed squid stripes, esquette, cherry tomatoes, and red onion, tossed through a citronette dressing

Caesar Salad $18
Double smoked bacon, baby cos lettuce, soft boiled egg, shaved parmesan, croutons and Caesar dressing.

Greek Salad $16
GF
Mixed lettuce, red onion, tomato, cucumber, olives and feta cheese

Pumpkin and Baby Spinach Salad $18
GF
Baby Spinach, baby cos leaves, cherry tomatoes, roast capsicum, quinoa, and roasted pumpkin, tossed through a house-made vinaigrette

$5: Add Grilled Chicken

SIDES

Hot Chips $10
Served with Aioli or Tomato Sauce

Wedges $11
Served with Aioli or Tomato Sauce

Garlic Bread $10
Garlic butter and fresh herbs on a Toasted Focaccia

Sweet Potato Fries (Vegan available) $12
Served with Lime, Salt

Onion Rings $10
House beer battered onion rings, served with a housemade cocktail sauce

House Salad $8
Mixed Lettuce, Cucumber, Tomato with a vinaigrette

Char-Grilled Broccolini $10
Topped with dried parmesan chips

STAG BURGERS

Stag Burger $22
Milled steak patty, jack cheese, double smoked bacon, caramelised onion, pickles, lettuce, and aioli on a toasted brioche bun.

Doe Burger $22
Southern Fried Herb Buttermilk chicken thigh, double smoked bacon, guacamole, onion, tomato, lettuce and crispie on a toasted brioche bun.

Parmigiana Burger $22
Lightly crumbled buttermilk chicken breast, topped with Napolitana sauce and mozzarella, lettuce, tomato, and aioli on a toasted brioche bun.

Vegetarian Burger (Available Vegan) $22
Chefs selection vegetarian patty, mixed lettuce, red onion, sliced tomato, guacamole, beetroot and caramelised onion sauce, served on a brioche bun.

All Burgers served with Chips and Tomato Sauce
$1: Add Gluten Free Bun

FROM THE GRILL

300 gram Bump Steak $27
300 gram Porterhouse Steak $32
500 gram Ribeye Steak on the Bone $44

All Steaks cooked to your liking, served with wedges and house salad
$1: Add Sauce
Gravy, Mushroom, Pepper, Dianne or Red Wine Jus

MAINS

Spiced Pappardelle $27
Tossed through a Chorizo and Porcini Ragout

Souv Vide Pork Belly $28
36 hour sous vide herb and fragrant sriracha marinated pork belly. Crispy skin finished, accompanied by twice cooked sweet potato, and a apple, rocket and parmesan salad, dressed with an apple glaze.

Pan Seared Crispy Skin Barramundi $32
GF
Cone Bar (Oman Barramundi) served with char grilled broccoli, roasted cherry tomatoes, accompanied with an eggplant and mint purée.

Lamb Cutlets $35
GF
Char grilled lamb cutlets (cooked medium to medium rare), toasted with potato marinate, topped with chimichurri, accompanied with char grilled broccoli and twice cooked sweet potatoes.

The Duck $37
GF
Crisp dark leg, crispy skin pan-seared duck breast served on a bed of beetroot and caramelised onion purée, stuffed field mushrooms and roasted cherry tomatoes, lightly dressed with an apple glaze.

Char-grilled Kangaroo Fillet $32
GF
Kangaroo fillet (cooked medium to medium rare) served on a bed of baby spinach, roast capsicum and red onion salad, topped with red wine jus, feta, and fresh strawberries.

1 Kilo Sticky BBQ Beef Ribs $39
Served with char grilled broccoli and chips

Southern Fried Chicken $28
GF
Buttermilk and herb marinated chicken thighs, lightly coated with green and red pepper and honey marinate, served with sweet potato hals served with collard greens.

Stuffed Field Mushrooms (Vegan) $25
GF
Mushroom forcemeat stuffed field mushrooms, served with char grilled broccoli on a bed of creamed lammas.

DESSERTS

Vanilla Bean Pannacotta $12
Served with Berry Coulis and Chocolate Shards

Trif of Sorbet $14
GF
Served in a Toffee Basket and Berry Coulis

Peanut Butter semifreddo $12
Served with Caramel Sauce and fresh fruit

Affogato $8
Vanilla Bean Icecream served with a Shot of Expresso
Add a liqueur from $8

Chef's Cheese Selection $22
Selection of Cheeses served with Water Crackers and quince paste

Menu available from 11.30am – 2.30pm and 5.30pm until 9.30pm

Bookings available at stahotel.com.au or 8311 0392

Limited menu available between 2.30pm and 5.30pm