

# Spring Menu 2010

## The Stanely Pub

### Entree

Freshly shucked oysters, pickled eschallots (each)	3.00
Milawa goats curd, slow roasted tomatoes, warmed olives	16.00
Crab tartlet, witlof, tobiko	19.00
Zucchini flowers, ricotta, pinenuts, sauce verte	18.00
Seared scallops, eggplant caviar, preserved lemon salad	19.00

### Main

Mushroom pie, bitter greens, mascarpone reale	30.00
Ocean trout, globe artichokes, kipfler potatoes, olives	31.00
Plains Paddock lamb loin, broad beans, potato dauphinoise	32.00
New York sirloin, French fries, Milawa mustard butter	30.00
Duck confit, lentils, baby spinach, beetroot relish	32.00

### Sides

Witlof, blue cheese, walnut salad	9.00
Seasonal vegetables	9.00
French fries, truffle salt	9.00

### Dessert

Stanley apple tarte tatin, iron bark honey ice cream	15.00
Crème brûlée	15.00
Chocolate Terrine, espresso syrup, hazelnut cream	15.00
Meringue, blueberries, moscato jelly	15.00
Gundowing ice cream (per scoop)	4.00

## Cheese

Cheese 1 --- 50 gm – Isigny Sainte Mère 11.00

Cheese 2 --- 50 gm – Roquefort Papillon 11.00

Cheese 3 --- 50 gm – Pyengana cheddar 11.00

Served with figs, pear, house made bread

## Coffee & Tea

Genovese Coffee 3.50

Herb Barn Teas 4.00

Australian morning, Bush Billy, Citrus Twist,  
Chamomile, Peppermint