

**Entrée**

Soup of the day	12.00
Crumbed calamari, dressed leaves and house made tartare sauce	12.00
Mixed mushroom and chorizo tart with a parmesan and rocket salad	14.00

**Main**

New York sirloin, garlic butter, potatoes dauphinois and parsley mushrooms	30.00
Salmon fillet with green beans, garlic & parsley butter smashed baby potatoes, dill sour cream.	27.00
Steak and mushroom pot pie with seasonal buttered vegetables and mash	24.00
The Stanley lamb burger, house made pickles, vintage cheddar, leaves, aioli, with chips and salad	23.00
Beechworth Bridge Road beer battered flathead with chips and salad	23.00
Chicken and leek pot pie with seasonal buttered vegetables and mash	23.00
Chargrilled grilled herb infused polenta with roasted balsamic cherry tomatoes and a Danish feta and rocket salad	21.00

**Sides**

Seasonal vegetables	7.50
Bowl of chips	7.50

**Kids**

Nachos	10.00
Chicken schnitzel and fries	10.00
Fish and chips	10.00
Green salad	5.00

**Dessert**

Stanley apple crumble, double cream	12.00
Coffee bean crème brulee and short bread	12.00
Eton Mess with sour cherry and lemon curd	12.00
Dark Belgian chocolate and raspberry tart with berry coulis	12.00

**Dessert Wine**

Auldstone Classic Muscat	Rutherglen Vic	8.00
Morris Classic Tokay	Rutherglen Vic	8.00
Pennyweight Gold	Beechworth Vic	8.00
Pennyweight Ruby	Beechworth Vic	8.00
Pfeiffer Classic Tawny	Rutherglen Vic	8.00

**Tea and Coffee**

Genovese Coffee	4.00
Affagato	8.00
Selected teas—Madam Flavour herbals, English Breakfast	4.00
Hot chocolate	4.50