

THE PIZZA

All pizza sizes are 12"

GLUTEN FREE BASE **GF**

CHEESY GARLIC

Fresh herbs and mozzarella **v**

MARGHERITA

Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil **v**

HAWAIIAN

Napoli base, mozzarella cheese, ham and pineapple

VEGETARIAN

Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato **v**

THE ITALIAN STALLION

Pepperoni, napoli base and shredded mozzarella

MEAT LOVERS

Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic

SUPREME

Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs

CHICKEN & AVOCADO

Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli

FIERY PRAWN

Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli **t**

PERI PERI CHICKEN

Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce

M/V

+ 4/5

21/23

22/25

24/27

24/27

24/27

25/28

26/29

26/29

27/30

27/30

LUNCH

MONDAY - SUNDAY
11:30AM - 3:00PM

DINNER

MONDAY - SUNDAY
5:30PM - 9PM

CHILDREN'S MEALS

12 years & under: Includes a free chef's choice ice cream

BATTERED FISH FILLETS

Served with crunchy fries **t**

14/16

MINI CHEESEBURGER

Served with crunchy fries **GFO**

14/16

CHICKEN STRIPS

Served with crunchy fries

14/16

GRILLED CHICKEN

With steamed vegetables **GF**

14/16

TWIRL BOLOGNAISE

Topped with parmesan cheese **GFO**

14/16

DESSERTS

CHOCOLATE FONDANT PUDDING

Soft centred served with vanilla bean ice cream

12/14

INDIVIDUAL STICKY DATE PUDDING

Served with warm butterscotch sauce and vanilla bean ice cream

12/14

RASPBERRY AND PISTACHIO ENTREMET

Pistachio mousse, raspberry inclusions and crunchy pistachio finish

14/16

ORANGE & ALMOND CAKE

With rose buttercream **GF**

9/11

NUTELLA PIZZA

Nutella base, strawberries, vanilla bean ice cream and icing sugar

22/25

Our food is cooked to order, your patience is appreciated. During busy periods we are unable to vary the menu. For any additional special dietary requirements please mention at the time of ordering.

Price = Members/Visitors

V = Vegetarian **VG** = Vegan **DF** = Dairy Free

GF = Gluten Free **GFO** = Gluten Free Option

Additional charges may apply

Seafood Origin: **A** = Australia **I** = Imported **M** = Mixed

Some dishes may contain traces of nuts. If you have any serious allergies, please let us know and we will try our best to serve you something delicious.

The STABLES RESTAURANT

GRAZE

CONTINENTAL LOAF TOASTED

With garlic butter **v**
With garlic butter and mozzarella cheese **v**

ZUCCHINI FRIES

Lightly battered zucchini batons, crumbled fetta, mint leaves and garlic mayonnaise **v**

SPICY MISO & GARLIC CREAM PRAWNS

Served with cabbage cake, confit tomato, and crispy shallots **l**

GRILLED CHICKEN RIBS

Sticky ginger glaze, lime yoghurt, and chopped shallots

CHARGRILLED BABY SQUID

Garlic, lemon & black pepper marinade, sautéed bamboo shoots, citrus salad **GF, l**

BEEF WITH TRUFFLE POLENTA

12-hour slow-cooked beef, truffle-infused creamy polenta, mushroom duxelles **GF**

MEZZE PIATO

Grilled halloumi, marinated olives, pickled heirloom tomatoes, dolmades, hummus, baba ghanoush, tzatziki, carrot and cucumber sticks, pickled radish, and warm pitta bread **GFO**

PAN TO PLATE

LAMB RIGATONI

Mushroom, spinach, citrus ricotta, fried basil, lemon zest and confit tomato **GFO**

PRAWN, CHORIZO & BISQUE TAGLIATELLE

Seafood bisque, confit tomato, chargrilled lemon-marinated prawns and chorizo crumb **GFO, M**

SPICY CHICKEN ARRABBIATA LINGUINE

Pan-fried chicken, house-made tomato sauce, parsley, lemon crème fraîche, herb crust **GFO**

BURGER BAR

All burgers served on a milk bun with crunchy fries

CLASSIC CHEESEBURGER

Beef patty, lettuce, tomato, cheese and tomato sauce **GFO**

SMASHED BEEF BURGER

Slow-cooked beef, gremolata slaw, pickled baby cucumber, smoked cheese **GFO**

TEX-MEX FRIED CHICKEN BURGER

Jalapeño, tomato and corn salsa, guacamole, harissa maple mayo, served with coleslaw **GFO**

MISO BURGER

Miso, black bean and sweet potato burger, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise **GFO, v**

M/V

8/9

10/11

18/20

25/28

19/21

21/23

24/27

35/39

32/35

34/38

28/31

21/23

26/29

25/28

19/21

CHAR-CHAR-CHAR

MEDITERRANEAN LAMB SKEWERS (2)

Served with smoked hummus, sumac, pickled red onion, marinated zucchini, lemon pearl couscous, garlic yoghurt and warm pitta **GFO**

Our Beef is produced from carefully selected cattle and farms, ensuring consistent quality and flavour. The brands we use are known for reliable quality, and the beef is praised for its taste, tenderness, and marbling.

Our producers entire process, from raising the cattle to processing, ensuring quality and consistency.

ANGUS PLATINUM MB+2 SCOTCH FILLET 250 GRAMS

Murray Valley region of Victoria. Guaranteed world class MSA grading **GF**

RUMP STEAK 300 GRAMS

Grain-fed True North rump. The cattle are raised on Stanbroke's vast properties in the Gulf region of Queensland, Australia **GF**

NEW YORK PREMIUM 300 GRAMS

A minimum 100-day grain-fed beef with a guaranteed marble score of 2+. It is produced from carefully selected Angus cattle, ensuring consistent quality and flavour **GF**

All steaks served with crunchy fries and house salad

OPTIONAL ADD ONS

Two Australian king prawns **GF, l**

CHOICE OF GLUTEN FREE SAUCES **GF**

Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy Diane / Sticky barbeque

SIGNATURES

GOCHUJANG PORK BELLY

Kimchi slaw, crispy smashed potatoes, crackling **DF**

GARLIC BLACK BEAN SALMON

Crispy skin salmon glazed with honey and garlic black bean sauce, smashed potatoes, butter beans **M**

CRISPY SKIN BARRAMUNDI

Harissa carrot purée, cauliflower floret, spiced crispy lentils, mint yoghurt **l**

GARLIC & HERB-CRUSTED LAMB SHOULDER

Burnt leek, potato purée, charred baby carrots, sautéed spinach, garlic and spiced yoghurt **GF**

CHICKEN ROULADE

Herb chicken roulade served with warm Moroccan-spiced couscous, roasted almonds, raisins, grilled Dutch carrots and chicken jus

M/V

32/36

48/52

35/38

47/51

+14/16

+2/3

37/41

36/40

36/40

39/43

31/33

FROM THE GARDEN

CAESAR SALAD

Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing

MEXICAN POKE BOWL

Brown rice topped with sweet corn, black beans, tomato, crisp lettuce, cheese, avocado, fresh coriander, and a zesty lime dressing **GF, v**

PUMPKIN & SAGE BROWN BUTTER SALAD

Honey-glazed pumpkin, toasted walnuts, baby spinach, lemon crème fraîche, balsamic reduction **GF, v**

KALE, SWEET POTATO & GRAIN SALAD

Roasted sweet potato, marinated kale, toasted almonds, farro, dried cranberries, and fetta, finished with a creamy tahini dressing **GF, v**

OPTIONAL ADD ONS

Poached chicken **GF**

Smoked salmon **GF, l**

Chilled king prawns (4) **GF, l**

M/V

21/24

22/25

24/27

22/25

+7/8

+10/11

+12/14

CLASSICS

CHICKEN SCHNITZEL

300 grams served with crunchy fries, house salad and gravy

JUNIOR CHICKEN SCHNITZEL

150 grams served with crunchy fries, house salad and gravy

MAKE YOUR SCHNITZEL A PARMIGIANA

With napoli sauce, ham and mozzarella cheese

MARKET BATTERED FISH

Served with crunchy fries, house salad and tartare sauce **l**

GRILLED FISH OF THE DAY

Served with dressed house salad, crunchy fries, lemon and tartare sauce **GF, M**

SALT & PEPPER SQUID

Spiced squid served with house salad, crunchy fries and garlic mayonnaise **DF, l**

CHICKEN AND PRAWN SCALLOPINI

Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce **GF, l**

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