

STANLEY BRIDGE TAVERN

STARTERS

House made Focaccia , cultured butter, wine salt (2)	\$5
Garlic Focaccia (2)	\$6
Coriole Olives , house marinated (GF)	\$8
Buffalo Mozzarella & Broccoli Arancini , slow roasted tomato sugo (3)	\$12
Smashed Pumpkin Dip , Charred flatbreads, spiced seeds, basil oil (VE)	\$15
Chicken Liver Pate , chilli pickled onion, crostini	\$18
Fried SA Squid , chilli jam & lemon (GF)	\$18
Salumi Plate , cured meats, house pickles & crostini	\$18
Scallop Crudo , orange, chive, shave mojama (GF)	\$18

MAINS

Smoked Eggplant & Roast Pumpkin (VE, GF) fried quinoa, green chilli salsa, herbs	\$29
Pan-fried Gnocchi (V) brown butter, heirloom tomato, goats' cheese, cavalo nero, pecorino	\$30
Cassoulet slow cooked duck leg, pork sausage, pork belly, white bean & tomato sauce with a herb crumb	\$30
Pan Roasted Salmon (GF) leek & lemon risotto, confit fennel	\$32
Chargrilled Basket Range Chicken (GF) Slaw of kale, pickled onion, ruby red grapefruit and nigella seed. Black garlic aioli	\$30
Rolled Pork Belly (GF) garlic roasted parsnip, oregano, roast capsicum, charred lemon	\$30
250g Waygu Rump (GF) Rosemary duck fat potato, charred zucchini, baby capers, jus	\$35
Wine Braised Lamb Shoulder for two (GF) allow 35mins potato puree, broccoli with lemon & herb ricotta, toasted pine nuts.	\$70

SIDES

Dressed Green Leaves	\$9
Rosemary Duck Fat Potatoes	\$9
Broccoli with lemon and herb butter	\$9



10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

LUNCH 12PM – 3PM DINNER 5:30PM – 8:30PM 7 DAYS A WEEK

V = VEGETARIAN

VE = VEGAN

GF = GLUTEN FREE

CLASSICS

The SB Burger	\$22
beef patty, lettuce, tomato, pickled cucumber, onion jam, cheese, bacon, mustard, SB sauce in a brioche bun with chips and relish	
Cheeseburger	\$18
beef patty with cheese, SB chutney, mustard, pickle in a brioche bun with chips & relish	
Chicken Snitty Burger	\$18
chicken schnitzel with cheese, avocado mayo, rocket, chilli jam in a brioche bun with chips & relish	
Haloumi Burger (V)	\$22
grilled haloumi, roast beetroot, preserved lemon slaw, aioli in a brioche bun with chips & relish	
Fish & Chips	\$24
Coopers beer battered with house salad, tartare, chips and lemon (GF Option Available)	
Bangers & Mash (GF)	\$24
Balhannah butcher pork sausages with mash, peas & gravy	
Chicken Schnitzel	\$24
house salad, chips, with sauce. +Add Parmy \$3	
Beef Porterhouse Schnitzel	\$24
house salad, chips, with sauce. +Add Parmy \$3	
250g Sirloin (GF)	\$28
Chips, anchovy caper butter, jus	
+ House salad \$2	
+ Veg \$3	

SIDES

Potato Chips (GF)	\$9
Aioli	
Wedges	\$10
Chilli jam & sour cream	
Onion Rings	\$12
SB sauce	

EXTRAS

Gravy, Mushroom Gravy, Pepper Gravy	\$1
Tomato Sauce, Aioli, SB Sauce, Mustards	50cents
Gluten Free Burger Bun	\$2

STANLEY
BRIDGE TAVERN
VERDUN—1853
S.A.5245

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