

STANLEY HOTEL DINNER MENU

Our region is renowned for some of Tasmania's finest produce and we use and celebrate that excellence in every meal.

Our Chefs treat it with respect allowing the natural flavours to shine through. We like the menu to be simple and uncomplicated, influenced by the coast, the land and the seasons, emphasising fresh, clean flavours. Our suppliers, local fisherman and farmers, are also our friends and are just as likely to be sitting at the tables next to you. Enjoy.

CHECK FOR THE CHEFS' DAILY SPECIALS ON THE BLACKBOARD

		STARTERS	
BREAD TO SHARE		SALT & PEPPER SQUID	17/24
cob loaf with garlic and herb butter	8	salad with citrus dressing	
cob loaf with grilled toppings	9		
SEAFOOD BISQUE	16	CRUMBED CAMEMBERT	17
creamy tomato base		with cranberry sauce	
OYSTERS		SOUP OF THE DAY	11
natural	17/29		
kilpatrick	19/32	QUAIL	19
smoked salmon & camembert	20/33	marinated in asian flavours	
FISH CAKES	15	POTATO SKINS	16
traditional salmon and potato cakes		with bacon, cheese and crème fraiche	
		MAINS	
FILLET OF OCEAN TROUT	29	SEAFOOD PLATE	42
grilled medium rare with pea puree, citrus dressing and vegetables		grilled and battered local fish, oysters, octopus and smoked ocean trout	
VEGETARIAN BURGERS	19	VENISON SAUSAGES	24
with salad, couscous and goats cheese		with our relish, chips and salad or vegetables	
		PUB FAVOURITES	
FISH & CHIPS	26	COUNTRY STYLE PIE	21
beer battered flake with salad and our house made tartare		changes daily, topped with crispy puff pastry, chips and salad or vegetables	
CHICKEN PARMIGIANA	26	CHICKEN SCHNITZEL	23
with chips and salad or vegetables		with chips and salad or vegetables and your choice of sauce - pepper, gravy	
COARSE CRUMBED SCALLOPS	31	mushroom or garlic and white wine	
with chips, salad and our own tartare			