BISTRO

MATES RATES MONDAY



STEAK TUESDAY



\$26

POT & PARMA WEDNESDAY



HAPPY HOUR

MON - FRI 4PM-6PM



HOUSE WINE

\$7

HOUSE SCHOONER

\$7.50

STARTERS

Garlic & herb cheese flatbread (V)

Hommus, grilled flatbread, and marinated olives (VG) +\$5 extra flatbread	\$16
TAPAS PICK	3 for \$42
Pan Fried Saganaki, lemon (V, GFA)	\$16
Sticky Korean Fried: - Chicken Tenders, Gochujang mayo - Cauliflower Florets, Gochujang mayo (V) (VGA)	\$18 \$16
Assorted Steamed Dumplings, chilli soy (6) (VA, VGA)	\$16
Polenta Chips, parmesan, napoli, confit garlic aioli (6) (V)	\$16
Chicken Satay Sticks, peanut sauce (4) (GFA)	\$17

\$15

\$15

\$17

\$18

\$18

\$18

Garlic rosemary focaccia, balsamic, butter (4) (V, VGA)

Four Cheese Arancini, truffle aioli, parmesan (7) (V)

Angus Beef Sliders, bacon, cheddar cheese, pickles,

caramelised red onion, BBQ sauce, sesame seed potato

Salt and Pepper Calamari, confit garlic aioli

Char Sui Pork Belly Bites, coleslaw, chilli,

sesame seeds (12) (GFA)

bun (2) (GFA) +\$3 gf buns

Parmesan crusted lamb cutlets, crispy sage, \$18 black truffle butter (2)

Please be aware that whilst care is taken when catering for special requirements, within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy and gluten. Please note we do not have a separate fryer for gluten free items.

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PUB CLASSICS

Chicken Parmigiana, in-house panko crumbed chicken breast, ham, napoli, cheese, chips, house salad + \$2 add gravy	\$31
Eggplant Parmigiana, in-house panko crumbed eggplant, crispy basil, napoli, cheese, chips, house salad (V)	\$30
Salt and Pepper Calamari, house salad, chips, confit garlic aioli	\$32
Stone & Wood Beer Battered Fish and Chips, house salad, tartare (GFA)	\$32
Steak Sandwich, Turkish bread, medium rare porterhouse, bacon, cheddar, caramelised onion, rocket, tomato relish, dijonnaise, chips	\$32
Barkly's Burger, beef patty served pink, cheddar, bacon, pickles, lettuce, caramelised onion, tomato, ketchup, dijonnaise, sesame seed potato bun, chips (GFA) + \$3 gf bun, +\$6 extra beef patty	\$28
Veggie Burger, lentil patty, cheddar, pickles, lettuce, caramelised onion, tomato, ketchup, dijonnaise, sesame seed potato bun, chips (V, VGA, GFA) + \$3 gf bun	\$28

STEAKS

All our beef is pasture raised and grass fed, served with rosemary roasted kipfler potatoes, king mushroom, broccolini, pumpkin mousse.

250g Char-grilled Victorian Eye Fillet steak (GFA)	\$54
300g Char-grilled Victorian Scotch Fillet steak (GFA)	\$52
350g Char-grilled Victorian Porterhouse steak (GFA)	\$52
With your choice of one sauce: Chimichurri (GFA), gravy, pepper, mushroom, red wine jus (GFA), garlic butter (GFA), black truffle butter (GFA), English mustard	

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MAINS

Red Wine Braised Lamb Shank, creamy mash, carrots, green peas, braising sauce (GFA)	\$31
Traditional Butter Chicken, aromatic basmati rice, crispy papadam (GFA)	\$28
Grain-fed Pork Schnitzel, apple slaw, homemade BBQ sauce, chips	\$34
Crispy Skin Atlantic Salmon, nicoise salad, egg (GFA)	\$35
Chicken Caesar Salad, baby cos, bacon, anchovies, parmesan croutons, egg (VA, GFA)	\$32
Chicken Risotto, portobello, swiss brown mushrooms, crispy parmesan wafer (VA, VGA, GFA)	\$32
Pappardelle Pasta, lamb shoulder ragout, cherry tomatoes, spinach, fresh herbs, parmesan	\$32
Seafood Linguine, fresh salmon, prawns, pippies, broccolini, cherry tomato, garlic, chilli, white wine butter sauce	\$36
Chicken Stirfry, wok fried noodles, asian veg, chilli, crispy shallots, sesame seeds, soy (VA, VGA, GFA)	\$32
Greek Lamb Salad, grilled lamb rump cooked medium rare, spinach, pickled onion, olives, cherry tomato, cucumber, feta, tzatziki, pita (GFA)	\$37
Parmesan Crusted Lamb Cutlets (3), mashed potato, french beans, baby carrots, caramelised pearl onion jus + \$8.50 per extra cutlet	\$42
SIDES	
House Salad - mesclun greens, red onion, cucumber, mushroom, cherry tomato (VG)	\$9
Chargrilled broccolini, goats cheese, honey, toasted almonds	\$12
Rosemary roasted kipfler potatoes (V, VGA, GFA)	\$12
Bowl of chips, confit garlic aioli, tomato sauce (V, VGA)	\$12
Bowl of shoestring fries, confit garlic aioli, tomato sauce (V, VGA, GFA)	\$12
Bowl of wedges, sour cream, sweet chilli (V, VGA)	\$12

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KIDS MEALS

AGED 12 AND UNDER

All children's meals come with complimentary soft drink or juice and a Busy Nippers' activity bag

Chicken Nuggets, chips, vegetables	\$12
Golden Fried Fish, chips, vegetables (GFA)	\$15
Chicken Schnitzel, chips, vegetables	\$16

KIDS DESSERT

Kids Ice Cream, vanilla ice cream with choice of chocolate, vanilla, caramel or strawberry topping one scoot two scoot	\$4 \$6
Pat and Stick's ice cream sandwich, vanilla bean ice cream with almond lace cookies	\$8.5

DESSERT

Sticky date pudding, caramel sauce, vanilla bean ice cream, almond dust (V)	\$16
Warm Choc-hazelnut filled pretzel, vanilla bean ice cream, almond dust, berry coulis (V)	\$14
Affogato, espresso, vanilla bean ice cream with Mr. black coffee liqueur with frangelico with baileys	\$8 \$17 \$17 \$17

For more cakes and slices check out the dessert cabinet at the bar

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