

It's our policy to source local ingredients from the best growers & producers available.
All dishes are prepared & served to your table by our passionate staff with love & care.

IF YOU HAVE ANY COMMENTS OR SUGGESTIONS, PLEASE LET YOUR WAIT STAFF KNOW

PLEASE SIT BACK & ENJOY table service

AMEX 3% surcharge when using Amex credit cards

FYI no split bills for groups over 10 people

STAG BISTRO

THE STAG HOTEL

SALADS

— GET FRESH WITH A SALAD —

Grain Salad V GF \$17

Quinoa, wild rice, pan seared halloumi & chargrilled broccolini with lemon dressing

Chicken Caesar Salad GF AVAILABLE \$19

Free range chicken, smoked pancetta, soft egg, croutons, white anchovies & parmesan

Thai Beef Salad GF \$19

Green paw paw, coriander, chilli & roasted peanuts

— SIDES —

Beer Battered Chips V \$10

Served with aioli GF AVAILABLE

House Side Salad V GF \$7

Garlic Bread V \$8

Chargrilled Broccolini V GF \$12

Lemon & chilli

Smoked Mash Potato V GF \$7

TAPAS & SHARE PLATES

— ALL TAPAS PLATES ARE SUITABLE FOR TWO PEOPLE
UNLESS SPECIFIED —

Homemade Trio of Dips V GF AVAILABLE \$16

Pita bread with tzatziki, hummus & guacamole

Cured Meats Board \$19

Cured meats selection, pickled vegetables, marinated kalamata olives & sourdough bread

Cured Salmon GF \$21

Vodka & strawberry cured salmon, pickled fennel, orange & leek ash

Pork Belly Bites GF \$14

Pickled pawpaw, sticky asian dressing, roasted peanuts, crispy shallots, chilli & coriander

Popcorn Chicken \$14

Served with sriracha mayo

Arancini Balls SERVE OF 4 V \$11

Mushroom arancini with tomato relish

Chargrilled Chorizo \$16

Roasted capsicums, chimichurri & sourdough bread

Salt & Lemon Peppered Squid \$14

Australian caught squid with lemon aioli

Chargrilled Sweet Corn Cob V GF \$9

Chipotle mayo & parmesan cheese

PUB CLASSICS

The Stag Burger \$24

Angus patty, homemade pickles, tiger sauce, aioli, smoked pancetta & cheddar cheese.
Served with beer battered chips

Crispy Chicken Burger \$24

Crispy chicken, guacamole, tomato, cos lettuce & chipotle mayo

Chicken Schnitzel \$25

Served with your choice of sauce, house salad & beer battered chips

Chicken Parmy \$26

Served with salad & beer battered chips

K.I. Garfish \$26

Grilled, crumbed OR battered. Served with beer battered chips, house salad, lemon & tartare sauce

Salt & Lemon Peppered Squid \$24

Australian caught squid with beer battered chips, house salad, lemon & tartare sauce

Handmade Gnocchi V \$23

Seasonal greens, roasted capsicum, tomato, pesto & pangrattato

DESSERT

Passion Fruit Panacotta GF \$14

Mango, passion fruit & sesame tuile

Peanut Butter Parfait V GF \$15

Milk chocolate cremeux, salted caramel & peanut brittle

= THE BIG DISHES =

ALL STEAKS ARE GRASS-FED & HORMONE FREE
GF AVAILABLE FOR ALL STEAKS

Steaks served with
your choice of sauce
PLUS 2 sides:

Choose from Beer Battered Chips, House Salad,
Chargrilled Broccolini & Smoked Mash Potato

250g Scotch Fillet Steak \$37

300g Angus Rump Steak \$33

250g Porterhouse Steak \$32

Cone Bay Barra GF \$30

Crispy skin barramundi, portobello mushrooms, baby spinach & salsa verde

Pork Belly GF \$30

Confit pork belly, quince emulsion, smoked carrot puree & pickled onions

CHEF'S SPECIALS

Ask our staff what we have for you today

Soup of the Day \$12

Served with sourdough bread

Pizza of the Day \$20

KEY GF gluten free V vegetarian

GF AVAILABLE at request V AVAILABLE at request