

STANLEY HOTEL DINNER MENU

CHECK FOR THE CHEFS' DAILY SPECIALS ON THE BLACKBOARD IN THE BISTRO

ENTREES

BREAD TO SHARE

butter your own warm loaf with herb & garlic butter (v)	(v)	11
grilled loaf with garlic butter & three cheese (v)	(v)	12
grilled loaf of the day – check specials board, changes daily (v)	(v)	14

OYSTERS

Tarkine Fresh oysters, freshly shucked in house

natural with your choice of nuoc mam cham <i>or</i> Mignonette	(gf)*	25/39
kilpatrick	(gf)*	28/44
half / half (choice of 2)	(gf)*	28/44

SEAFOOD CHOWDER

mussels, scallops, smoked salmon and squid strips poached in a creamy vegetable & bacon chowder served with crusty bread		27
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SALT & PEPPER SQUID

tender strips of squid flash fried and lightly seasoned, served with citrus, fennel and rocket salad with orange vinaigrette	(gf)*	24
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SPRING ROLLS (2) pork belly with ponzu dipping sauce

21

ABALONE

local abalone grilled with a lightly spiced garlic butter, served with pickled apple	(gf)*	29
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PUMPKIN AND LEEK ARANCINI

flash fried risotto balls (3) filled with roast butternut pumpkin and leek a top rocket and aioli	(v) (gf)	18
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MAINS

Raised on Tasmania's lush pastures comes the finest quality grass-fed beef, tender and rich in flavour. Cape Grim Beef is hand-selected and rigorously graded, rewarding you with pure beef flavour supplied by Greenhams in Smithton.

CAPE GRIM EYE FILLET 250gm

(gf)* 54

CAPE GRIM SCOTCH FILLET 300gm

(gf)* 49

CAPE GRIM PORTERHOUSE 280gm

(gf)* 42

steaks cooked to your liking and served with chips and salad or veggies and the sauce of your choice

add mussels, squid, and scallops in our garlic wine sauce for reef and beef

13

Sauces; mushroom, peppercorn, gravy or garlic wine sauce

BEEF SALAD

Asian style salad with marinated Cape Grim eye fillet served warm, rice noodles and roasted peanuts

34

SCOTTSDALE CRISPY SKIN PORK BELLY

served with sweet potato and carrot puree, broccolini and spiced apple glaze	(gf)*	35
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PIE OF THE DAY

see specials board, served with chips and garden salad or veggies

27

**gf - the dish can be modified to be gluten free
please make wait staff aware if you require gluten free or if you are coeliac*

there is more over the page...

MAINS (continued)

CHICKEN SCHNITZEL	28
panko crumbed chicken breast served with chips and garden salad or veggies and the sauce of your choice	
Sauces; mushroom, peppercorn, gravy or garlic wine sauce	
CHICKEN PARMIGIANA	32
panko crumbed chicken breast topped with napolitana sauce, ham and three cheeses, served with chips and garden salad or veggies	
GRILLED CHICKEN BREAST	(gf) 32
grilled chicken breast served a top a risotto cake with greens and garlic sauce	
VEGETABLE CURRY	(gf)* 24
vegetable based Indian curry served with fragrant rice, naan bread and yoghurt	
	vegan 5
	add chicken 5
<p>At the Stanley Hotel Bistro, we are committed to sustainable and local sourcing of our products. Tasmania's temperate climate and four distinct seasons influences our menu and specials, and all ingredients are thoughtfully sourced enabling you to experience the best of Tasmania. We stand by our commitment to only use the freshest of seafood, the Smith, Heathorn, Hardy, Hursey and Bishop families supply us daily with what comes in from the local fishing boats, including scallops, lobster in season and octopus.</p>	
FISH 'n' CHIPS	31
James Boags battered flake fillets served with chips, garden salad, lemon and chunky tartare	
CRUMBED SCALLOPS	36
panko crumbed scallops with tartare sauce, served with garden salad and chips	
SCALLOP POT PIE	29
a Tasmanian classic, scallops baked in a mild curry sauce topped with pastry, served with chips and garden salad	
FISH OF THE DAY	market
see specials board	
SALT & PEPPER SQUID	(gf)* 28
tender strips of squid flash fried and lightly seasoned, served with citrus, fennel and rocket salad with orange vinaigrette and chips	
SEAFOOD TASTE PLATE - for one	65
beer battered flake, grilled fish of the day, salt and pepper squid, crumbed scallops, Tarkine fresh oysters, pickled octopus, smoked salmon, local abalone, garden salad, kimchi, nuoc mam cham, lemon, chips and tartare	

SIDES

garden salad with balsamic dressing / citrus, fennel and rocket salad / seasonal vegetable bowl / bowl of chips 9

SAUCES

mushroom, peppercorn, gravy or garlic wine sauce
tartare, aioli, tomato, bbq

mussels, squid, and scallops in our garlic wine sauce 13

CONDIMENTS

mustards - english, seeded, dijon or horseradish

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