

THE STOLBERG HOTEL

Choose. Taste. Enjoy. Repeat.

V VEGETARIAN / VG VEGAN / GF GLUTEN FREE / CN CONTAINS NUTS / VR ON VEGAN REQUEST

SHARE	SPICY BUFFALO WINGS 🌶️🌶️🌶️ Dry spiced wings in Franks Hot Sauce. Served with ranch sauce & spring onion (8 per serve) \$ 19.5	MAINS	LAMB SHANK GF Braised & slow cooked with vegetable ragu, rosemary, mash potato & sautéed green beans \$ 34	BURGERS	STOLBURGER Australian beef, bacon, cheese, lettuce, pickles, tomato sauce & mustard on a light brioche bun. Served with chips. \$ 29
	GOAT CHEESE & JALAPENO CROQUETTES v 🌶️ Garlic aioli (4 per serve) \$ 17		CHICKEN SCHNITZEL Panko crumbed chicken breast, chips, salad, gravy & lemon \$ 29		LEMON PEPPER CHICKEN BURGER GFO Polenta & lemon pepper crumbed chicken breast, slaw, caramelised onion & aioli on a light brioche bun. Served with chips. \$ 26
	POLENTA FRIED CALAMARI GF Wasabi mayo & nori salt \$ 17		CHICKEN PARMIGIANA Panko crumbed chicken breast, ham, napoli & mozzarella. Served with chips & salad \$ 31.5		CHICKPEA & LENTIL BURGER v VR Chickpea, lentil & coriander patty, cheese, tomato, lettuce, pickle & special sauce on a light brioche bun. Served with chips \$ 25 Gluten free bun & sweet potato chips + \$3
	LAMB RIBS Gochujang sauce, pickled onions & red chilli (3 per serve) \$ 22		CHICKEN CAESAR SALAD Grilled marinated chicken tenders, cos lettuce, bacon, anchovies, crouton, shaved parmesan w/ poached egg \$ 29.5		
	PUMPKIN ARANCINI VG GF With napoli & vegan cheese (4 per serve) \$ 16.5		BEER BATTERED FISH & CHIPS Deep fried baby barramundi with chips, slaw & tartare \$ 29		
	CHIMICHURRI PRAWNS GF Chilli, garlic & aioli (5 per serve) \$ 19.5		PRAWN LINGUINI 🌶️🌶️ King prawns, cherry tomato, chilli, garlic, fresh parsley, rocket, lemon & shaved parmesan \$ 33		
	CHIPS v VR Garlic aioli & tomato sauce \$ 13.5		PAN SEARED SALMON GF Sweet potato mash, seasonal greens & chimichurri \$ 35		
	SWEET POTATO FRIES v GF VR Spring onion & garlic aioli \$ 17		HANDMADE RAVIOLI v VR Pumpkin & almond ravioli, charred brussel sprouts, almonds, spinach, spiced pumpkin puree & shaved parmesan \$ 30		
	POTATO WEDGES v VR Sweet chilli & sour cream \$ 15		EGGPLANT PARMIGIANA v VR Panko crumbed eggplant, napoli & mozzarella. Served with chips & salad \$ 26		
	GRILL		300G SCOTCH FILLET Goulburn Valley raised grass fed black angus (MSA 6-star) with chips, house salad & your choice of sauce \$ 59		CURRY OF THE DAY Check our specials board \$ 28
250G PORTERHOUSE STEAK Gippsland raised grass fed black angus (MSA 6-star) with chips, house salad & your choice of sauce \$ 47		HOUSE SALAD v GF \$ 14	MARGHERITA v VR Tomato, mozzarella, fior di latte & basil \$ 16		
SAUCE Gravy, Red Wine Jus, Creamy Peppercorn, Mushroom or Garlic & Herb Butter		COLESLAW v GF \$ 6	HAM & PINEAPPLE Tomato, leg ham, mozzarella & pineapple \$ 17		
EXTRA SAUCE \$ 3		CREAMY MASHED POTATO v GF \$ 7	TRIO OF MUSHROOM v VR Garlic base, mushroom abalone, shimeji, enoki with provolone, mozzarella & spring onion \$ 18		
ADD AIOLI OR SOUR CREAM \$ 1.5		SAUTÉED VEGETABLES v GF \$ 10	POTATO v VR Garlic base, confit potato, caramelised onion, mozzarella, goats cheese & rosemary \$ 18		
		PEPPERONI Tomato, pepperoni & mozzarella \$ 17			
		LAMB Tomato, slow roasted marinated lamb, halloumi, mozzarella, red onion, roquette & garlic sauce \$ 21 Vegan mozzarella and/or gluten free base + \$4			

All food items may contain traces of allergens, including shellfish, dairy, gluten & nuts. A 10% surcharge fee applies to all purchases on public holidays

PLEASE ORDER AT THE BAR

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BEERS - ON TAP

Our tap list is available at the bar.

AUS/IMPORT

VICTORIA BITTER 4.9%	\$ 9.5
CASCADE PREMIUM LIGHT 2.4%	\$ 9
CORONA 4.6%	\$ 11
PERONI NASTRO AZZURRO 5.1%	\$ 11.5
PERONA ZERO 0%	\$ 8
O'BRIENS GLUTEN FREE PALE ALE 4.5%	\$ 11.5

SELTZER

ISLA BLOOD ORANGE & PASSIONFRUIT	\$ 12
ISLA WATERMELON & BERRY	\$ 12
ISLA LIME & SODA	\$ 12

COCKTAILS

PORNSTAR MARTINI Vodka, passionfruit, pineapple, lemon & vanilla monin	\$ 21
LYCHEE MARTINI Lychee Vodka, paraiso lychee liqueur, lime & apple juice	\$ 20
MOJITO Bacardi Rum, mint, lime & soda	\$ 20
LONG ISLAND ICED TEA Vodka, gin, rum, cointreau, tequila, lemon & cola	\$ 23
SPRITZ (APEROL OR LIMONCELLO) Liqueur, prosecco & soda	\$ 17
SOURS (WHISKEY OR AMARETTO) Spirit/Liqueur, lemon & egg white	\$ 21
COSMOPOLITAN Vodka, cointreau, cranberry & lime	\$ 19
ESPRESSO MARTINI Vodka, kahlua, coffee & vanilla	\$ 21
MARGARITA Casamigos Blanco tequila, Cointreau, lime	\$ 21
SOUTH SIDE 4 Pillars Rare Dry Gin, lime & mint	\$ 21

MONDAY

\$30 STEAK NIGHT

Porterhouse Steak with chips, salad and your choice of sauce

TUESDAY

\$20 BURGER NIGHT

Choice of beef, chicken or chickpea & lentil burger with chips

WEDNESDAY

QUIZMEISTER TRIVIA

Start from 7:30 pm
Free Entry / Great Prizes

THURSDAY

\$22 PARMA NIGHT

Choice of chicken parma, eggplant parma or chicken schnitzel with chips & salad

SUNDAY

\$30 SUNDAY ROAST

Slow roasted lamb shoulder with seasonal roast veggies & gravy

HAPPY HOUR

WEEKDAYS 3-6PM

\$11 Pints of everything on tap
\$10 Glasses of wine

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