

THE STOLBERG HOTEL

Choose. Taste. Enjoy. Repeat.

V VEGETARIAN / VG VEGAN / GF GLUTEN FREE / CN CONTAINS NUTS / VR ON VEGAN REQUEST/ A AUSTRALIAN/ I IMPORTED/ M MIXED IMPORT

SHARE	SPICY BUFFALO WINGS 🍴🍴🍴 Dry spiced wings in Franks Hot Sauce. Served with ranch sauce & spring onion (8 per serve)	20	MAINS	LAMB SHANK GF Braised & slow cooked with vegetable ragu, rosemary, mash potato & sautéed green beans	36	BURGERS	STOLBURGER Australian beef, bacon, cheese, lettuce, pickles, tomato sauce & mustard on a light brioche bun. Served with chips.	30
	GOAT CHEESE & JALAPENO CROQUETTES v 🍴 Garlic aioli (4 per serve)	18		CHICKEN SCHNITZEL Panko crumbed chicken breast, chips, salad, gravy & lemon	30		LEMON PEPPER CHICKEN BURGER GFo Polenta & lemon pepper crumbed chicken breast, slaw, caramelised onion & aioli on a light brioche bun. Served with chips.	26.5
	POLENTA FRIED CALAMARI GF I Wasabi mayo & nori salt	17		CHICKEN PARMIGIANA Panko crumbed chicken breast, ham, napoli & mozzarella. Served with chips & salad	32		CHICKPEA & LENTIL BURGER v VR Chickpea, lentil & coriander patty, cheese, tomato, lettuce, pickle & special sauce on a light brioche bun. I Served with chips	25
	MOROCCAN LAMB KOFTA Hummus, crunchy chickpeas, pickle onion & pita bread	22		MEDITERRANEAN COUSCOUS SALAD Semi - dried tomato, fetta, chick peas, red onion, mixed nuts & rocket	28		Gluten free bun & sweet potato chips + 3	
	PUMPKIN ARANCINI VG GF With napoli & vegan cheese (4 per serve)	17		BEER BATTERED FISH & CHIPS I Deep fried baby barramundi with chips, slaw & tartare	29.5		GARLIC & CHEESE v VR Garlic oil & mozzarella	13.5
	CHIMICHURRI PRAWNS GF I Chilli, garlic & aioli (5 per serve)	19.5		PRAWN LINGUINI 🍴🍴 I King prawns, cherry tomato, chilli, garlic, fresh parsley, rocket, lemon & shaved parmesan	34		MARGHERITA v VR Tomato, mozzarella, fior di latte & basil	16.5
	CHIPS v VR Garlic aioli & tomato sauce	14		PAN SEARED SALMON GF A Sweet potato mash, seasonal greens & chimichurri	35		HAM & PINEAPPLE Tomato, leg ham, mozzarella & pineapple	18
	SWEET POTATO FRIES v GF VR Spring onion & garlic aioli	17		HOMEMADE POTATO GNOCCHI v VR Tomato & basil ragu, cherry tomato and pecorino	30		TRIO OF MUSHROOM v VR Garlic base, mushroom abalone, shimeji, enoki with provolone, mozzarella & spring onion	18
	POTATO WEDGES v VR Sweet chilli & sour cream	15		EGGPLANT PARMIGIANA v VR Panko crumbed eggplant, napoli & mozzarella. Served with chips & salad	26		PROSCIUTTO Tomato, San Danielle prosciutto, mozzarella, shaved parmesan & fresh roquette	21
				CURRY OF THE WEEK Check our specials board	28		POTATO v VR Garlic base, confit potato, caramelised onion, mozzarella, goats cheese & rosemary	18.5
GRILL	300G SCOTCH FILLET Goulburn Valley raised grass fed black angus (MSA 6-star) with chips, house salad & your choice of sauce	59	SIDES	HOUSE SALAD v GF	14	PIZZAS	PEPPERONI Tomato, pepperoni & mozzarella	18
	250G PORTERHOUSE STEAK Gippsland raised grass fed black angus (MSA 6-star) with chips, house salad & your choice of sauce	49		COLESLAW v GF	6		LAMB Tomato, slow roasted marinated lamb, halloumi, mozzarella, red onion, roquette & garlic sauce	21.5
	SAUCE Gravy, Red Wine Jus, Creamy Peppercorn, Mushroom or Garlic & Herb Butter			CREAMY MASHED POTATO v GF	7		Vegan mozzarella and/or gluten free base + 4	
	EXTRA SAUCE	3		SAUTÉED VEGETABLES v GF	10			
	ADD AIOLI OR MUSTARD	2						

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

TABLE SERVICE IN DINING HALL/ PLEASE ORDER AT THE BAR

THE STOLBERG HOTEL

A 10% surcharge fee applies to all purchases on public holidays

BEERS - ON TAP

Our tap list is available at the bar.

BOTTLE/ CAN

VICTORIA BITTER 4.9%	9.5
CASCADE PREMIUM LIGHT 2.4%	8
KAIJU METAMORPHOSIS WC IPA 6.2%	11.5
CORONA 4.6%	11
BODRIGGY SPECCY JUICE 3.5%	11
KAIJU CERVEZA LAGER 4.4%	11
COOPERS GREEN 4.5%	11
TWO BAYS SESSION ALE GF 3.5%	11.5
KAIJU CRUSH PALE ALE 4.0%	12.5
HEAPS NORMAL IPA 0.5%	10

SELTZER/RTD

ISLA BLOOD ORANGE & PASSIONFRUIT 4.0%	12
ISLA WATERMELON & BERRY 4.0%	12
ISLA LIME & SODA 4.0%	12
JACK DANIELS PEACH 4.8%	17
JACK DANIELS LEMONADE 4.8%	17
KAIJU GOLDEN AXE 5.0%	11

COCKTAILS

EAZY PEAZY Vodka, Licor 43, Limoncello, pineapple shrub & Lemon	21
GOOSEBERRY CHILL Gin, Lychee liqueur, lime & Cucumber juice	20
BRAMBLE ON DOWN Jack Daniels Blackberry, Chambord & Lemon	20
SOURS (WHISKEY OR AMARETTO) Spirit/Liqueur, lemon & Aquafaba	21
THE GOWERVILLE Capt Morgan, Kraken, White rum, Pineapple shrub. Orange juice & Lime	23
SPRITZ(APEROL, CAMPARI OR LIMONCELLO) Liqueur, prosecco & soda	17
ENIGMA CLUB Gin, Dragonfruit, Lemon & Aquafaba	19
ESPRESSO MARTINI Vodka, coffee liqueur, boston black	21

Ask our friendly staff for the Classics!

MONDAY

\$30 STEAK NIGHT

Porterhouse Steak with chips, salad
and your choice of sauce

TUESDAY

\$20 PIZZA & POT

Choice of any of our pizzas with a pot
of Stolberg's Preston Draught

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

Rotating between lamb, chicken & beef
with seasonal roast veggies & gravy

HAPPY HOUR

WEEKDAYS 3-6PM

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

PLEASE ORDER AT THE BAR