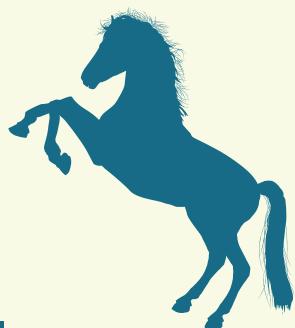


# Stallions

HOLD YOUR HORSES



## Dinner Menu

### STARTERS

#### **GARLIC BREAD**

Toasted Turkish Bread with sesame seeds, cheese and garlic butter

**\$15.00**

#### **FRIED CHICKEN (GFO)**

Deep fried chicken thighs marinated in buttermilk and coated with gluten free flour served with aioli

**\$20.00**

#### **CRISPY CALAMARI (GFO)**

Lemon wedge and aioli

**\$20.00**

#### **ARANCINI**

Deep fried rice balls with pumpkin, green peas, sour cream & peri peri mayo

**\$21.00**

#### **PORK BELLY BITES (GFO)**

Tossed in sweet chilli bbq sauce, sesame seeds and salad

**\$22.00**

#### **MEXICAN SEAFOOD SALSA (GFO)**

Sautéed prawns, shrimp, squid, mussels, red onion, garlic butter, leek, Cajun spice and corn chips

**\$24.00**

#### **CHILLI GARLIC PRAWNS**

tossed in creamy parmesan garlic chilli sauce served with a slice of bread

**\$24.00**

### MAGILL'S STEAKS

#### **SCOTCH (250GM)**

**\$46.00**

#### **SIRLOIN (250GM)**

**\$42.00**

#### **STARCH OPTION**

Potato mash/ Chips

#### **SAUCE OPTION**

Mushroom sauce/Garlic Butter/Jus

#### **GREEN OPTIONS**

Seasonal vegetables/ Green Salad

### MAIN COURSES

#### **CHICKEN & CORN SALAD (GFO)**

**\$34.00**

Herb marinated chicken thighs, roasted corn, havarti cheese, cos lettuce, red onion, cucumber, cherry tomatoes & vinaigrette

**ADD BACON \$ 5.00**

#### **FISH & CHIPS (GFO)**

**\$32.00**

Beer Battered Fresh Fish, Fresh Salad, Tartare and Lemon

#### **BUTTER CHICKEN**

**\$35.00**

Served with Arabic rice and garlic naan bread

#### **CRISPY PORK BELLY (GFO)**

**\$38.00**

Served with rosemary gratin, seasonal veggies and vermouth jus

#### **CHICKEN BACON FETTUCCINE**

**\$38.00**

with spinach, parmesan & ciabatta bread

#### **SURF & TURF 150grm (GFO)**

**\$45.00**

Served with rosemary gratin, creamy parmesan prawns, mussels, sauce & seasonal veggies

#### **SMOKEY STICKY PORK RIBS**

**\$40.00**

Served with coleslaw and potato wedges

#### **PANSEARED SALMON (GFO)**

**\$42.00**

Served with asparagus, baby carrots, Tuscan sauce & lemon wedge

#### **ROASTED DUCK BREAST (GFO)**

**\$42.00**

Served with asparagus, baby carrots, creamy garlic mash and red wine plum jus

#### **RACK OF LAMB (GFO)**

**\$45.00**

Herb crusted lamb rack served with creamy garlic mash, seasonal veggies and lamb jus

### SIDES

#### **POTATO MASH**

**\$8.00**

#### **SIDE OF SALAD**

**\$ 8.00**

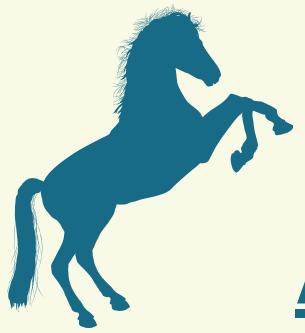
#### **SIDE OF VEGES**

**\$ 8.00**

#### **FRIED EGGS@2**

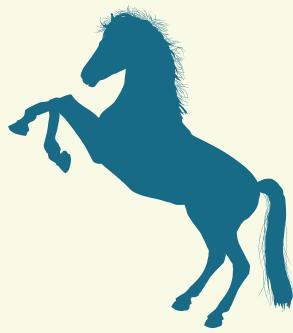
**\$ 8.00**

**PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES**



# Stallions

HOLD YOUR HORSES



## All Day Menu

### BURGERS

#### STALLIONS CHICKEN BURGER

Southern fried chicken, onion, smoked cheese, buttermilk ranch, tomato, peri peri mayo & chips

**\$ 30.00**

#### BEEF & BACON BURGER

smoked cheese, caramelized onion, tomato, onion rings, lettuce, chips & aioli

**\$ 30.00**

### PIZZA

#### HAWAIIAN PIZZA

Ham, pineapple, mozzarella cheese

**\$ 28.00**

#### PEPPERONI & CHORIZO PIZZA

Pepperoni, chorizo & mozzarella cheese

**\$30.00**

#### VEGETARIAN PIZZA

spinach, red onion, sundried tomato, olives, cherry tomato

**\$ 30.00**

#### BEEF & BACON PIZZA

Magill's beef, red onion, mozzarella, and BBQ sauce

**\$30.00**

#### SMOKED CHICKEN PIZZA

smoked cheese, olive, red onion, sundried tomato, mozzarella

**\$ 30.00**

### SIDES

#### STRAIGHT CUT FRIES

with tomato sauce and aioli

**\$ 12.00**

#### LOADED WEDGES

with bacon, sour cream, mozzarella cheese & sweet chilli

**\$ 20.00**

#### GOUDA STICKS

Gouda sticks with peri peri mayo

**\$20.00**

#### BEEF NACHOES

Corn chips topped with beef mince, beans, cheese, avocado salsa and sour cream

**\$ 24.00**

### KIDS MENU

#### KIDS CHICKEN NUGGETS

**\$ 13.00**

with chips and tomato sauce

#### KIDS FISH & CHIPS

**\$ 14.00**

fresh battered fish with chips and tomato sauce

#### KIDS CHEESE PIZZA

**\$ 20.00**

pizza sauce, mozzarella

#### KIDS SUNDAE

**\$ 10.00**

vanilla ice-cream drizzled with chocolate sauce, wafer, sprinkles

#### BELGIUM, WAFFLE

**\$ 12.00**

topped with chocolate sauce and vanilla ice-cream, sprinkles

### DESSERTS

#### HOME MADE TIRAMISU

**\$ 15.00**

served with vanilla ice-cream

#### WTF DESSERT

**POA**

(GFO-VEGAN-SUGARFREE)

Ask our friendly staff for options available

#### HOMEMADE CHEESECAKE

**\$ 15.00**

Ask our friendly staff for options available

#### BROWNIE SUNDAE

**\$ 15.00**

Vanilla & caramel ice-cream with homemade brownie chunks, drizzle with chocolate sauce

#### HOMEMADE CHOCOLATE BROWNIE

**\$ 15.00**

Served with vanilla ice-cream, toasted crushed nuts drizzled with chocolate sauce