MENU

ENTRÉES / SHARING

Soup of the Day see specials board

Signature Dumplings Half dozen 22 | Dozen 36
Scallop & Ginger *(DF)* | Pork Wonton *(DF)* | Vegetable & Mushroom *(V) (DF) (GFO)*
house-made crispy chilli oil & soy ginger sauce, pickled ginger, fried shallots, toasted sesame seeds

Focaccia Melt 16
confit garlic, mozzarella, cheddar, parmesan (4 pcs) *(VO) (DFO)*

Stags Pork Belly 'Bits and Bobs' 22
savoury soy reduction, house chilli oil, spring onions, fresh coriander, crispy shallots *(DF) (GFO)*

Spring Rolls, San Choy Bow Style 16
fresh herbs, crisp lettuce, pickled ginger, house-made soy ginger & sweet chilli dipping sauces (6 pcs) *(V) (DF)*

Lemongrass Chicken Skewers 18
basted with garlic annatto oil, nam jim jeaw dipping sauce (2 pcs) *(DF) (GFO)*

Baked Brie with Hot Honey 32
French Brie baked whole, warm chilli honey, pistachios, sea salt, sliced apple, crispy focaccia *(Veg) (GFO)*

House-Made Spring Veggie Samosas 16
golden pastry pockets filled with lightly spiced seasonal spring vegetables, refreshing house tamarind chutney (4 pcs) *(V) (DF)*

Retro Prawn Cocktail 26
poached prawns, crunchy lettuce, celery, avocado, creamy Marie Rose sauce, dill, fresh lemon *(GF) (DF)*

Gourmet Chargrilled Kangaroo Sausage 22
braised red cabbage, rich red wine jus *(DF) (GFO)*

(Veg) Vegetarian | (V) Vegan | (VO) Vegan Option | (GF) Gluten Free | (GFO) Gluten Free Option | (DF) Dairy Free | (DFO) Dairy Free Option

Please tell your server about any allergies or dietary requirements before ordering. While we make every effort to identify common ingredients that may cause allergic reactions, traces of such ingredients may remain. We will always do our best to look after you.

MENU

MAINS

Fish of the Day see specials board

300g MB2+ Porterhouse 56

rosemary roasted chat potatoes or crispy chips & seasonal greens. Choice of traditional gravy, brandy mushroom, peppercorn sauce or red wine jus *(GFO) (DFO)*
Add garlic prawns 12 | **Add fried egg** 4

Veal Parmigiana 38

crispy crumbed Gamekeepers veal fillet, smoked ham, rich napoli, melted mozzarella & bocconcini, fresh cos salad, choice of rosemary roasted chats or crispy chips

12-Hour Pressed Lamb Shoulder 38

apricot, sweet potato, roasted capsicum couscous salad, creamy labneh, crispy chickpeas, mint, red wine jus *(GFO) (DFO)*

Seafood Linguine Bianco 36

mussels, prawns & calamari in a fragrant white wine, garlic, chilli, butter & parsley sauce *(DFO)*

Wild Mushroom Pappardelle 34

house-made mushroom duxelles, sauteed seasonal mushrooms, creamy garlic, white wine & herb sauce, pecorino, rocket balsamic salad *(Veg) (DFO)*

Gado Gado Salad 32

lightly blanched seasonal greens & crunchy fresh veg, crisp bean sprouts, tender potatoes, son-in-law egg, crispy fried tofu, house-made peanut sauce *(Veg) (GF) (DFO) (VO)*

Chicken Ballotine 36

wrapped in pancetta with almond, couscous & sundried fruit filling, seasonal greens, sweet potato two ways, red wine jus *(GFO)*

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MENU

SIGNATURES

Pie of the Day see specials board

Beer-Battered Fish & Chips 34
golden-crisp, beer-battered Lakes Entrance gummy shark, chips, house tartare sauce, rocket, pear & parmesan salad *(DFO) (GFO)*

Chicken Parma 36
panko-crumbed chicken breast, smoked ham, house-made napoli, mozzarella, crispy cos salad, choice of chips or roasted chat potatoes

Stags Angus Burger 34
American cheese, bacon, lettuce, pickle, tomato relish, toasted bun, chips & tomato sauce *(DFO) (GFO) (Veg/VO)*
Add fried egg 4 | **Make it a double** 6 | **Plant-based option available**

SIDES

Crispy Fries tomato sauce *(V) (DF)* 14

Potato Wedges sour cream & sweet chilli dip *(Veg) (VO) (GFO)* 16

Rosemary Roasted Chats *(V) (GF)* 14

Charred Asparagus 16
aged balsamic, caper, raisin & sage butter, feta *(Veg) (GF)*

Pear & Parmesan Salad 14
pickled fennel, fresh greens, citrus dressing, toasted almonds *(Veg) (VO) (GF)*

House Garden Salad 13
salad greens, cherry tomato, cucumber, red onion, toasted walnuts, lemon vinaigrette *(V) (GF)*

Sauces 4
aioli | red wine jus | peppercorn | brandy mushroom | gravy | chilli oil | mustard | horseradish

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MENU

DESSERTS

Tart of the Day see specials board

Matcha Basque Cheesecake 18
warm baked cheesecake infused with ceremonial-grade matcha, white chocolate reduction, freeze-dried berries, raspberry sorbet *(Veg)*

Espresso Affogato 10
vanilla ice cream, shot of fresh espresso *(Veg)*
Add liqueur: Frangelico | Kahlua | Baileys | Amaretto 8

Cheeseboard see specials board

Enjoyed your time here?

It would mean a lot to our team if you could leave a quick Google review and share your experience.

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WORKERS LUNCH / SENIORS

Monday - Friday, 12 - 3pm

ENTRÉES

15 / 12 Seniors

Soup of the Day See specials board

Signature Dumplings (6 pcs)

Scallop & Ginger (DF) | Pork Wonton (DF) | Vegetable & Mushroom (V) (DF) (GFO)
house-made crispy chilli oil & soy ginger sauce, pickled ginger, fried shallots, toasted sesame seeds

Spring Rolls, San Choy Bow Style

fresh herbs, crisp lettuce, pickled ginger, house-made soy ginger & sweet chilli dipping sauces *(V) (DF)*

MAINS

25 / 20 Seniors

Lemongrass Chicken Skewers nam jim jeaw sauce & jasmine rice *(DF) (GFO)*

Stags Pork Belly 'Bits 'n' Bobs' savoury soy reduction, house chilli oil, spring onions, fresh coriander, crispy shallots & jasmine rice *(DF) (GFO)*

Chicken Parma/Schnitzel chips & salad

Pie of the Day see specials board

Fish 'n' Chips beer-battered Lakes Entrance gummy shark, chips & salad *(DFO) (GFO)*

Gado Gado Salad lightly blanched seasonal greens & crunchy fresh veg, crisp bean sprouts, tender potatoes, son-in-law egg, crispy fried tofu, house-made peanut sauce *(Veg) (GF) (DFO) (VO)*

Everyday Roast rosemary roast potatoes, seasonal veg & red wine jus *(GFO)*

TOASTIES

18 / 15 Seniors

Pastrami Reuben sauerkraut, Swiss cheese & American pickles

Double-Smoked Ham Swiss cheese, tomato chutney, bread & butter pickles

BLT bacon, lettuce, tomato & aioli on toasted Turkish bread

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