

It is our pleasure to welcome you to
STUMPY GULLY DINING

White wines

15 | 60

Stumpy Gully Sparkling Pinot Chardonnay

13 | 42

Stumpy Gully Sauvignon Blanc

15 | 48

Stumpy Gully Chardonnay

46

Stumpy Gully Pinot Grigio

46

Stumpy Gully Riesling

48

Stumpy Gully Marsanne

70

Stumpy Gully Reserve Encore Chardonnay

42

Peninsula Panorama Moscato

35

Stumpy Gully Fortified Sauvignon Blanc

Red wines

15 | 54

Stumpy Gully Pinot Noir

15 | 54

Stumpy Gully Sangiovese

15 | 52

Stumpy Gully Merlot

15 | 52

Shark Point Shiraz

52

Stumpy Gully Cabernet Sauvignon

70

Stumpy Gully Reserve Crooked Post Shiraz

80

Stumpy Gully Magic Black Pinot Noir

All of Stumpy Gully's excellent wines are available for purchase
at our Cellar Door

Beer | Cider | Soft Drinks

10

St Andrews Beach Box 54 Golden Ale | St Andrews Beach Strapper Australian Lager
Mountain Goat Steam Ale | Crown Lager | Stone & Wood Pacific Ale
James Boags Light

10

1061 by Atlanta Apple Cider

5

Coke | Coke no sugar | Lemonade

7.5

Lemon, Lime & Bitters | Sparkling Mineral Water

Spirits

15

Beach Box Gin
best served with tonic & lemon

15

Archie Rose Vodka
best served with a mixer or straight up

15

Chief's Son 'The Tanist' Single Malt Whiskey
best served neat

15

Jimmy Rum 'Silver'
Best served with ginger ale & lime

+3

Mixers

Coke | Ginger Ale | Tonic | Soda Water | Lemonade

Two Course

65

When you select an Entree & a Main

Dry Aged Gippsland Porterhouse \$5 surcharge

We politely request that you please make wait staff aware of any dietary requirements or allergies before ordering

Please ask wait staff about our Vegan options

Entree

26

Scallop Ceviche

daikon | apple | finger lime | cucumber & melon

25

Hasselback Butternut Pumpkin

mushroom custard | hazelnut granola | nori

25

Kangaroo Tartare

lavoche | egg yolk | black garlic | sea herbs

26

Roast Half Spatchcock

spinach | anchovy, tomato & caper buerre noisette

Main

40

House-made Saffron Fregola

Boat Shed goats curd & preserved lemon | zucchini flowers | ricotta salata

45

Roast Duck Breast

preserved nectarine | sprouting buckwheat | shiitake | spring onion

45

Market Fish

minestrone di verdure | borlotti beans | saltbush

50

Dry Aged Gippsland Porterhouse 200 grams

pine nut gazpacho | broccoli | jus

Sides

12

Duck Fat Roast Potatoes

rosemary salt

12

Butter Lettuce

almond cream | lemon

Vegan options available

Dessert

16

Poached Satsuma Plums
lemongrass crumb | kernel cream

16

Belgium Chocolate Mousse
caramelised milk ice-cream | vanilla milkshake snow

16

Peninsula Honey & Yoghurt Bavarois
figs | ginger sponge | honeycomb

Cheese

Selection Of Local & Imported Cheeses
lavoche | quince | fresh fruit

16

Your choice of one cheese

26

Your choice of two cheeses

36

Three cheeses

Coffee

5

Latte | Flat White | Cappuccino | Mocha | Long Black | Espresso | Macchiato | Piccolo

+.50

Soy Milk

5

Hot Chocolate

5

Tea Pot

Tea Culture Green | Peppermint | Lemon & Ginger | English Breakfast | Earl Grey

6

Chai Latte

brewed with soy milk
