

It is our pleasure to welcome you to
STUMPY GULLY DINING

White & Rosé Wines

15 | 60

Stumpy Gully Sparkling Pinot Chardonnay

13 | 42

Stumpy Gully Sauvignon Blanc

15 | 48

Stumpy Gully Chardonnay

13 | 42

Stumpy Gully Rosé

46

Shark Point Pinot Gris

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

Gully Cabernet Sauvignon

52

Shark Point Shiraz

70

Stumpy Gully Reserve Crooked Post Shiraz

75

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

Four Pillars Rare Dry 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

Dry Aged Gippsland Porterhouse \$5 surcharge

Three Course

80

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

Confit Ocean Trout

buttermilk | salted zucchini | macadamia | dill

Roast Half Spatchcock

spinach | anchovy & caper beurre noisette | tomato

Seared Scallops

morcilla | parsnip | sauce gribiche

Roasted Cauliflower Mousse

quince | aged cheddar | hazelnut granola

Main

Forrest Mushroom 'Lasagne'
preserved pine mushroom | pumpkin | parmesan | sourdough gratin

Roast Duck Breast
Jerusalem artichoke | parsley | lardons | plum relish | mustard jus

Market Fish
roasted fish bone broth | mussels | buckwheat noodles | chop sum | kohlrabi

Char Grilled Dry Aged Gippsland Porterhouse 230 grams
pine nut | broccoli | Diane sauce

Sides

12

Duck Fat Roast Potatoes
rosemary salt

12

Steamed Greens
herb & preserved lemon butter

Vegan options available

Dessert

Spiced Caramel Tart
chestnut | cinnamon mascarpone

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

Peninsula Honey & Coconut Bavarois
mandarin | 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
