

It is our pleasure to welcome you to  
STUMPY GULLY DINING

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White Wines

15 | 60

Stumpy Gully Sparkling Pinot Chardonnay

13 | 42

Stumpy Gully Sauvignon Blanc

15 | 48

Stumpy Gully Chardonnay

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

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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

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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

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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

25

Confit Ocean Trout

buttermilk | salted zucchini | macadamia | dill

26

Roast Half Spatchcock

spinach | anchovy & caper beurre noisette | tomato

26

Seared Scallops

morcilla | parsnip | sauce gribiche

25

Roasted Cauliflower Mousse

quince | aged cheddar | hazelnut granola

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## Main

43

### Forrest Mushroom 'Lasagne'

preserved pine mushroom | pumpkin | parmesan | sourdough gratin

45

### Roast Duck Breast

Jerusalem artichoke | parsley | lardons | plum relish | mustard jus

45

### Market Fish

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

50

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

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Dessert

16

Spiced Caramel Tart  
chestnut | cinnamon mascarpone

16

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

16

Peninsula Honey & Coconut Bavaois  
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

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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

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