

It is our pleasure to welcome you to
STUMPY GULLY DINING

Please be aware that all card payments will attract a 1.1% surcharge

A surcharge of 15% also applies on Public Holidays

Red Wines

15 | 54

Stumpy Gully Pinot Noir

15 | 54

Stumpy Gully Sangiovese

15 | 52

Shark Point Shiraz

15 | 52

Stumpy Gully Cabernet Sauvignon

52

Stumpy Gully Merlot

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

White & Rosé Wines

15 | 60

Stumpy Gully Sparkling Pinots

13 | 42

Stumpy Gully Sauvignon Blanc

13 | 46

Stumpy Gully Pinot Grigio

15 | 48

Stumpy Gully Chardonnay

13 | 42

Stumpy Gully Rosé

46

Stumpy Gully Riesling

48

Stumpy Gully Marsanne

70

Stumpy Gully Reserve Encore Chardonnay

42

Peninsula Panorama Moscato

35

Stumpy Gully Fortified Sauvignon Blanc

Beer | Cider | Soft Drinks

10

St Andrews Beach Strapper Australian Lager | St Andrews Beach Box 54 Golden Ale Mountain Goat Steam Ale | Crown Lager | Jetty Road Ale mid strength

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

75

Three Course

90

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

Forestry Mushroom Cannelloni
parmesan | herb salad | sourdough (v)

63°C Duck Egg
house made pancetta | potato | crispy shallots | truffle oil

Harry's Mussels
bone broth | sea herbs | kohlrabi | fennel

Pork Fillet
apricot ketchup | witlof | cider jus

Main

Pearl Barley & Butternut Risotto
ricotta salata | salsa verde | king mushroom (v)

Duck Confit
beetroot | sugar loaf cabbage | hazelnut gazpacho | tarragon

Market Fish
roast zucchini | coriander and cashew | pickled squash | kelp butter

Slow Cooked Gippsland Beef Cheek
blackened cucumber | smoked yoghurt | braised eggplant

Sides

12

Hawkes Duck Fat Roast Potatoes
rosemary salt

12

Butter Lettuce
lemon | almond cream

Vegan options available

Dessert

White Chocolate Pavé
roast fig | whiskey gel | maple biscuit

Warm Buttermilk & Pecan Pudding
plum | plum kernel cream

Frozen Lemon Curd Sandwich
limoncello | Geraldton wax cream

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 | Lemongrass & Ginger
English Breakfast | Earl Grey

6

Chai Latte
brewed with soy milk
