

Stapletons

R E S T A U R A N T

APPETISER'S

BREADS

Bread Rolls Baked Fresh In Our Oven \$1.5

Toasted Herb & Honey, Garlic, Cheese & Chives \$2.5

SELECTED OYSTERS FROM EMERY'S

NATURAL Freshly Opened with Cocktail Sauce 6/\$16 12/\$23

KILPATRICK Grilled with Bacon & Worcestershire Sauce 6/\$18 12/\$25

MORNAY Grilled with Mornay & Cheese 6/\$18 12/\$25

FRIED Crumbed, Pan Fried, with A Touch Of Curry 6/\$21 12/\$27

SOUP OF THE DAY Freshly Prepared Daily \$11.5

CRUMBED CALAMARI Calamari Rings Marinated, Lightly Crumbed
Fried & Served with Tartare Sauce \$17.5

SWISS CHIPOLATA BRATWURST With Sauerkraut & Pepper Sauce \$17.5

LAMB BRAINS Herb-Crumbed & Served with Salad Greens
& Sweet Chilli Sauce \$17.5

PASTA OF THE DAY Entrée \$17.5 or Main \$20.50

SALADS

Greek Salad- Mixed Lettuce, Feta Cheese, Olives, Tomatoes, Cucumber
& Onions with Olive Oil Dressing \$14.5

Caesar Salad- Cos Lettuce, Anchovies, Bacon, Croutons & Parmesan \$14.5

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RESTAURANT

MAIN COURSES

All Meals Are Served With A Selection Of Fresh Seasonal Garden Vegetables

HOUSE SPECIALITY - PRIME RIB - OVEN BAKED

A Whole Rib Of Prime Aged Beef Is Very Slowly Oven Baked To Medium Rare And Served with "Jus" from the Baking Dish

EXTRA LARGE \$36.5 LARGE \$33.5 MEDIUM \$29.5 SMALL \$26.5

STAPLETONS STEAKS

SCOTCH RIB FILLET A Rib Of Prime Aged Beef (No Bone) \$28.5

NEW YORK CUT SIRLOIN Prime Aged Sirloin (No Bone) \$31.5

EYE FILLET STEAK Prime Aged Thick Eye Fillet \$32.5

FILLET Tournedos Two Tender Eye Fillet Medallions Wrapped In Bacon Topped with Sautéed Mushrooms, Onions & Melted Cheese \$32.5

RANCH T BONE 500g If You Like A Big Juicy Steak Try This One \$34.5

SAUCES

Steaks Are Char Grilled To Your Liking and Served with A Choice Of Sauce:

Peppercorn Red Wine *or* Mushroom Cream *or* Béarnaise

FISH Pan Fried Or Grilled with Lemon Butter Or Béarnaise \$26.5

VEAL AVOCADO Veal Steak, Pan Fried, Topped with Avocado & Melted Swiss Cheese On a Mushroom Cream Sauce \$26.5

SMOKED RACK OF LAMB Lean Rack Of Lamb Marinated, Lightly Smoked Oven Baked & Finished with A Marsala Jus \$26.5

CHICKEN CORDON BLEU De-Boned Breast Of Chicken Filled With Ham Swiss Cheese, Crumbed & Served with Mushroom Cream Sauce \$26.5

SIDES: Rosti, Sauerkraut, Garden Salad, Chips, Seafood Cream Sauce \$6

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RESTAURANT

SWEETS \$12.5

SWISS CHOCOLATE MOUSSE garnished with cream

STRAWBERRIES MARINATED IN GRAND MARNIER with cream

APFEL STRUDEL with custard & ice cream

STICKY DATE PUDDING with butterscotch sauce & strawberry coulli

CRÈME CARAMEL with custard & Cream

ICE CREAM Choice Of Toffee or Chocolate or Strawberry Topping

CHEESE PLATE Australian & Imported Cheeses with Fruit \$14.5

COFFEE

LONG BLACK, SHORT BLACK, FLAT WHITE, CAPPUCINO \$3.5

MACHIATTO Short Black With A Dash Of Hot Milk \$3.5

CAFFE LATTE Short Black In A Tall Glass Topped With Hot Milk \$4

VIENNA Long Black Topped With Whipped Cream \$4

MOCHA Half Coffee, Half Chocolate \$4

HOT CHOCOLATE \$4

COFFEE LIQUEUR \$8.5

AFFOGATO \$6.5 with *LIQUEUR* \$10.5

TEA

Twinnings: Earl Grey, English Breakfast, Lemon Twist, Peppermint, Camomile, Green \$4

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RESTAURANT

Two Courses \$36.5 (Entrée & Main)
(Not Available Friday & Saturday Nights)

ENTREES

Soup

Freshly Prepared Daily

Crumbed Calamari

Marinated, Lightly Crumbed & Fried,

Lamb Brains

Crumbed & Served with Salad Greens & Sweet Chilli Sauce

Fresh Oysters

1/2 Dozen Oysters Natural, Mornay or Kilpatrick

Pasta (entrée or main)

Ask The Waitress For The Special Pasta Dish Of The Week

MAINS

Meals Served With A Selection Of Fresh Seasonal Garden Vegetables

Scotch Fillet

A Rib Of Prime Aged Beef (No Bone)

Fish

Pan Fried Or Grilled with Lemon Butter Or Béarnaise

Veal Avocado

Veal Steak, Pan Fried, Topped With Avocado & Swiss Cheese
On a mushroom cream sauce

Smoked Rack Of Lamb

Lightly Smoked, Oven Baked & Finished With A Marsala Jus

Chicken Cordon Bleu

De-Boned Breast Of Chicken Filled With Leg Ham, Swiss Cheese,
Crumbed & Served With Mushroom Cream Sauce