

THE STOLBERG HOTEL

Choose. Taste. Enjoy. Repeat.

V VEGETARIAN / VG VEGAN / GF GLUTEN FREE / CN CONTAINS NUTS / VR ON VEGAN REQUEST

SHARE	SPICY BUFFALO WINGS 🍴🍴🍴	
	Dry spiced wings in Franks Hot Sauce.	
	Served with ranch sauce & spring onion (8 per serve)	\$ 16
	JALAPENO & CORN CROQUETTES v 🍴	
	Garlic aioli (3 per serve)	\$ 13
	POLENTA FRIED CALAMARI GF	
	Wasabi mayo & nori salt	\$ 17
	DEEP FRIED SOUTHERN CHICKEN	
	Peri peri sauce & spring onion (3 per serve)	\$ 16
	PUMPKIN ARANCINI VG GF	
	In a bed of napoli (4 per serve)	\$16
	CHEESEBURGER SPRING ROLLS	
	Tomato sauce, mustard and pickles (3 per serve)	\$15
	CHIPS v VR	
	Garlic aioli & tomato sauce	\$12
	SWEET POTATO FRIES v GF VR	
	Spring onion & garlic aioli	\$ 14
	POTATO WEDGES v VR	
	Sweet chilli & sour cream	\$13

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GRILL	300G SCOTCH FILLET	
	Goulburn Valley raised grass fed black angus (MSA 6-star) with chips, house salad & your choice of sauce	\$ 49
	300G PORTERHOUSE STEAK	
	Gippsland raised grass fed black angus (MSA 6-star) with chips, house salad & your choice of sauce	\$ 47
	SAUCE	
	Gravy, Red Wine Jus, Creamy Peppercorn, Mushroom or Garlic & Herb Butter	
	EXTRA SAUCE	\$ 3
	ADD AIOLI OR SOUR CREAM	\$ 1.5

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MAINS	CRISPY SKIN BARRAMUNDI GF	
	Kipfler potatoes, pea puree, zucchini & pickled onion	\$ 34
	LAMB SHANK GF	
	Braised & slow cooked with vegetable ragu, rosemary, mash potato & sautéed green beans	\$ 31
	CHICKEN PARMIGIANA	
	Panko crumbed chicken breast, ham, napoli & mozzarella. Served with chips & salad	\$ 29
	BEER BATTERED FISH & CHIPS	
	Deep fried baby barramundi with chips, slaw & tartare	\$28
	SLOW ROASTED LAMB SHOULDER GF	
	Creamy mash, green peas, basil pesto and jus	\$ 36
	EGGPLANT PARMIGIANA v vr	
	Panko crumbed eggplant, napoli & mozzarella. Served with chips & salad	\$ 26
	PRAWN LINGUINI //	
	King prawns, cherry tomato, chilli, garlic, fresh parsley, rocket, lemon & shaved parmesan	\$ 32
	CHICKEN CAESAR SALAD	
	Grilled marinated chicken tenders, cos lettuce, bacon, anchovies, crouton, shaved parmesan w/ poached egg	\$ 28
	CHICKEN SCHNITZEL	
	Panko crumbed chicken breast, chips, salad, gravy & lemon	\$ 27
	HANDMADE AGNOLOTTI v vr	
	Pumpkin & almond agnolotti, charred brussel sprouts, almonds, spinach, spiced pumpkin puree & shaved parmesan	\$ 30
	CURRY OF THE DAY	
	Check our Specials Board	\$26

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SIDES	HOUSE SALAD V GF	\$ 14
	COLESLAW V GF	\$ 6
	CREAMY MASHED POTATO V GF	\$ 7
	SAUTÉED VEGETABLES V GF	\$ 10

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	COLESLAW V GF	\$ 6
	CREAMY MASHED POTATO V GF	\$ 7
	SAUTÉED VEGETABLES V GF	\$ 10

BURGERS	STOLBURGER	
	Australian beef, bacon, cheese, lettuce, pickles, tomato sauce & mustard on a milk bun. Served with chips.	\$ 26
	LEMON PEPPER CHICKEN BURGER	GF0
	Polenta & lemon pepper crumbed chicken breast, slaw, caramelised onion and aioli on a milk bun. Served with chips.	\$ 26
	CHICKPEA & LENTIL BURGER	V VR
	Chickpea, lentil & coriander patty, cheese, tomato, lettuce, pickle & special sauce on a milk bun. Served with chips	\$ 25
	Gluten free bun & sweet potato chips + \$3	

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PIZZAS	GARLIC & CHEESE V VR	\$ 13
	Garlic oil & mozzarella	
	MARGHERITA V VR	\$ 16
	Tomato, mozzarella, fior di latte & basil	
	HAM & PINEAPPLE	\$ 17
	Tomato, leg ham, mozzarella & pineapple	
	MUSHROOM V VR	\$ 18
	Garlic base, mushroom, provolone, mozzarella & spring onion	
	PROSCIUTTO	\$ 19
	Tomato, San Danielle prosciutto, mozzarella, shaved parmesan & fresh roquette	
	POTATO V VR	\$ 18
	Garlic base, confit potato, caramelised onion, mozzarella, goats cheese & rosemary	
	PEPPERONI	\$ 17
	Tomato, pepperoni & mozzarella	
	LAMB	\$ 20
	Tomato, slow roasted marinated lamb, halloumi, mozzarella, red onion, roquette & garlic sauce	
	vegan mozzarella and/or gluten free base + \$4	

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PLEASE ORDER AT THE BAR

THE STOLBERG HOTEL

A 10% surcharge fee applies to all purchases on public holidays

BEERS - ON TAP

Our tap list is available at the bar.

AUS/IMPORT

VICTORIA BITTER 4.9%	\$ 9.5
CASCADE PREMIUM LIGHT 2.4%	\$ 9
CORONA 4.6%	\$ 11
PERONI NASTRO AZZURRO 5.1%	\$ 11.5
PERONA ZERO 0%	\$ 8
O'BRIENS GLUTEN FREE PALE ALE 4.5%	\$ 11.5

SELTZER

ISLA BLOOD ORANGE & PASSIONFRUIT	\$ 12
ISLA WATERMELON & BERRY	\$ 12
ISLA LIME & SODA	\$ 12

COCKTAILS

PORNSTAR MARTINI Vodka, passionfruit, pineapple, lemon & vanilla monin	\$ 21
LYCHEE MARTINI Lychee Vodka, paraiso lychee liqueur, lime & apple juice	\$ 20
MOJITO Bacardi Rum, mint, lime & soda	\$ 20
LONG ISLAND ICED TEA Vodka, gin, rum, cointreau, tequila, lemon & cola	\$ 23
SPRITZ (APEROL OR LIMONCELLO) Liqueur, prosecco & soda	\$ 17
SOURS (WHISKEY OR AMARETTO) Spirit/Liqueur, lemon & egg white	\$ 21
COSMOPOLITAN Vodka, cointreau, cranberry & lime	\$ 19
ESPRESSO MARTINI Vodka, kahlua, coffee & vanilla	\$ 21
MARGARITA Casamigos Blanco tequila, Cointreau, lime	\$ 21
SOUTH SIDE 4 Pillars Rare Dry Gin, lime & mint	\$ 21

MONDAY

\$30 STEAK NIGHT

Porterhouse Steak with chips, salad
and your choice of sauce

TUESDAY

\$20 BURGER NIGHT

Choice of beef, chicken or chickpea &
lentil burger with chips

WEDNESDAY

QUIZMEISTER TRIVIA

Start from 7:30 pm
Free Entry / Great Prizes

THURSDAY

\$20 PARMA NIGHT

Choice of chicken parma, eggplant parma
or chicken schnitzel with chips & salad

SUNDAY

\$30 SUNDAY ROAST

Slow roasted lamb shoulder with
seasonal roast veggies & gravy

WEEKDAYS

3-6PM HAPPY HOUR

\$11 Pints of everything on tap

SPARKLING

N.V. ENDLESS Blanc De Blanc, King Valley VIC	\$ 12/50
N.V. ANGEL IN THE ROOM Prosecco, Murray Valley VIC	\$ 13/55
VEUVE CLICQUOT YELLOW Brut, Champagne FRA	\$ -/130
N.V KARMA'S A PEACH Peach Bellini, King Valley VIC.	\$ 12/50

WHITE

2020 FOSSETTE Sauvignon Blanc, King Valley VIC	\$ 12/50
2022 BABICH "BLACK LABEL " Sauvignon Blanc, Marlborough NZ	\$ 13/55
2022 IRVINE ESTATE "SPRING HILL" Riesling, Eden Valley SA	\$ 14/60
2021 CANTINA TOLLO Pinot Grigio, Veneto ITA	\$ 13/55
2022 HAHNDORF HILL Gruener Veltliner, Adelaide Hills SA	\$ 14/60
2021 SINGLEFILE "RUN FREE" Chardonnay, Great Southern WA	\$ 15/65

RED

2022 CANTINA TOLLO Sangiovese, Veneto ITA	\$ 13/55
2020 LA GALOPE Malbec, South West FRA	\$ 13/55
2019 ENDLESS Shiraz, Heathcote VIC	\$ 12/50
2021 WOODSTOCK "DEEP SANDS" Shiraz, McLaren Vale SA	\$ 14/60
2021 RIPOSTE "THE DAGGER" Pinot Noir, Adelaide Hills, SA	\$ 14/60
2016 CABINET CARD Cabernet Sauvignon, Yarra Valley VIC	\$ 15/65

ROSE

2022 HAHNDORF HILL Rosé, Adelaide Hills SA	\$ 13/55
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