

Stapletons
Restaurant

Menu

FROM THE BAKERY

Bread Rolls, Brown Or White Baked Fresh In Our Oven \$1.5
Toasted Herb and Honey Or Garlic Or Cheese and Chives \$2.5

SELECTED OYSTERS FROM EMERY'S

NATURAL

Freshly Opened With Cocktail Sauce

1/2 Doz. \$16 1 Doz. \$23

KILPATRICK

Grilled With Bacon & Worcestershire Sauce

1/2 Doz. \$18 1 Doz. \$25

MORNAY

Grilled With Mornay & Cheese

1/2 Doz. \$18 1 Doz. \$25

FRIED OYSTERS

Crumbed, Pan Fried, With A Touch Of Curry

1/2 Doz. \$21 1 Doz. \$27

SALADS

Side Salad - French, Italian or Thousand Island Dressing \$8.5

Greek Salad - Mixed Lettuce, Fetta Cheese, Olives, Tomatoes, Cucumber
And Onions With Olive Oil Dressing \$14.5

Caesar Salad - A Salad Made With Cos Lettuce, Anchovies, Bacon, Croutons
And Parmesan \$14.5

PASTA

Entrée \$16.5 Main \$18.5

Ask The Waitress For The Special Pasta Dish Of The Week

CRISPY HOT CHIPS \$5.5

APPETISER'S

SOUP OF THE DAY

Freshly Prepared Daily \$11.5

CRUMBED CALAMARI

Tender Calamari Rings, Marinated With Special Ingredients,
Lightly Crumbed Then Fried, Served With Tartare Sauce \$17.5

LOUISIANA ROLLS

Vegetarian Spring Rolls Served With Tomato And Cucumber Salsa
Sour Cream And Salad Greens \$17.5

LAMB BRAINS

Crumbed And Served with Salad Greens
And Sweet Chilli Sauce \$17.5

Two Courses \$36.5/Three Courses \$43.5 (Not Available Friday & Saturday Nights)

ENTREES

Soup

Freshly Prepared Daily

Crumbed Calamari

Marinated, Lightly Crumbed Then 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 Of The Day

Pan Fried, Barbecued Or Grilled - Your Choice Of Lemon Butter, Or Béarnaise

Veal Avocado

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

Smoked Rack Of Lamb

Lightly Smoked, Oven Baked & Finished With A Mint Glaze

Chicken Cordon Bleu

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

ALL SWEETS

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

or

Pepper Sauce

or

Bernaise Sauce

or

**Mushrooms & Red Wine
Sauce**

EXTRA LARGE

\$36.5

LARGE \$33.5

MEDIUM

\$29.5

SMALL \$26.5

CHEF'S SELECTION

FRESH FISH OF THE DAY

Pan Fried, Barbecued Or Grilled
Your Choice Of Lemon Butter,

Or Bernaise

\$26.5

VEAL AVOCADO

Succulent Veal Steak

Pan Fried With Chardonnay
Topped With Avocado And
Melted Swiss Cheese on a

Mushroom cream sauce \$26.5

SMOKED RACK OF LAMB

Lean Rack Of Young Lamb
Marinated, Lightly Smoked
Oven Baked and Finished With
A Mint Glaze

\$26.5

CHICKEN CORDON BLEU

De-Boned Breast Of Chicken Filled
With Leg Ham, Swiss Cheese,
Crumbed And Served With
Mushroom Sauce \$26.5

STAPLETON'S STEAKS

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

Prime Rump Steak

A Choice Cut Of Aged Rump
Steak
\$29.5

Eye Fillet Steak

Prime Aged Thick
Eye Fillet
\$32

New York Cut

Sirloin

Prime Aged Sirloin
(No Bone)
\$29.5

Scotch Rib Fillet

A Rib Of Prime Aged Beef
(No Bone)
\$28

Ranch T Bone

If You Like A Big Juicy Steak
Then Try This One
450 to 500g
\$34

Fillet Tournedos

Two Tender Eye Fillet
Medallions Wrapped In Bacon
Topped With Sauteed Mushrooms,
Onions And Melted Cheese
\$31

*The Chef Recommends That Steaks Be Cooked No More Than Medium To
Reduce Shrinkage And Loss Of Flavour*

SAUCES

Steaks Are Char Grilled To Your Liking And Served With A Choice Of Sauces

* Black & Green Peppercorn Red Wine Sauce or

* Mushroom, Shallots & Cream Sauce or

* Bernaise or

* Seafood Cream Sauce or Buttered Mushrooms \$4

SWEETS \$11.5

Swiss Chocolate Mousse

Garnished With
Chantilly Cream

Strawberries

Marinated In

Grand Marnier

With Chantilly Cream

Poached Plums

Marinated In Port With
King Island Cream

Sticky Date Pudding

(Chefs Favourite)

With Butterscotch Sauce And
King Island Cream

Crème Caramel

Baked Egg Custard With
Caramel Sauce And Cream

Ice Cream

Choice Of Toffee, Chocolate And
Strawberry Topping

CHEESE PLATE \$12.5

Australian And Imported Cheeses

2 With Fruit And Crackers

COFFEE

***Long Black, Short Black,
Flat White, Cappuccino \$3.***

Machiato

Short Black With A Dash Of Hot
Milk \$3.

Café Latte

Short Black In A Tall Glass Topped
With Hot Milk \$3.5

Vienna Coffee

Long Black Topped With
Whipped Cream \$3.5

Mocha Coffee

Half Coffee, Half Hot Chocolate
\$3.5

Hot Chocolate \$3.5

Tea

Twinings: Earl Grey, English
Breakfast, Irish Breakfast, Lemon
Twist, Liptons, Peppermint \$3.5

Coffee Liqueur \$7.5

Affogato \$6.5

Affogato with Liqueur \$ 10.5