The Red Stag Restaurant Menu

STARTERS

•	Garlic cob loaf (V) (H)	\$12	or with cheese	\$15
•	Dukka Bread selection basket with house made	de, Oliv	e oil and Balsamic	;
	reduction (V) (H)(DF)			\$22
•	Red Stag Platter: Venison Kabana, Cured Ven	ison, Za	lami, Pesto Chicke	en,
	Prosciutto, Trout Pâté, marinated vegetables,	Goats C	heese, Mature Che	eddar,
	Milawa Blue Aged, King River Gold, Triple Brie, V	Valnuts,	Cornichons, Quine	ce, Red
	Onion Relish served with bread selection serve	ed with	bread & Crackers	;
	selection basket			\$67
•	Soup of the day (see black board) with mini b	read ro	lls & butter (V)(H)	\$15
	32 1 1/1/1 "	M	-	
	SIDES 1	î.	1,	
•	Garden salad with house made dressing (GF)	(V)(DF)(H) \	\$12
•	Chips with tomato sauce (V)(DF)	£.	_ }	\$13
•	Wedges with sweet chilli & sour cream (V)(DF)	-	n 1	\$14
•	Onion rings (12) with tomato sauce (V)(DF)		1	\$12
•	Sweet potato chips with aioli (V)(DF)		4	\$13
	PIZZAS		and the same of th	
	All adult pizzas 27cm base. *Gluten free	a hasas	available add \$3	
•	Roast Venison Pizza, marinated vegetables, o		· ·	
	garlic aioli (H)	11 V O S, P C	111103011, DOCCOTI	\$27
•	Mushroom Pizza, button mushrooms, spinach	and ao	ats cheese (H)(V)	\$25
•	Pesto Chicken Pizza, mushroom, parmesan, b	_		
	tomato (H)			\$25
•	Marinated vegetable Pizza, marinated vegeta	ables, m	nushroom, olives, s	un
	dried tomato. parmesan, bocconcini & garlic	aioli (V) (H)	\$25
•	Margherita Pizza, Napoli sauce, sun dried tom	iato, pa	rmesan & boccor	ncini
	cheese (V)(H)			\$21
	Children's Me	nu.		
_		<u> </u>		¢12
	Chicken nuggets & chips & tomato sauce Battered sausage with chips & tomato sauce			\$13 \$10
	Ham and Pineapple Pizza with Napoli sauce, p	armesa	nn 8. haccancini	φισ
	cheese & served with chips (15cm base)	Jan 11030		\$14
•	Margherita Pizza Napoli sauce, parmesan & bo	occonc	ini	Ψ'''
	cheese & served with chips (15cm base)	0000110		\$14
•	Fish with chips & tomato sauce			\$14
	G) Vegan			•
	F) Gluten Free F) Dairy Free		am – 2pm on Weekday: am – 2.30pm on Weeke	
(*)	Option ask staff		2.005.11011770010	
	Vegetarian Halal			

20% surcharge applies on Public Holiday

MAINS

•	House made Cranberry Emu Pie served with mash potatoes, peas &car	rots,			
	onion gravy (DF) (H)	\$32			
•	Chicken & Leek pie w/ mash potatoes, peas &carrots, onion gravy. (H)	\$29			
•	Venison Burger mixed cheese, tomato relish, beetroot relish, tomato				
	& pickles, onion rings on a brioche bun	\$33			
•	Venison sausage pasta with wild mushrooms, penne, Creamy mushroom	m			
	sauce and parmesan cheese. (H)	\$28			
•	Pumpkin & sage arancini w/ ratatouille zucchini, egg plant, capsicum,	onion,			
	garlic, green beans, pumpkin in a tomato and herb sauce(VG)(DF)(GF) \$27			
•	Vegan Curry Roast pumpkin, chickpea, spinach, coconut cream curry	sauce			
	with side of Jasmine rice, cucumber raita, mango chutney, tomato & o	nion			
	salad and naan bread (V)(VG)(H)(GF*)	\$30			
•	Seafood basket: Beer battered Flathead, Prawn cones, Salt and pepper				
	squid served with Chips, Tartar sauce and side salad	\$33			
•	Beer battered flathead fillets with chips, salad & tartare sauce				
	½ serve \$20 main	\$28			
•	Grilled teriyaki salmon with jasmine rice & asian veg, teriyaki & sesame	seed			
	glaze. (GF) DF	\$30			
•	Emu Steak Prime fillet cooked medium rare topped with garlic butter, so	erved			
	with fat cut chips & salad with a Red wine Jus and Mushroom sauce on the				
	side. (GF)	\$36			
	No. 1 Clark Company				
	Weekend Chef Specials				
	• Venison Shank slow roasted with mash potatoes, roasted carrots &				
	buttered green beans in red wine jus (GF)	\$42			
	Descerte				
	<u>Desserts</u>				
•	Devonshire Tea/Coffee				
	1 Plain Scone with jam & cream \$8 or add regular cup of Tea/Coffee for	\$13			
•	Sticky date Pudding served with ice cream and cream	\$14			
•	Choc pudding served with ice cream and cream	\$14			
•	Apple Rhubarb Tart (GF)(DF) served with ice cream and cream Carrot Cake (VG/DF) served with ice cream and cream	\$12 \$12			
•	Lemon Meringue served with ice cream and cream	\$12			
•	Profiteroles (3) (GF option, ask staff) served with ice cream and cream	\$12			
•	Trio of Ice Cream (3) – Raspberry & White Choc (GF), Pistachio (GF),				
	Chocolate, (GF) Crème Brulé (GF) Espresso (GF) Lemon Sorbet (DF)(GF)(VG)				
	Tira Mi Su,	\$12			

(VG) Vegan (GF) Gluten Free (DF) Dairy Free (*) Option ask staff (V) Vegetarian (H) Halal

11am – 2pm on Weekdays 11am – 2.30pm on Weekend