

# À LA CARTE MENU

## Entree

**TAPAS PLATE (for 2) \$22.50**

warm garlic marinated olives, caramelised fennel, homemade cheese with thyme, cajun spiced chicken strips, warm veneto salami, tomato relish & a warm kaiser roll

**THAI KING PRAWNS (g) \$ 14.90**

served w/ lemon grass, ginger, chilli & coriander tossed through fresh greens; served on rice noddles

**CURRY CRUMBED CALAMARI \$ 13.90**

tender calamari lightly coated in a sweet curry crumb; served w/ fresh garden salad & a caesar dipping sauce

**SALAMI & OLIVE PASTA \$ 12.90**

veneto salami, leek & kalamata olives w/ a tomato & thyme sauce & pappardelle pasta

**CAJUN CHICKEN & PUMPKIN SALAD \$ 11.90**

w/ pine nuts, roasted cherry tomato & baby spinach; served w/ nan bread & a chilli lime dressing

**VEGETARIAN LASAGNE (v) \$ 12.90**

stack of tomato, charred zucchini, buffalo mozzarella, fresh basil & crisp wonton w/ rocket salad

**SATAY CHICKEN SKEWERS \$ 11.90**

chicken, capsicum & onion skewers w/ a homemade satay sauce & jasmine rice

## LUNCH MENU

## AVAILABLE

MON to THU 11:30am ~ 2:30pm

FRI to SUN 11:30am ~ 6:00pm

(v) vegetarian (g) gluten free

Please ask staff about other gluten free options

## Mains

**VEAL OSSO BUCO \$24.50**

tender veal w/ braised winter vegetables in a rich tomato sage sauce & garlic mashed potato

**SLOW COOKED PORK BELLY \$25.50**

succulent pork belly served w/ stir fried vegetable, caramelised fennel & orange soy sauce

**TWICE COOKED DUCK BREAST (g) \$29.00**

tender duck breast w a garlic & chive filling, roast parsnip mash, honey glazed dutch carrots & a red wine star anise jus

**BLUE EYE COD (g) \$26.50**

grilled blue eye cod w/ dukka crust, potato & spanish onion rosti, buttered spinach & a balsamic drizzle

**CHICKEN MIGNON (g) \$20.90**

chicken wrapped in bacon with a brie filling; served w/ a mushroom risotto, bok choy & a parmesan cheese sauce

**CHICKEN SCHNITZEL \$18.90**

(w/ FREE sauce)  
served w/ chips & salad or vegetables or ... why not add one of our great toppers?

**FISHERMAN'S BASKET \$18.90**

fish fillets, prawn cutlets, crab meat, calamari & sea scallops served w/ caper mayonnaise, chips & salad

**VEGETARIAN PIZZA (v) \$18.90**

roast capsicum, olives, cherry tomatoes, artichoke & fetta cheese on a tomato base



Stag & Hunter Hotel – Mayfield

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## Steaks

In 1824 the **Australian Agricultural Company** was formed with the stated aim of cultivating the wastelands of the new Australian colony. A year later, two **AAco** ships arrived in Sydney with 25 men, 12 women, 726 sheep and 8 head of cattle.

**AAco** is now one of the world's largest cattle companies, managing a herd of over 500,000 head of cattle across more than 8 million hectares.

**200g TENDERLOIN** 26.90

1824 Premium Beef | GF MSA

**250g RUMP** 28.90

Darling Downs Wagyu | Mb3+

The tastiest name in beef is produced from Wagyu / Angus cattle. Marble scores of 6+ help create an extraordinary depth of flavour & texture that gives you an eating experience you won't forget.

**300g STRIPLOIN** 29.50

1824 Premium Beef | MSA

**300g SCOTCH FILLET** 25.90

1824 Premium Beef | GF MSA

**400g RUMP** 25.50

1824 Premium Beef | GF MSA

**400g T-BONE** 29.90

Upper Hunter | Grass Fed

Another premium product from the Upper Hunter Valley. Grass fed & hormone free; guaranteed to deliver a true beef flavour every time.

**500g PRIME RIB** 43.90

1824 Premium Beef | MSA YGGF

1824 is produced from AAco's Santa Gertrudis based herd. Cattle are cross-bred resulting in a breed known as Barkly composite. Cattle are individually selected to carry the 1824 brand ensuring consistency & uniformity. Selected cattle are finished at the Gonnoo feedlot near Emerald in Qld on rations designed by Australia's leading nutritionists.

**1KG T-BONE** 53.90

1824 Premium Beef | GF MSA

AAco's premium cut of beef, displaying flavour & tenderness that is second to none. 1824 has been dry aged to ensure a superior eating experience.

All steaks come with your choice of  
Steak Fries or Smashed Idaho Potato & Salad

**THE FEAST (for 2)** 55.50

**A Feast ... for Two People**

120g Angus top sirloin, 120g grain fed scotch fillet, lamb cutlets, pork ribs, chipolata, crisp prosciutto, green beans, & potato skins served w/ side salad & sauces.

**Steak Seasoning** 2.00

"To enhance the flavour of your steak  
our Chefs recommend adding a seasoning"

GARLIC, LEMON & CHILLI WET RUB

or ... SWILL'N'GRILL SPICY RUB (MILD)

**Bread (single slices)**

GARLIC BREAD 1.50

GARLIC BREAD w/ CHEESE 1.75

BRUSCHETTA w/ BALSAMIC & FETTA 3.50

CHILLI & CORN BREAD 3.50

**Oysters**

NATURAL 14.50 | 22.50

KILPATRICK 16.50 | 25.50

**Salads & Sides**

CAESAR SALAD 12.90

... w/ CHICKEN 17.50

*Cos lettuce, bacon, croutons, soft fried egg,  
parmesan & a light anchovy dressing*

GARDEN SALAD 8.50

SIDE SALAD 4.50

STEAMED VEGETABLES 4.50

CHIPS 4.50

CHIPS w/ GRAVY 5.00

**Sauces** 2.50

CREAMY GARLIC • DIANE • MUSHROOM

PEPPER • NAPOLITANA • RICH GRAVY

**Toppers**

CHEESY PARMIGIANA 4.50

CREAMY GARLIC PRAWNS 5.50

CHEESY HAWAIIAN 6.50

Please ask staff about our...

## Delicious Desserts