



Starters

Garlic Bread	10.00
Loaf style baked garlic bread - V - Add cheese 2	
Soup of the Day	13.00
House made with market fresh ingredients, served with crusty bread - GFO	
Bruschetta	13.00
Salt cured Roma tomatoes, red onion, basil, olive oil topped with shaved Parmesan and sticky balsamic - V, GFO, DFO	
Spicy Chicken Wings	Small - 14.00 Large - 26.00
Tossed in Asian style house made sauce - DFO	
Steak Fries	12.00
Beer battered chips with tomato sauce - V	
Wedges	14.00
Seasoned wedges with sour cream and sweet chilli - V	

Stump Classics

Angus Beef Burger	24.00
House made beef pattie with bacon, egg, lettuce, onion, relish & pickle on a brioche bun, served with beer battered chips	
Steak Sanga	26.00
180g Black Angus porterhouse, American cheese, bacon, egg, lettuce & onion jam, all on a Turkish roll, served with beer battered chips	
Chicken Schnitzel	25.00
Crumbed chicken breast served with garden salad & beer battered chips	
Chicken Kiev	32.00
Chicken breast stuffed with garlic butter served with potato mash & vegetables	
Slow Braised Lamb Shank	32.00
Cooked in a red wine, tomato & vegetable sauce, served with creamy potato mash - DFO	
Pie of the Day	29.00
Roast of the Day - GFO	27.00
Served with roasted potatoes, vegetables & gravy	
Curry of the Day - GFO	25.00

Please check with our friendly staff for the Stump's daily specials

THE STUMP

◆ Est 1844 ◆

Mains

Tuscan Marinated Chicken Grilled chicken breast strips with a Tuscan salsa, served on yellow rice pilaf, sour cream & topped with fried greens – GF, DFO	33.00
Lasagne all' Emiliana House made lasagne with traditional Bolognese & bechamel sauce, served with a garden salad & crusty bread	32.00
Lemon Pepper Crusted Chicken Grilled marinated tenderloins served on a mixed salad with pear, walnuts, shaved parmesan & finished with balsamic glaze – GF, DFO	29.00
Nasi Goreng Chicken, pork, prawns & mixed vegetables, tossed with chefs special Nasi sauce & rice, topped with a chicken skewer & sunny side up fried egg – GF	29.00
Risotto Al Funghi Porcine mushroom & Arborio rice cooked in white wine, finished with thyme, baby spinach & freshly grated parmesan cheese – GF, V, VGO Add Chicken +3.0	28.00
Smoked Chicken Tortellini Tortellini parcels tossed in a creamy Napoli sauce with spinach, roasted capsicum & ricotta cheese, topped with parmesan cheese	28.00

Parma

All Parma's are served with beer battered chips & garden salad

Classic Chicken Parma Crumbed chicken breast topped with Napoli sauce, ham & mozzarella	27.00
Hawaiian Parma Classic Parma topped with grilled pineapple	28.00
Mediterranean Parma Classic Parma topped with a Mediterranean mix & kalamata olives	29.00
Pig Lover Parma Classic Parma topped with grilled bacon, fried egg & BBQ sauce	30.00
Mexican Parma Classic Parma topped with jalapenos, sour cream & corn chips	30.00
Surf and Turf Parma Crumbed chicken breast with grilled bacon & mozzarella cheese, topped with prawns in a creamy white wine sauce	34.00

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Chargrill

All Steaks are served with beer battered chips & garden salad

Porterhouse 300g Black Angus beef grilled to your liking & choice of sauce – GFO, DF	39.00
Scotch Fillet 300g Kilcoy beef grilled to your liking & choice of sauce – GFO, DF	47.00
Stump Rump 900g of Rump steak grilled to your liking & choice of sauce – GFO, DF	49.00
Eye Fillet 250g of Eye fillet beef grilled to your liking & choice of sauce – GFO, DF	54.00

CHOICE OF SAUCES

Gravy / Mushroom / Pepper / Dianne /
Garlic Butter / Creamy Garlic / Red Wine Jus – all GF
Add Creamy Garlic Prawns – GF **+7.0**

Seafood

Seafood Paella Saffron infused Arborio rice baked with a selection of seafood, chorizo, tomato, green peas & a hint of chilli	38.00
Sri Lankan Style Cuttle Fish Cooked in hot butter & house made chilli paste, tossed with banana peppers, Spanish onion, serve with Colombo style rice & topped with fried Asian greens – DF	38.00
Spaghetti Pescatore Selection of seafood cooked in white wine, extra virgin olive oil, garlic, lemon & parsley – DF - with Napoli sauce optional	38.00
Atlantic Salmon Grilled salmon fillet served with a Vietnamese herb salad & house made aioli on the side – GF, DF	39.00
Portarlinton Mussels Freshly steamed black mussels in a mildly spiced broth, served with crusty bread - GFO	33.00
Fish & Chips Beer battered flake with a garden salad, beer battered chips, served tartare sauce & fresh lemon	30.00
Salt & Pepper Calamari Lightly fried crusted calamari with a garden salad & beer battered chips, served tartare sauce & fresh lemon	28.00

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Desserts

Sticky Date Pudding House made pudding served warm with your choice of cream or ice cream	12.00
Crème Brulee Creamy vanilla custard with a caramelised topping	12.00
Pavlova Smash Crushed Pavlova with mixed berries & cream	12.00

Kids

All 11.50

Fish and Chips Battered Fish served with chips
Kids Pizza Ham & pineapple pizza served with chips
Chicken Tenderloins Grilled chicken tenders served with chips
Spaghetti Bolognese House made bolognese with parmesan cheese
Chicken Nuggets 6 Nuggets served with chips

Kids Desserts

All 3.00

Frog In The Snow Freddo in vanilla ice cream
Frog In The Pond Freddo in jelly

Seniors

Available Monday – Friday Only

Chicken Schnitzel Herb crumbed butterflied chicken breast served with chips and salad. Choice of sauce	20.00
Lamb's Fry and Bacon Traditional lamb fry served in a rich gravy on a bed of house made mashed potato - GF	20.00
Bangers And Mash Served with caramelised onion, gravy and house made mashed potato.	20.00
Fish & Chips Beer battered flake with a garden salad, beer battered chips, tartare sauce & fresh lemon	20.00
Roast of the Day Served with roasted potatoes, vegetables & gravy - GFO	20.00

Public Holiday Surcharge of 15%