KIDS MENU

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Nuggets & Chips - *DF* 15.0

Fish & Chips - *GFO, DF, A* 15.0

Spaghetti Bolognese - *GFO, DFO* 15.0

Chicken Schnitzel & Chips 18.0

Cheese Burger & Chips - *GFO, DFO* 18.0

DESSERTS

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Frog in the Snow 5.0

Frog in the Pond 5.0

Chocolate Brownie 8.0

With vanilla ice-cream & chocolate sauce - *GF*

Public Holiday Surcharge of 15%

THE CALEDONIAN INN

THE STUMP

Est 1844

PORT FAIRY

BISTRO MENU

Our menu is a nod to tradition with a modern flair,
featuring locally-sourced ingredients in every dish.
From hearty classics to fresh new favourites,
there's a plate for every palate.

Tuck in, relax, and savour the taste of
a Country Pub in the heart of Port Fairy.

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Bistro Open Times

11:30am - 2:30pm | 5:30pm - 8:30pm

ENTRÉE'S/SNACKS

Garlic Bread 12.0
Loaf style baked garlic bread - *V*
Add Cheese +2.0

Soup of the day 14.0
House made with market fresh ingredients,
served with crusty bread – *GFO*

Bread & Dips 16.0
Dips, crusty bread, lightly pickled veg - *GFO, V, VG*

Salt & Pepper Calamari 19.0
Lightly fried, crumbed & seasoned calamari served
with aioli & lemon – *DF, I*

Chicken Nibbles ..... Small – 16.0
Tossed in an Asian style glaze, Large – 28.0
toasted sesame & lemon - *DF, GF*

Croquettes 18.0
Smoked bacon, vintage cheddar & potato croquettes
served with curry mayo & Grana Padano

Fries 12.0
Served with tomato sauce or aioli

Wedges 16.0
Served with sweet chilli & sour cream

Also available all day Fri - Sun.

DESSERTS

Crème Brûlée 16.0
Served with dark chocolate coated scotch finger – *GFO*

Sticky Date Pudding 16.0
Served with whiskey butterscotch
& vanilla bean ice-cream

Chocolate Brownie 16.0
Served with spiced chocolate sauce & vanilla
bean ice-cream - *GF*

Dietary & Allergy Requirements

GF - Gluten Free
DF - Dairy Free
V - Vegetarian
VGO - Vegetarian
GFO - Gluten Free Option
DFO - Dairy Free Option
VG - Vegan
VO - Vegan Option

SENIORS

Chicken Schnitzel 22.0
Crumbed chicken breast served with coleslaw, fries & gravy

Bangers & Mash 22.0
Served with Guinness onion jam, mashed potato
& gravy – *GF*

Fish & Chips 22.0
Beer battered fresh Portland Flake, served with fries,
tartare sauce & lemon – *GFO, DF, A*

Roast of the Day 22.0
Roast dinner served with duck-fat roasted potatoes,
with seasonal vegetables & gravy - GFO, DF

SEAFOOD

Seafood Linguine 39.0
Linguine pasta served with mussels, prawns,
calamari, & flake with garlic, white wine, chilli,
fresh herbs & lemon - *GFO, M, DFO*

Barramundi 34.0
Pan seared barramundi (humpty-doo) served
with roasted beetroot puree, crisp potato rosti,
charred broccolini, pickled shallot & fresh herbs - *DFO, GFO*

Fish & Chips 30.0
Locally sourced fresh fish served with coleslaw,
fries, tartare sauce & lemon - *DF, GFO, A*

Salt & Pepper Calamari 30.0
Lightly fried, crumbed & seasoned calamari served
with coleslaw, fries, aioli & lemon - *DF, I*

Salmon 36.0
Pan seared Tasmanian salmon served with
red pepper romesco, roasted buttered chats
& toasted hazelnut crumb - *GF, A*

Seafood Chowder 32.0
Creamy chowder stacked with prawns, flake, calamari,
mussels & salmon served with local toasted focaccia - *I, A*

SIDES

Mashed Potato 8.0
Seasonal Vegetables 8.0
Greek Salad 8.0

Sides only to be ordered with another course.

Seafood Source

A = Australian

I = International

M = Mixed

STUMP CLASSIC

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Chicken Schnitzel 27.0
300gm crumbed chicken breast served with coleslaw, fries, gravy & lemon

Chicken Parma 31.0
300gm crumbed chicken breast, Napoli, smoked ham & mozzarella served with coleslaw & fries

Surf & Turf Parma 39.0
300gm crumbed chicken breast, Napoli, smoked ham, mozzarella & prawns with a creamy garlic sauce, served with coleslaw & fries – *I*

Eggplant Parma 26.0
Marinated & crumbed eggplant with Napoli & mozzarella, served with coleslaw & fries – *V, DPO*

Chicken Kiev 32.0
Chicken breast stuffed with garlic butter served with creamy garlic sauce, mashed potato & seasonal vegetables – *GF*

Roast of the Day ..... POA
Roast dinner served with duck-fat roasted potatoes, with seasonal vegetables & gravy – *GFO, DFO*

Curry of the Day ..... POA
House made with market fresh ingredients, served with basmati rice & poppadom – *GFO*

Bangers & Mash 26.0
Served with mash potato, Guinness onion jam & gravy – *GF*

MAINS

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Confit Duck 34.0
Served with brown butter cauliflower puree, charred broccolini, duck fat roast potatoes & cherry jus – *GF*

Beef Short-Rib 45.0
Red wine braised beef short-rib served with mash, charred broccolini & red wine Jus – *GF*

Steak Sanga 32.0
180g scotch fillet, American cheese, lettuce, Guinness onion jam & aioli, in a toasted Turkish roll served with fries & a curry mayo – *GFO, DFO*

Mushroom Risotto 30.0
Served with a trio of mushrooms, garlic & white wine, fresh herbs, topped with Grana Padano and truffle oil – *V, GF*

Stump Cheeseburger 28.0
Beef patty, bacon, shredded iceberg, house pickles, aioli & American cheese in a toasted milk bun served with fries & a curry mayo – *GFO, DFO*

Charred Cauliflower Steak 24.0
Served with pea & herb puree, pearl barley salad and toasted pepitas – *GF, VG*

Roast Miso Pumpkin 24.0
Served with whipped goats' cheese, toasted buckwheat granola, miso glaze, watercress & pickled shallot salad – *V, VO*

CHARCOAL ROTISSERIE

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Available

Mon – Thur from 5:00 PM | Fri – Sun 12 PM - 9 PM

Charcoal Grill Plate – *VO, VGO, GFO*

Slow-roasted rotisserie meat, served with roasted chat potatoes, Greek salad & chimmi-churri

Choice of
- **Garlic & Rosemary Lamb Shoulder** 36.0
- **Harissa Chicken** 32.0
- **Garlic & Rosemary Chicken** 32.0
- **Wood-fired Miso Pumpkin** 28.0

Souvlaki – *V, VGO, GFO*

Slow-roasted rotisserie meat, tzatziki & Greek salad wrapped in pita bread, served with fries & aioli

Choice of
- **Garlic & Rosemary Lamb Shoulder** 28.0
- **Harissa Chicken** 26.0
- **Garlic & Rosemary Chicken** 26.0
- **Wood-fired Miso Pumpkin** 24.0

This menu operates independently from our main kitchen, Varying wait times maybe experienced.

Beef & Guinness Pie 30.0

Our signature pie filling served with mashed potato, mushy peas & gravy

CHARGRILL

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Porterhouse 46.0

300gm mb3+ Coorong black angus 100 day grain fed beef – *DFO, GF*

Scotch Fillet 56.0

300gm mb2+ Union Station 100 day grass fed beef – *DFO, GF*

Eye Fillet 54.0

250gm mb3+ Coorong black angus 100 day grain fed beef – *DFO, GF*

Stump Rump 62.0

900g of our signature rump steak – *DFO, GFO*

**All steaks cooked to your liking, served with market fresh salad, fries & your choice of sauce or compound butter.*

Choice of Sauces: all GF

Gravy / Red wine Jus / Pepper Gravy / Mushroom Gravy
Garlic Butter / Café' de Paris Butter

Add Creamy Garlic Prawns +10.0

WOODFIRED PIZZA

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Available

Mon – Thur from 5 PM - 8:30 PM | Fri - Sun 12 PM - 9 PM

Margherita 24.0

Napoli, bocconcini, mozzarella, basil – *V*

Garlic 22.0

Confit garlic butter, mozzarella, rosemary, Grana Padano – *V*

Capricciosa 25.0

Napoli, mozzarella, smoked ham, mushroom, olives & anchovies

Pepperoni 25.0

Napoli, mozzarella, pepperoni, oregano,
chilli flakes, Grana Padano

Prosciutto 27.0

Napoli, mozzarella, prosciutto, jalapeno, Grana Padano

Hawaiian 25.0

Napoli, mozzarella, smoked ham, pineapple, Grana Padano

Aussie 25.0

Sugo, mozzarella, ham, free-range egg & cheese on top

Stump Garden 24.0

Napoli, mozzarella, roasted pumpkin, fire-roasted
peppers, feta, pesto & pickled red onion – *V*

Frutti Di Mare 29.0

Napoli, mozzarella, garlic, Portland Flake,
calamari, prawns, cherry tomato, lemon – *M*

BBQ Chicken 25.0

Napoli, mozzarella, grilled chicken, bacon,
red onion & BBQ sauce

Roast Lamb 28.0

Napoli, mozzarella, roast lamb shoulder, fire roasted
red peppers & tzatziki

Add Gluten Free Bases + $5 extra

Pizza's operate independently from our main kitchen.
Varying wait times maybe experienced.

Takeaway Pizza Available

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Mon to Thur - 5 PM to 8:30 PM

Fri to Sat - 12 PM to 9 PM

Sun - 12 PM to 8:30 PM