

DINING MENU

ENTREES/SHARED PLATES

- Charcuterie board for 2** \$29
selection of cured meats, pickled vegetables, house bread, chipotle hummus and sharp cheddar (GFO)
- Veggie platter for 2** \$26
selection of roasted and pickled vegetables, house bread, cheddar, chipotle hummus and seasonal fruit (GFO) (VEG)
- Warm house bread** \$13
with native dukkah spice, olive oil and balsamic vinegar (V) (GFO)
- Thai chicken balls** \$21
Asian style slaw with Thai dressing and crunchy toasted peanuts (GF)
- Lamb koftas** \$21
Greek salad, goats cheese and tzatziki (GF)
- Crumbed Brie** \$24
drunken figs and house made lavosh (VEG)
- Three cheese arancini** \$17
red pepper pesto, aioli and crispy leeks (VEG) (GF)
- Spiced crumbed cauliflower** \$17
green chilli sambal and fresh tomato and lime salsa (VEG)
- Five spiced calamari** \$19
pickled oyster mushrooms and citrus aioli (GFO)

SIDES

- Side salad**, roast vegetables, rocket and pesto (V) (GF) \$8
- Grilled and buttered broccolini** \$13
with flaked almonds (VEG) (GF)
- Italian style roast potatoes** \$12
topped with red pepper pesto (VEG) (GF)
- Crispy fries** with garlic aioli (VEG) \$12

MAINS

- Striploin of kangaroo** \$36
beetroot puree, roasted kipfler potatoes, warrigal greens, goats cheese and spicy pear puree (GF)
- Fresh fish of the day** \$36
rice noodles, snake beans, green curry sauce and sprout slaw (GF)
- Seafood spaghetti** \$34
mussels, calamari, prawns, chilli in a white wine butter sauce with tomato and fresh basil
- Chicken ballotine** \$29
prosciutto and sage filling, currant and vegetable couscous, lemon myrtle labneh, grilled lime
- Coconut curry laksa** \$26
vermicelli noodles, tofu, pumpkin, bok choy and sprout salad (V)
Add chicken \$4
- Warm falafel and couscous salad** \$24
roasted vegetables, tahini dressing and grilled corn (VO)
- Pesto bucatini** \$26
heirloom tomatoes, warrigal greens and lemon (V)

NEARLY PUB CLASSICS

- Chicken parma** \$28
Italian style roast potatoes & garden salad
- 300g Black Angus rump steak** \$45
Italian style roast potatoes, parsnip puree, baby broccoli and your choice of red wine jus, pepper sauce or gravy (GF)
- Furphy battered fresh fish and chips** \$28
tartare, pear and parmesan salad
- Boeuf bourguignon kinda pie** \$28
hand cut potato wedges, roasted vegetables, red wine jus
- Wagyu beef burger** \$26
caramelised red onion, bacon, red pepper pesto, cheddar and chips

(Veg) Vegetarian | (V) Vegan | (VO) Vegan Option | (GF) Gluten Free | (GFO) Gluten Free Option

While we make every effort to identify common ingredients that may cause allergic reactions, traces of such ingredients may remain.
If you have specific dietary requirements please let us know and we will do our best to accommodate you.



You are always welcome at The Stags!

One of Williamstown's oldest watering holes, the Stag's Head began life as a pub in 1859 when it was originally called the Shamrock Hotel by owners, the Brew family. It became the Stag's Head Hotel in 1866/7 and has remained a favourite of locals and visitors alike ever since.

The Bennett family are delighted to welcome you to the freshly restored "Stags" and aim to provide you with delicious food, excellent service and a great choice of beverages. We sincerely hope you enjoy your time here.

OUR FOOD PHILOSOPHY

Made from scratch, using locally sourced, fresh, in-season produce, cooked with heart for our local community.

DINING AVAILABLE

Monday - Sunday: 12noon – 8.30pm



DINING MENU