



BREAKFAST

UNTIL 11.30AM

- Breakfast Burger** 14
FREE RANGE EGG, CRISPY BACON, SMASHED AVOCADO, LETTUCE, TOMATO, AIOLI ON A TOASTED MILK BUN.
- Eggs Benedict** 20
HOMEMADE HOLLANDAISE WITH A GLAZED MAPLE & FIVE SPICED LEG HAM.
+ Add salmon (4)
- Avocado Crush** (GF option available) 16
ON TOP SOURDOUGH WITH SOFT GREEN PEPPERCORNS, HERBS AND CHARRED LIME.
- Buttermilk Pancakes** 22
WITH SEASONAL FRUIT, MAPLE SYRUP AND VANILLA ICE-CREAM.
- Traditional Breakfast** (GF option available) 15
TWO FREE RANGE EGGS YOUR WAY ON TOASTED SOURDOUGH.
+ Add bacon (4), mushroom (3), spinach (3), avocado (3), tomato (2), salmon (4), potato rosti (4), sausage (4), baked beans (3)
- The Stanton** (GF option available) 28
TWO FREE RANGE EGGS YOUR WAY, TOASTED SOURDOUGH, BACON, MUSH, SAUSAGE, TOMATO, MIXED BEANS, SPINACH AND POTATO ROSTI. DESIGNED FOR A HEALTHY APPETITE.
- Green Breakfast** (GF) 19
KALE, BROCCOLI, AVOCADO, PEAS, TAHINI AND PEPITAS WITH 2 ORGANIC POACHED EGGS.
- Banana Bread — individual tin** 13
BAKED IN HOUSE DAILY, EACH INDIVIDUAL SERVE HAS TWO BEAUTIFULLY RIPE BANANAS FOLDED IN, ALONG WITH A CINNAMON SPICED RICOTTA SPREAD AND FRESH BERRIES.
- Mushroom Medley** 18
SAUTÉED AND LIGHTLY SEASONED TOSSED WITH DOUBLE CREAM AND THYME ON TOASTED SOURDOUGH.
- Winter Porridge** 18
A CREAMY VEGAN WINTER PORRIDGE OF OATS AND OAT MILK. TOPPED WITH OVEN ROASTED WINTER FRUITS (SUCH AS RHUBARB, QUINCE, FIG...) A QUENELLE OF COCONUT YOGURT, WALNUTS CARAMELISED IN MAPLE SYRUP.

BANANA BREAD

Our banana bread is freshly baked in house every day. We bake 2 bananas into each and every loaf. This is how great banana bread should taste.

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BOWL OF SHOESTRING FRIES

\$8.50



Rest of Day

11.30AM ONWARDS

- Tuna Niçoise** (GF option available) 25
TRADITIONAL SOUTHERN FRENCH LUNCH SALAD WITH A FRESHLY SEARED TUNA STEAK, KIPFLER POTATOES, GREEN BEANS, DICED TOMATOES, BLACK OLIVES, COS LETTUCE AND BOILED ORGANIC EGG TOSSED TOGETHER IN A LEMON AND OLIVE OIL DRESSING
- Stanton Burger** 19
200G HOUSE-GROUND BEEF PATTY, BACON, CHEESE, TOMATO, LETTUCE, RELISH, SWEET MUSTARD, SWEET PICKLES AND SHOESTRING FRIES.
- Crispy Chicken, Avocado & Bocconcini Salad** 22
HAND CRUMBED CHICKEN BREAST STRIPS, ENCRUSTED WITH LEMON ZEST AND HERBS WITH MIXED LEAF SALAD, CHERRY TOMATOES AND A SEEDED MUSTARD DRESSING.
- The Stanton Pie** 24
BAKED IN HOUSE EVERY DAY, SERVED WITH SALAD AND SHOESTRING FRIES.
- Beef Ragout with Pappardelle** 26
A RAGOUT OF SLOW BRAISED BEEF IN TOMATOES AND MIREPOIX TOSSED WITH FRESH EGG PAPPARDELLE AND TOPPED WITH FRESHLY SHAVED GRANA PADANA
- Fish & Chips** 24
GRILLED BARRAMUNDI WITH SHOESTRING FRIES, PICKLED GHERKIN AND HOMEMADE RUSTIC TARTARE.
- Quiche of the Day** 22
BAKED FRESH DAILY WITH AND A GARDEN GREEN SALAD AND TOMATO RELISH.
- Smoked Salmon Croquettes** (GF) 24
SMOKED SALMON, CREAM CHEESE & POTATO CROQUETTES WITH A BABY SPINACH & RED ONION SALAD, SERVED WITH A SOFT POACHED EGG AND HOLLANDAISE
- French Lentil Salad** (GF & VG) 24
BRAISED PUY LENTILS IN A VEGETABLE STOCK, SERVED WARM AND TOPPED WITH ROASTED BEETROOT, ORANGE SEGMENTS AND ROCKET WITH MEREDITH GOATS CURD. DRESSED WITH A TARRAGON VINAIGRETTE.
- Lemon Pepper Calamari** (GF) 23
FRESHLY CRUMBED & SEASONED CALAMARI WITH A FENNEL AND CITRUS SALAD, SERVED WITH A ROASTED GARLIC AIOLI.
- Fajita Vegan Bowl** (VG, GF) 23
A FAJITA STYLE VEGAN BOWL WITH PAN FRIED CAPSICUM AND RED ONION STRIPS SPICED MEXICAN STYLE. SERVED ON TOP OF A BED OF BROWN RICE WITH GRILLED CORN, AVOCADO, COCONUT YOGURT CORIANDER, LIME AND SWEET POTATO CRISPS

MON-FRI BUSINESS LUNCH 1 COURSE & WINE OR BEER

\$30

YOUR CHOICE OF ANY MENU ITEM & ANY GLASS OF WINE

BOOKINGS ARE ESSENTIAL. VALID MON-FRI 11.30AM-3PM, NOT INCLUDING PUBLIC HOLIDAYS



Wine

BY THE GLASS & BOTTLE

WHITE

	GLASS/BOTTLE
2019 NICK O'LEARY CHARDONNAY - TUMBARUMBA, CANBERRA FULL OF PEACHES AND APRICOTS, WITH FOCUSED ACID PRECISION.	14/56
2018 FREEMAN BIANCO PINOT GRIGIO - HILLTOPS, NSW WHITE BLOSSOM AND APPLE ON THE NOSE WITH PEAR AND QUINCE ON THE PALATE, COMPLEMENTED BY FRESH ACIDITY.	12/48
2020 LARKHILL RIESLING - BUNGENDORE, CANBERRA A BIODYNAMIC RIESLING FULL OF MINERALITY AND CITRUS, AS FRESH AS A BRISK CANBERRAN MORNING.	15/56

ROSE

	GLASS/BOTTLE
2019 NICK O'LEARY ROSE - HALL VALLEY, CANBERRA LADEN WITH STRAWBERRIES AND CHERRIES, IT IS CRISP, FRESH, AND ALMOST DEMANDS SUMMERY LAKESIDE DRINKING	13/48

RED

	GLASS/BOTTLE
2018 NICK O'LEARY Shiraz - HALL VALLEY, CANBERRA MEDIUM TO FULL-BODIED, FINE GRAINY TANNIN, A WHOLE LOT OF SPICY GREENERY OF WHOLE BUNCH, TRUFFLE, BLACKBERRY, DRIED HERB AND FLOWERS.	14/56
2017 FREEMAN GORVINA RONDINELLA - Hilltops, NSW THE TWO VARIETIES ARE BLENDED TOGETHER HERE TO CREATE A WHOLESOME, FULL BODIED STYLE OF RED WINE, WITH DARK CHERRY AND LEATHERY GOODNESS TAKING UP CENTRE STAGE.	12/48
2020 SILKMAN ESTATE PINOT NOIR - Hunter Valley, NSW TASTING PLUMS & CHERRIES WITH AROMATICS OF ROSE PETAL AND VIOLETS, FOLLOWED BY SAVOURY ELEMENTS ON THE PALATE OF ANISEED, DRIED BAY LEAF AND EARL GREY TEA.	15/60

BEER & CIDER

PERONI	9.5
PERONI LEGGERA	9.0
HILTOPS CIDER	8.8

COLD DRINKS

Soft Drink

COKE, COKE ZERO, SPRITE	4.5
GINGER BEER	5.2
SPARKLING WATER (LRG)	6.8

Milk Shakes

CHOCOLATE, STRAWBERRY, CARAMEL, VANILLA	7.5
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Iced Milk Drinks

ICED COFFEE W CREAM & ICE CREAM	8.5
ICED CHOCOLATE W CREAM & ICE CREAM	8.5
ICED LATTE, MILK & ICE	6.5
ICED LONG BLACK	6.5

Juice

ORANGE OR APPLE	6.5
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COFFEE

STANTON 100% ORGANIC BLEND

REGULAR	\$4.20
MEDIUM	\$5.20

Latte, Flat White, Cappuccino, Long Black, Short Black, Ristretto, Macchiato, Hot Chocolate

STANTON DECAF

REGULAR	\$4.20
MEDIUM	\$5.20

Swiss water process method. 100% chemical free, eco-friendly decaffeination process.

SOY, ALMOND & LACTOSE-FREE	EXTRA 60¢
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TEA

TEA POT - INFUSER BAGS (Refills \$3)	\$5.2
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English Breakfast, Earl Grey, Chamomile, Green Tea, Peppermint, Lemongrass & Ginger

STANTON COFFEE BLEND 100% ORGANIC

TASTING NOTES: SOFT VANILLA, CITRUS, DARK CHOCOLATE, SWEET & JUICY RED BERRY
ETHICALLY SOURCED GREEN BEANS
ROASTED LOCALLY IN OUR SYDNEY ROASTERY

OUR BEANS ARE USUALLY GROWN IN STRIPS OF LAND THAT SLOPE OVER 50 DEGREES, WITH SOME STRIPS ON AN INCLINE OF 80 DEGREES. MOSTLY SHADE GROWN UNDER TREES THAT CAN INCLUDE WALNUTS, AVOCADO AND VARIOUS FRUIT AND NATIVE SPECIES. ALL OF OUR COFFEE FARMS ARE ORGANIC PRODUCERS.