



THE STALLIONS

RESTAURANT & BAR

Menu

T o s t a r t

Winter Warmer Soup

seasonally inspired, ciabatta bread (Vega, vg, gf)

-18

Yellow Fin Tuna Crudo

peppery greens, yuzu, smoked chilli, melon, orange (gf)

-27

Alpine "Fondue" Dip

Jarlsberg cheese, sunchoke, spinach & ciabatta toast (vg, gfa)

-23

Baby Squid

Yum Yum sauce, cucumber, watermelon radish, chili (gf)

-23

Pork Belly

fennel, rocket, smoked apple, creamed & pickled onion (gf)

-26



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Main plates

Snowy Mountains Spiced Lamb Shoulder
potato fondant, whipped parsnip, chimichurri, natural lamb jus (gf)
-49

The Stable Southern Highlands Steaks
Scotch Fillet 300g -60 | Eye Fillet 200g -55 | Rib Eye Bone In 500-600g -85
potato fondant roasted in thyme & confit garlic, sunchoke, natural beef jus (gf)

Surf & Turf Prawns (gf)
+béarnaise sauce (gf) -4 | +truffle & bone marrow butter (gf) -4
-28

Cedar Wood BBQ Rainbow Trout
whole fish 400-600g for 1-2 ppl | rocket, radish maple & yuzu vinaigrette (gf)
-MP

Duck Leg
lentils du puy, rhubarb, celeriac, blackberry & bird jus (gf)
-51

Seasonally Inspired Pasta
please speak with our wait staff (gfa)
-42

Sides

Winter Carrots | agrodolce (veg, gfa) -15
Brussels Sprouts | maple, onions (veg, gfa) -15
Chicory & Frisée Salad | radicchio, endive, radish, avocado, pineapple vinaigrette (veg, gfa) -16



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T o f i n i s h

Camp Fire S'mores
graham cracker cookie crumb, milk chocolate, toasted marshmallow,
vanilla bean ice cream

-24

Warm Apple And Pear Tarte Tatin
salted caramel, waffle ice cream

-24

Warm Sticky Toffee Pudding
dates, salted toffee, thick cream

-24

K i d s m e n u

Chicken Schnitzel and Chips | panko breadcrumbs -18
+ parma toppings, napoli, ham, mozzarella cheese -3

Fish and Chips | battered fish, tartare -18

Pasta Alfredo | creamy parmesan sauce (vg, gfa) -18

Steak And Chips (gf) - 18

Complementary ice cream for dessert with toppings



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Bar Menu

Chicken Schnitzel | panko crumbed, chips & slaw -36
+parma topping -4

Fish "N" Chips | apple cider battered flathead, tartare sauce, chips, slaw -36

Buffalo Chicken Wings ½ kg | blue cheese sauce, bread "N" butter pickle (gf) - 25

Steak Frites | The Stable Southern Highlands Beef
300g Scotch Fillet -60 | Eye Fillet 200g -49 (gf)
+natural beef jus -4 | +béarnaise sauce -4 | +truffle & bone marrow butter -4

Chicory & Frisée Salad | radicchio, endive, radish, pineapple vinaigrette (veg, gf) -24

Chips | aioli (vega) -15

B u r g e r s

Highlands Burger | American cheese, pickles burger sauce, onions, lettuce, tomato (gfa)-29
Blue Cow Burger | bacon, Stilton blue cheese, head lettuce & onions (gfa) -29
Buffalo Fried Chicken Burger | slaw, head lettuce ranch & pickles (gfa)-29

P i z z a s

Tropic Thunder | napoli, ham, pineapple, pickled onion, jalapeno, mozzarella -30
Nduja Spicy Salami | napoli, mozzarella, chili honey & grana padano, -30
Wild Mushroom | comfit garlic & cream base, thyme, fresh mozzarella, truffle, rocket
(vega) -30
Prawn | napoli, cherry tomato, lemon zest, fresh mozzarella, rocket -36
Tandoori Chicken | mango chutney, spanish onion, capsicum, coriander, mozzarella,
yogurt -30



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Breakfast Menu

OG Benedict |

two poached eggs, smoked bacon, hollandaise sauce, English muffin -25

All Mountain Breakfast |

two eggs, bacon, beans, tomatoes, hash-browns & sourdough toast (gfa) -32

Smoked Salmon Bagel |

Whipped cream cheese, dill, capers, lemon - 21

Stables Bagel |

smoked bacon, fried egg, onion jam, tomato, lettuce, avocado, chipotle mayo -19

Apple "Pie" Waffles |

apples, maple syrup, vanilla bean ice cream -26

Breakfast Roll |

smoked bacon, fried egg, lettuce, tomato, chipotle mayo, onion jam (gfa) -18

Porcupine Rocks Granola Bowl |

apple, berries, dates, mint, yogurt & choice of milk -21(vga)

Two Eggs Your Way |

poached, scrambled, or fried -16 (gfa,veg,dfa)

| smoked bacon 5 | avocado 5 | wild mushrooms 4 | smoked salmon -6 | spinach -4 |
| potato "fat chip" hash 4 | fresh or grilled tomato 4 | one egg -5 | hollandaise sauce -4 |



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This holiday, indulge in a reimagined dining experience at The Stallions Restaurant & Bar. Our culinary vision blends modern techniques with alpine-inspired flavours, celebrating the region's rich bounty through house-made dishes that evolve with the seasons. In collaboration with local farmers and producers, our menu focuses on sustainability and the boldest, freshest ingredients—each plate crafted to create a truly memorable experience.