

# dinner

5pm - 10pm

## SMALL PLATES

<b>oysters</b> 🍷	fresh selection <i>served with mignonette, horseradish, lemon, notorious h.o.t.</i>	1/2 dozen \$18, dozen \$34
<b>warm bread</b> 🍴	mix of fresh local bread, seasonal butter	\$7
<b>olives</b> 🍷 🌿	marinated in fresh herbs and olive oil	\$7
<b>onion dip &amp; chips</b> 🍴	caramelized onion, fresh chives and tortilla chips	\$9
<b>soup du jour</b>	chefs' daily creation	\$10
<b>truffle fries</b> 🍴	fresh herbs, truffle oil and grana padano, Stonesedge aioli	\$10
<b>sin fries</b>	fries, gravy, green onions and cheese curds	\$10
<b>wings</b>	1 pound dry rubbed with secret spice and served with buttermilk ranch <i>choice of sauce: notorious h.o.t., après lager bbq or maple hoisin</i>	\$18
<b>braised pork ribs</b>	tossed in Gibbons après lager bbq sauce, served with green onion and buttermilk ranch <i>add notorious h.o.t. for \$2</i>	\$17
<b>charcuterie board</b>	cured meats, local cheeses, pickles, house made mustard and chutney	\$25
<b>mac and cheese</b>	cavatappi noodle, smoked boerenkaas, peas, cheezies dust, garlic panko <i>add bacon \$3 add short rib \$5</i>	\$12
<b>grilled carrots</b> 🌿	cashew butter, pumpkin seeds, garlic oil	\$12
<b>baked camembert</b> 🍴	roasted black garlic spread, pickled peppers, crostini	\$18
<b>blackened chicken</b>	chef's blackening spice, house made buttermilk ranch, green onion, almonds	\$15
<b>prawn cocktail</b> 🍷	citrus poached prawns, wonton chips with togarashi aioli	\$16
<b>scallops</b>	pan seared with pea puree, truffle creme fraiche, crispy potato	\$17
<b>fresh mussels</b>	bacon, fennel, white wine pepper cream sauce, fresh basil, garlic baguette	\$19
<b>charred broccolini</b> 🍴	apple balsamic reduction, toasted almonds, grana padano	\$12

## GREENS

<b>o.g.</b> 🍷 🌿	mixed greens, maple vinaigrette, cucumber, grape tomato, carrot, sunflower seed, cranberry, radish	\$16
<b>the big salad</b> 🍷	greens, celery, dried cranberries, pulled chicken breast, bacon, red onion, red pepper, dijon, cranberry vinaigrette, almonds	\$18
<b>kale caesar</b> 🍴	fresh mixed kale, grana padano, cured egg yolk and garlic confit panko	\$17

*add bacon \$4, prawns (two) \$5 or scallops \$10 each, chicken breast \$7, trout fillet or beef short rib \$12*

## BURGERS

choice of soup, salad or fries

<b>vegan burger</b> 🌿	black bean quinoa and mushroom patty with lettuce, tomato, pickle, Gibbons après lager bbq sauce on multigrain bun	\$19
<b>stonesedge burger</b>	63 acres beef patty, stonesedge aioli, onion bacon jam, tomato, lettuce, pickle, crispy onion ring, aged cheddar on brioche bun	\$21
<b>chicken burger</b>	chefs blackening spice, aged cheddar, tomato, lettuce, garlic aioli on brioche bun	\$20

## LARGE PLATES

<b>beef short rib</b>	duck fat fried fingerlings, broccolini, wild mushrooms, peppercorn sauce	\$39
<b>steelhead trout</b> 🍷	bacon, brussels and potato hash, spinach, parsnip puree, maple hoisin butter	\$35
<b>spanky's bowl</b>	quinoa, sweet potato, spinach, grilled red pepper, carrot, curry cauliflower, crispy chick peas, curry cashew sauce	\$29
<b>chicken supreme</b>	bacon beer and cheddar cornbread, brussel sprouts, cauliflower, Gibbons après lager bbq sauce	\$32

*add bacon \$4, prawns (two) \$5 or scallops \$10 each, chicken breast \$7, trout fillet or beef short rib \$12*



🌿 VEGETARIAN - May Contain dairy/eggs

🍷 GLUTEN-FREE

🌿 VEGAN

18% gratuity may be applied to groups of 6 or more

30/10/2018

Gibbons