SPARKLING AND CHAMPAGNE

		GLASS		BOTTLE	
Hardys 'The Riddle' Brut	Multi Regional, Aus	7.5	6.5	29	26
Bella Ridge Estate "Demi-Sec" (off-dry)	Swan Valley, WA	14	11	55	49
Faber Vineyard "Blanc de Blanc"	Swan Valley, WA	14	12	65	58
Mascareri Prosecco	Friuli, Italy	9	7.5	43	38
G.H. Mumm Cordon Rouge	Champagne, Fr			95	85

WHITE WINE

		GLASS		BIG GLASS		BOTTLE	
Katherine Hills Sauvignon Blanc	South Eastern Aus	7	6	11.5	10	28	25
Mandoon Estate Sauvignon Blanc	Swan Valley, WA	9	8	15	13	45	38
Success Hill Semillon Sauvignon Blanc	Swan Valley, WA	9	7.5	15	12.5	39	34
Harewood Estate Riesling	Denmark, WA	9.5	8.5	15	14	45	39
Trevelen Farm "Katie's Kiss" Sweet Riesling	Great Southern, WA	9	7.5	15	12.5	41	37
Pizzini Wines Pinot Grigio	King Valley, VIC					45	39
Bella Ridge Estate Chenin Blanc	Swan Valley, WA					58	49
John Kosovich Chardonnay	Swan Valley, WA					42	40
Howard Park Flint Rock Chardonnay	Margaret River, WA	9	8	15	13	46	39

ROSÉ

		GLASS		BIG GLASS		BOTTLE	
Success Hill by Bella Ridge Estate Rosé	Swan Valley, WA	9	7.5	15	12.5	39	34

RED WINE

		GLASS		BIG GLASS		BOTTLE	
Harewood Estate Pinot Noir	Denmark, WA	9.5	8	15.5	13	41	38
Katherine Hills Shiraz	South Eastern Aus	7	6	11.5	10	28	25
Success Hill by Bella Ridge Estate Shiraz	Swan Valley, WA	9	7.5	15	12.5	39	34
Howard Park "Leston" Shiraz	Margaret River, WA					64	54
Bella Ridge Estate Shiraz	Swan Valley, WA					58	48
Flametree Embers Cabernet Sauvignon	Margaret River, WA	9	7.5	15	12.5	39	35
John Kosovich Cabernet Sauvignon	Pemberton, WA					55	45
Four Sisters Merlot	Central Victoria	9	8	15	13	39	36
Caravino Winery Tempranillo	Swan Valley, WA	11	9	18	15	44	39
Bella Ridge Estate GSM	Swan Valley, WA					59	49

COCKTAILS

Woo Woo finlandia vodka, peach schnapps, topped with cranberry juice	17	15
New York Sour gentleman jack, lemon juice, sugar syrup, whites, dash of red wine	20	18
Midori Sour midori, lemon juice, whites	17	15
Chambord Royale chambord, lemon juice, topped with prosecco	17	15
Tommy's Margarita el jimador reposado, lime juice, agave nectar	17	15
Fruit Tingle finlandia vodka, blue curacao, topped with lemonade, grenadine	17	15
Strawberry Daquiri bacardi, lime juice, sugar syrup, strawberry puree	17	15
Japanese Slipper midori, cointreau, lime juice	17	15
Vanilla Mule vanilla vodka, topped with ginger beer, lime wedges	15	13
Dark & Stormy sailor jerry's, topped with ginger beer, lime wedges	15	13
Stirling Fling tanquerey gin, orange juice topped with lemon squash, dash of grenadine	17	15
Espresso Martini lexington hill espresso	17	15
Barrel Aged Negroni campari, tanqeray gin, martini rosso vermouth	20	18
Barrel Aged Old Fashioned woodford reserve, sugar syrup, dash of orange bitters	20	18
Paradise Punch finlandia vodka, southern comfort, amaretto, lime cordial, grenadine, topped with pineapple, orange	17	15

Have you claimed your CELLAR KEY?

It's FREE to join! Sign up at our bottle-shop to unlock immediate benefits

Discounts off all beverage prices
10% off best available accommodation rates
5% off bottle-shop purchases*

Simply transact once every 3 months to retain your cellar key
**T&Cs can be found on our website*

BEER & CIDER ON TAP

	MIDDY		PINT		JUG	
Swan Valley Lager	3	2.5	7	2.99	17.5	7.5
Alby Crisp Lager	5.5	4.5	9	8	22.5	20
Swan Draught	5.5	4.5	9	8	22.5	20
Furphy Ale	6	5.5	10.5	9.5	26	23.5
Single Fin	5.5	5	10	9	25	22.5
Atomic Pale	5.5	5	10	9	25	22.5
Heineken	6	5.5	10.5	9.5	26	23.5
Hello Sunshine Cider	5.5	4.5	9	8	22.5	20

SOFT DRINKS

	MIDDY		PINT	
Coke, Coke Zero,	3	2.5	5	4.5
Lemonade, Solo Sunkist	3	2.5	5	4.5
Soda Water, Tonic	3	2.5	5	4.5
Lemon Lime & Bitters	3.5	3	5.5	5
Apple, Orange, Pineapple Juices	3	2.5	5	4.5
Cranberry Juice	4	3	6	5
Red Bull Can	6	5		
Soft Drink Cans	4	3.5		

AUSTRALIAN BEER

Cascade Light	6	5
Great Northern Super Crisp	7.5	6.5
Emu Export Can	7	5.5
Victoria Bitter Can	7	6
Carlton Dry	8	6.5
Crown Lager	9	7
Hahn Super Dry	8	7
Tooheys Extra Dry	8	6

INTERNATIONAL BEER

Corona	9	6.5
Stella Artois	9	7
Peroni Nastro Azzurro	9	7.5
Asahi Super Dry	9	7
Guinness	9	7.5
Kilkenny	9	7.5

CRAFT BEER

James Squire 150 Lashes	9	7.5
Little Creatures Pale Ale	10	8
Nail MVP	10	8.5
Feral Hop Hog	10	8.5
Mash Indian Ale	10	8.5
Mash 'Little Neipa'	10	8.5
Matso's Ginger Beer	11	9.5
Mash 'Guvnor' Pale Ale	13.5	10
Nail VPA	12.5	10
Nail Super VPA	14	12

CIDER

Strongbow Dry	7.5	6.5
Somersby Apple / Pear	8	7
Rekorderlig Strawberry & Lime	11	9.5

GIN

Gordon's	7.5	6.5
Tanqueray	8.5	7.5
Bombay Sapphire	8.5	7.5
Hendrick's	9.5	8.5

SCOTCH

Johnnie Walker Red	8.5	6.5
Teacher's	8.5	6.5
Chivas Regal 12YR	8.5	7.5
Johnnie Walker Black	9	7.5
Johnnie Walker DBlack	11	9
Glenfiddich 12YR	11	9
Johnnie Walker Blue	21	18

WHISKY

Canadian Club	8.5	6.5
Jameson	8.5	7.5

BOURBON

Jim Beam White	7.5	6.5
Jack Daniel's	8.5	6.5
Gentlemen Jack	9.5	7.5
Jim Beam Black	9.5	7.5
Maker's Mark	9.5	7.5
Wild Turkey	8.5	7.5
WTurkey American Honey	8.5	7.5
Wild Turkey 101 8YR	11	9
Jack Daniel's Single Barrel	14	12.5

RUM

Bacardi White	8.5	6.5
Bundaberg	8.5	6.5
Captain Morgan	9	7
Sailor Jerry	8	7
Mount Gay Eclipse	8.5	7.5
Kraken Spiced	10	8.5

VODKA

Finlandia Classic	7.5	6.5
Absolut	8.5	7.5
Grey Goose	11.5	9.5

LIQUEURS

Kahlúa	7.5	6.5
Malibu	7.5	6.5
Midori Melon	7.5	6.5
Pimms No.1	7.5	6.5
Southern Comfort	7.5	6.5
Tia Maria	7.5	6.5
Vok Liqueur	7.5	6.5
Chambord	9	8
Cointreau	9	8
Disaronno	9	8

TEQUILA

Jose Cuervo	8	7

COGNAC

Hennessey	11	9.5

BRANDY

St Agnes VS	7.5	6.5

EST. 1852
STIRLING ARMS
HOTEL

BREAD

Turkish bread sun-dried tomato tapenade, hummus, marinated olives v*	13
Pizza bread garlic & rosemary v*	14
Oven-dried tomato & fetta bruschetta balsamic glaze, rocket v*	13

SMALL PLATES & SHARES

	Small	Large
Sunday roast wings lemon, rosemary & garlic roasted, ranch dipping sauce gf	12	19
Spicy reggae wings Jamaican spice dusted, ranch dipping sauce	12	19
Buffalo wings slow braised in buffalo sauce, ranch dipping sauce gf	12	19
Salt & pepper dusted squid, garlic aioli, lemon *	14.5	19.5
Chorizo lemon, aioli		12.5
Spicy balls of fire spicy beef & pork meatballs, rich chilli tomato sauce, mash, parmesan gf		12.5
Sweet corn fritters spring onion, coriander, sambal dressing v		12.5
Jalapeño mozzarella sausage roll house smoked tomato ketchup		13.5
Soup of the day butter, crusty sourdough (see specials)	9.5	12.5

SHARE PLATTERS Serves 2-3 people

Meat share trio of wings, chorizo, balls of fire, jalapeño sausage roll, hummus, sun-dried tomato tapenade, Turkish bread, pickled veg, chips	39.5
Vego share sweet corn & coriander fritters, roasted pumpkin, marinated mushrooms, fetta, pickled vegetables, hummus, sun-dried tomato tapenade, Turkish bread, chips v	36.5

SALADS

Caesar salad crispy prosciutto, cos leaves, parmesan, garlic croutons, anchovies, house dressing *	23
Chick pea & roast pumpkin, fetta, dill, smoked chilli yoghurt dressing v gf	21
Goat's cheese fritters fattoush salad, raspberry vinaigrette v	26
Add grilled chicken or garlic squid	**7**

PIZZAS

Margherita tomato, fresh basil, mozzarella, napolitana sauce v*	18
Gourmet Piglet prosciutto, spiced pineapple, jalapeños, Spanish onion, napolitana sauce *	23
Garden Gobbler roast pumpkin, fetta, marinated mushrooms, charred capsicum, sun-dried tomato sauce *	22
BBQ Birdy garlic chicken, bacon, onion caramel, semi-dried tomatoes, rosemary, smokey BBQ sauce *	24
Meat Almighty chorizo, chicken, bacon, cacciatore, onion caramel, oregano, smokey bbq sauce *	24

FRESH PASTA

Smoked salmon semi-dried tomato, pappardelle, Spanish onion, capers, garlic & dill cream sauce, parmesan *	27
Chicken & prosciutto pappardelle mushroom, roast capsicum, pesto cream sauce, parmesan *	26
Roast duck & porcini mushroom ravioli spinach, herb butter emulsion, parmesan	29
Spinach & ricotta agnolotti olive napolitana sauce, parmesan v	25

BURGERS

The Wagyu Burger char-grilled Wagyu beef pattie, bacon, cheddar, salad, pickle, tomato relish, onion rings, beer battered chips *	24
Steak sandwich marinated beef fillet, bacon, onion caramel, slow roasted tomato, cheddar, beetroot relish, sourdough, beer battered chips *	25
Char grilled spiced haloumi & eggplant burger salad, pickle, hummus aioli, beer battered chips v*	23
Thai chicken burger Thai infused chicken breast, Thai slaw, coriander & palm sugar mayo, beer battered chips *	24

PARMAGEDDON

Classic chicken parmigiana champagne ham, napolitana sauce, mozzarella	24
Mafia parmigiana fetta, Spanish onion, olives, pesto, charred capsicum, champagne ham, mozzarella	29
Hot pig parmigiana prosciutto, pineapple, smokey BBQ Sauce, jalapeños	29
Deli boy parmigiana sun-dried tomato tapenade, spinach, mushrooms	29

MAINS with chips/pea & herb slaw or creamy mash, honey roasted carrots & buttered peas

Beer battered or grilled fish house tartare, lemon *	23
Crispy pork belly maple glazed, apple jus gf	28
Lamb Shank slow braised in tomato winter vegetable sauce gf	32
Pie of the day (see specials)	23
Pork, parsley & mustard sausage mushie peas, onion caramel jus	23
Fish of the day - see specials	MP
Confit duck leg ginger plum glaze *	36
300g Sirloin steak red wine jus *	36
220g Eye fillet red wine jus *	39
Add to your meal	
Mixed grill - bacon, sausage, slow roasted tomato, mushroom, fried egg	**9.5**
Prawns & calamari, garlic cream sauce	**9.5**
Mushroom sauce, pepper sauce or extra jus	**3**
Extra sauce/aioli	**1.5**

SIDES

	Small	Large
Beer batted chips, Stirling salt, tomato sauce	7	10
Potato wedges, sour cream, sweet chilli	9	13
Pea & herb slaw	7	10
Honey roasted carrots, buttered peas	7	10
Creamy potato mash	7	10

DESSERTS

Chocolate silk cake pistachio nut crust, sweet balsamic berry compote, triple cream	11
Rose crème brulee biscotti *	11
Sticky date pudding cardamom toffee sauce, ice-cream	11
Raspberry, white chocolate & coconut ice-cream pie chocolate biscuit crust, raspberry coulis	11
Selection of gourmet cheeses pear paste, crackers, bread (see specials)	MP
Affogato	10

DIMATTINA COFFEE & TEA

Flat White, Latte, Cappuccino, Long Black, Espresso, Short/Long Macchiato	4	**3**
English Breakfast, Supreme Earl Grey, Peppermint, Chamomile Blossom, Lemongrass Ginger		
Extra Shot, Soy, Mug	0.5	**0.5**

** can be made gf - gf pizza base $3, gf burger/pita/pasta $2*
v - vegetarian gf - gluten free
dietary requirements can be catered for - please ask our friendly team