







# TAKE AWAY **AVAILAB**

Corn chips served with a Mexican-Style chili

con carne dip sour cream and guac.

NACHOS

HOUSE CHIPS (GF) Served with aioli	\$10.00
<b>WEDGES (GF)</b> Served with sweet chili & Sour Cream	\$12.00
CAJUN-SPICED ONION RINGS Served with spicy mayo	\$11.00
GARLIC BREAD  ADD Cheese ADD Bacon bits	\$10.00 +\$2.00 +\$3.00
SALT & PEPPER CALAMARI (GF) Served with shallots, Chilli, Lime dil aioli	\$16.90
CHICKEN WINGS (GF) Crispy fried chicken wings with your choice of flavour Buffalo ~ Plain & Crispy ~ Smokey BBQ *minimum of 5	\$1.00each
PUMPKIN ARANCINI (5)(GF,V) Roasted butternut pumpkin, arborio rice,	\$16.90
napolitana sauce & parmesan	\$13.90

CRISPY CHICKEN BURGER Golden fried chicken schnitzel on a milk bun,

with lettuce, tomato, spicy mayo served with

### THE OUTBACK

Angus beef patty with bacon, cheddar, lettuce, tomato, onion, pickles smokey BBQ & Secret sauce. Served with fries

# CLASSIC CHEESE BURGER

Angus beef patty with melted cheese, onion, pickles & tomato sauce. Served ADD Bacon

SALT & PEPPER CALAMARI (GF)

\$24.90

Served with fries, a seasonal salad and lime dill aioli

## FISH & CHIPS

Battered or Oven baked fish of the day with seasonal salad, fries and home made tartare sauce & lemon

# CLASSIC SCHNITZEL

House crumbed golden fried chicken schnitzel, served with seasonal salad and

## TRADITIONAL PARMI

Golden fried chicken schnitzel with napolitana sauce, mozzarella & smoked ham. Served with seasonal salad & fries

STOCKIES BOARD FOR 2 \$75.00

300g Porterhouse, Schnitzel, half a kilo of wings of your flavour, Arancini balls & garlic bread served with salad & chips

# SEAFOOD BOARD

STEAK SANDWICH

sauce. Served with fries

THE TREE HUGGER (VEG)

& secret sauce. Served with fries

200G RUMP STEAK (GF)

100 day grain fed yearling, served with

your choice of sauce, seasonal salad and

MB3+ aged 120 days Darling Downs served with your choice of sauce, seasonal

Grilled chicken with crispy bacon &

TRADITIONAL BOLOGNAISE

Cos lettuce, bacon, egg, ciabatta croutons, parmesan cheese with Caesar dressing

GRILLED CHICKEN 120G RIB FILLET BEEF

PRA WNS

slow cooked beef mince, pasta  $\mathcal{E}$ 

CLASSIC CAESER SALAD

**PORTERHOUSE 300G (GF)** \$38.90

CREAMY CHICKEN PASTA \$29.90

CHICKEN BLAT

with a side a fries

ADD INS

ADD Bacon

ADD Cheese

salad and fries

Parmesan cheese

ADD INS \$6 EACH

CALAMARI

barmesan

120g rib fillet served on ciabatta with bacon

cheese, greens, fresh onion, tomato & BBQ

Grilled chicken with bacon, lettuce, avocado,

tomato & dill aioli, served on ciabatta bread

Mixed vegetable patty served on a potato

bun with lettuce, tomato, onion, pickles

Salt & Pepper Calamari, Beer battered, fish seafood rolls & seasoned chips served with lime dill aioli

Classic Gravy ~ Creamy Garlic ~ Mushroom Black Pepper ~ Diane ~ Sour Cream ~ Tomato Sauce ~ BBQ ~ Sweet Chilli ~ Spicy Mayo



# 11:00AM - 2:30PM **MONDAY-SUNDAY**

CAESER SALAD

\$25.90

+\$3.00

+\$2.00

\$29.90

\$32.90

\$65.00

\$16.90 Cos Lettuce, bacon, ciabatta croutons, parmesan cheese with caeser dressing

ADD EGG \$2.00 ADD CHICKEN \$6.00 ADD CALAMARI \$6.00

### \$19.90 THE TREE HUGGER (V)

Mixed vegetable patty served on a potato bun with lettuce, tomato, onion, pickles & secret sauce. Served with fries

STEAK SANDWICH \$20.50 120g rib fillet served on ciabatta with cheese, greens, fresh onion, tomato & BBQ sauce. Served with fries

RUMP STEAK (GF)

100 day grain fed yearling, served with classic gravy, seasonal salad and fries

CRISPY CHICKEN BURGER \$19.90

Golden fried chicken schnitzel on a milk bun, with lettuce, tomato, spicy mayo served with

ADD CHEESE \$2.00 \$3.00 ADD BACON

\$19.90

CHICKEN SCHNITZEL

House crumbed golden fried chicken schnitzel, served with seasonal salad and

PARMI

Golden fried chicken schnitzel with napolitana sauce, mozzarella & smoked ham. Served with seasonal salad& fries

CHICKEN BLAT

Grilled chicken with bacon, lettuce, avocado, tomato & dill aioli, served on ciabatta bread with a side a fries



Classic Gravy ~ Creamy Garlic ~ Mushroom Black Pepper ~ Diane ~ Sour Cream ~ Tomato Sauce ~ BBQ ~ Sweet Chilli ~ Spicy Mayo

\$22.00

CREAMY GARLIC PRAWNS \$9.00 CREAMY MASHED POTATO SEASONAL STEAMED VEG \$6.90 SEASONAL GARDEN SALAD



+ FREE SMALL SOFT DRINK OR JUICE

KIDS CHICKEN SCHNITZEL & CHIPS KIDS FISH & CHIPS KIDS CHEESEBURGER & CHIPS

\$15.00 \$15.00 \$15.00



\*DIPPING SAUCE OF YOUR CHOICE





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# **Red** Wines

THE STAG PINOT NOIR Victoria	\$12   \$20   \$58
GRASSHOPPER PINOT NOIR Central Otago, NZ	\$68
LAVANT PINOT NOIR Yarra Valley, VIC	\$70
DALRYMPLE PINOT NOIR Pipers Brook, TAS	\$96
D'ARENBERG "THE CUSTODIAN" GRENACHI TAS	E
SOULGROWERS "EQUILIBRIUM" GSM Barossa Velley, SA	\$60
YALUMBA "THE SIGNATURE" CAB SAUV TAS	\$120
WYNNS CABERNET SAUVIGNON Coonawarra, SA	\$12   \$20   \$58
SALTRAM MAMRE BROOK CAB SAUV Coonawarra, SA	\$70
WYNNS BLACK LABLE CAB SAUV Coonawarra, SA	\$80
SALTRAM 1859 SHIRAZ Barossa Velley, SA	\$10.20  \$17.50   NA
SOULGROWERS "PROVIDENT" SHIRAZ Barossa Velley, SA	\$60
PEPPERJACK SHIRAZ Barossa Velley, SA	\$14   \$21   \$65
JIM BARRY "THE MCRAE WOOD" SHIRAZ clare valley, SA	\$125
THE GAUCHO CLUB MALBEC	\$70



Mendosa, Argentina

France

T'GALLANT ROSÉ	\$10.20   \$17.50   NA
Mornington Peninsula, VIC	
VILLA AIX EN PROVENCE	\$12   \$20   \$58



MONDAY TO FRIDAY 4:00PM - 6:00PM SUNDAY 4:00PM - 6:00PM

# White Wines

JULIET BLUSH MOSCATO  Mornington Peninsula, VIC	\$10.20   \$17.50   NA
JULIET MOSCATO Mornington Peninsula, VIC	\$11   \$19   \$50
LEO BURING RIESLING Eden valley,SA	\$50
<b>T'GALLANT PINOT GRIGIO</b> <i>Eden valley,SA</i>	\$10.20   \$17.00   NA
SQUEALING PIG SAUVIGNON BLANC Marlborough, NZ	\$10.20   \$17.50   NA
MANTUA SAUVIGNON BLANC Marlborough, NZ	\$12   \$20   \$55
THE STAG CHARDONNAY Victoria	\$10.20   \$17.50   NA
WYNNS GABLE CHARDONNY	\$12   \$20   \$55



GABBIANO PROSECCO Veneto, Italy	\$11   \$56
EDMOND THERY BLANC DE BLANC France	\$60
MOET & CHANDON France	\$121
VEUVE France	\$151
BOLLINGER SPECIAL CUVEE	\$165

Cocktails \$18

Choose your flavour Watermelon Strawberry Mango Passionfruit

# *Classic* Cocktails

COSMOPOLITAN The classic, punchy Cosmopolitan includes vodka, Triple Sec, cranberry juice and ice and is usually garnished with orange peel	\$20
MARGARITA sharp refreshing blend of tequila, orange liqueur and lime juice	\$20
SPICY MARGARITA sharp refreshing blend of tequila, orange liqueur and lime juice & tobassco and chili rim	\$20
ESPRESSO MARTINI The Espresso Martini offers a blend of intense espresso, smooth vodka, and sweet coffee liqueur, creating a complex and satisfying taste.	\$20
LONG ISLAND ICED TEA	\$22
A bold, high-spirited classic that blends vodka, rum, gin, tequila, and triple sec with a splash of citrus and cola. Surprisingly smooth and dangerously delicious, this crowd favorite delivers a refreshing kick with every sip. Served over ice with a lemon wedge.	
DAQUIRI	\$20
A timeless blend of white rum, fresh lime juice, and simple syrup shaken to icy perfection. Crisp, refreshing, and elegantly balanced.	
FRENCH MARTINI A modern classic with a touch of French flair. This smooth and elegant cocktail blends voddka with Chambord and fresh pineapple juice, shaken to a silky finish. Lightly sweet, subtly tart, and beautifully balanced.	\$20
Cocktails	
SUMMER PASSION  A vibrant tropical escape in a glass. Smooth vodka is shaken with sweet lychee, tangy pineapple juice, and a splash of fresh lime, then served over ice and garnished with mint.	\$18
VELVET KISS	\$18
Valva A lush and romantic cocktail that lives up to its name, the Velvet Kiss is a smooth fusion of elegance and tropical flair. Vibrant gin provides a crisp botanical base, while Chambord, the French black raspberry liqueur, adds rich berry sweetness and a hint of mystery.	-
LYCHEE PARADISE A crisp and refreshing escape vodka infused with juicy lychee, tart green apple, and a splash of zesty lime. Light, tropical, and perfectly balanced with a hint of sweetness and a clean citrus finish.	\$18

STOCK EXCHANGE