



STANLEY &
LIVINGSTONE
BOUTIQUE HOTEL

LUNCH
À LA CARTE

LIGHT AND FRESH

- ◆ **Tomato Gazpacho** (V) \$6
A Spanish-style chilled plum tomato, bell pepper, and cucumber soup
- ◆ **Vietnamese Summer Rolls** (V) \$9
Mushrooms, fresh chilli, and vermicelli noodles wrapped up in rice-paper skins, and served with a soy, lime, and coriander dipping sauce
- ◆ **Tempura Prawns With Rainbow Slaw** \$14
Of carrot, cucumber ribbons, zucchini spaghetti and spring onion, served with a home-made sweet-chilli sauce
- ◆ **Roasted Butternut, Baby Spinach and Goat's Cheese Salad** \$8
Sprinkled with pumpkin seeds and served with a citrus dressing

WHOLESOME

- ◆ **Green Salad** (V) \$12
Of avocado, artichokes, baby marrow, asparagus, caramelised leeks, and quinoa
- ◆ **Vegan Bowl** (V) \$16
Vegetarian bimbimbap (mixed wild rices), an assortment of seasonal vegetables and spicy tofu, topped with Parmesan shavings and toasted, flaked almonds
- ◆ **Beef Tagliata** \$20
Sliced fillet steak with roasted mini rosa tomatoes, fresh rocket, and Parmesan shavings
- ◆ **Salmon Niçoise Salad** \$20
Of roasted herb and butter salmon, hard-boiled eggs, colourful salad greens and olives, served with a tarragon-infused vinaigrette

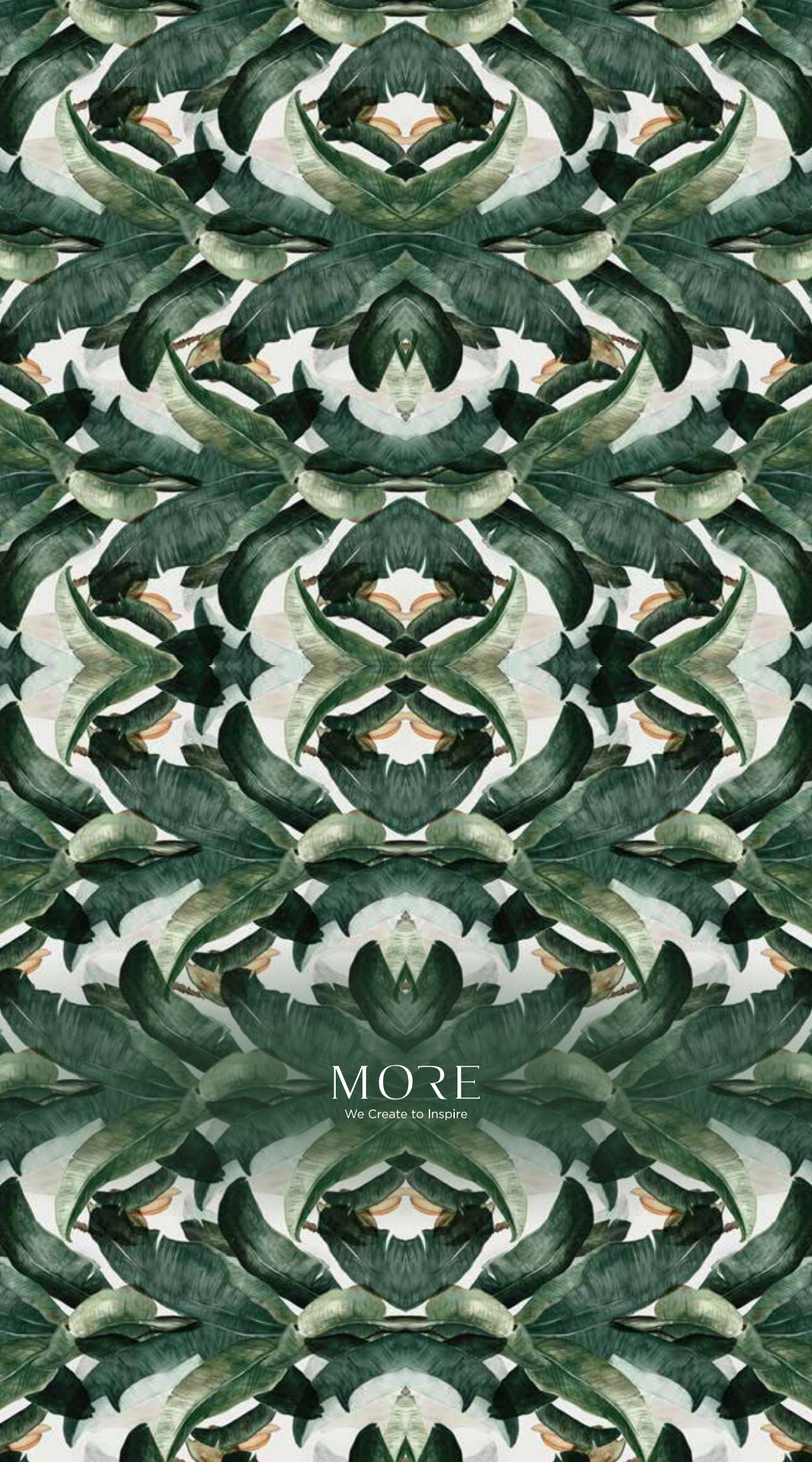
FAMILIAR FAVOURITES

- ◆ **Beer-Battered Fish and Chips** \$18
Served with coleslaw and hand-cut potato chips, with tartare sauce on the side
or
Have your fish grilled and served with a fresh garden salad, and tartare sauce on the side
- ◆ **Chalmar-Beef Burger** \$16
With smoked cheddar, tomato, gherkin, fresh rocket and crispy onions, served with our house sauce and sweet-potato chips on the side
- ◆ **Club Sandwich** \$15
With grilled chicken, crispy bacon, tomato, lettuce and spicy Malay mayo, served with home-made potato crisps on the side
- ◆ **Penne Arrabiata** V \$12
Penne pasta in a spicy tomato, garlic and chili sauce, topped with freshly-grated Parmesan
- ◆ **Chargrilled Chalmar Rib-Eye Steak** \$22
With a Café de Paris sauce, and served with shoestring fries and a fresh rocket, pine nut, and Parmesan salad

DESSERT

- ◆ **Pear and Almond Tart** \$6
With honey and vanilla crème fraîche
- ◆ **New York Baked Cheesecake** \$12
With dulce de leche
- ◆ **Creamy Lemon Curd Pots** \$10
With lavender shortbread fingers
- ◆ **Seasonal Fresh Fruit Salad** \$6
With sorbet of the day
- ◆ **A Selection of Home-Made Ice Creams** \$6
- ◆ **Cheese Board** \$14
A selection of hard and soft cheeses, served with cucumber ribbons, caramelised onion, and oat crackers

BON APPÉTIT!



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