



THE STABLES

Welcome to the stables

The Stables conjures a sense and feel of seclusion yet having a New York meat packing district buzz and humble elegance.

The Stables is a place where everyone can truly gather be it to have a business lunch or relax with friends and families whilst enjoying a drink, snack or a degustation, we are here to serve you.

Executive Chef

Thomas Gripton

Restaurant Manager

Alexandre Augier

Share plates

Sydney rock oysters - shucked to order - mignonette	4.5 ea / ½ doz 21
Meat - wagyu bresaola - san danielle prosciutto - cacciatori - capocollo	29
Cheese – délice aux truffes - bellavitano - vigneron - camembert di buffala	28
Burrata - san danielle prosciutto - sourdough	26
Black angus tataki - black vinegar - soy - schallots	24

Entree

Ox tail croquette - beetroot & potato puree - pickled beetroot - chickweed - pink pepper spice	23
Butter poached lobster - herb jus - avruga caviar - dill and kombu	31
Confit octopus - charred corn puree - dukkha - almond paste - zucchini - confit kipflers	28
Blue swimmer crab - pasta blanket - finger lime - egg emulsion - dashi and crab broth	29
Roast mushroom medley - puff pastry wafer - gorgonzola - pickled red onion - thyme & garlic	21

Main

Slow cooked pork jowl - garlic yoghurt - celery ribbons - celery leaf oil - crisped black rice and nori	31
Black angus seared flank steak - charred radicchio - grilled shallots - shallot oil - red wine jus	36
Braised lamb belly - miso eggplant puree - chestnut - mustard jus	32
John Dory fillet - smoked eel & carrot broth - choko - artichoke purée - artichoke chips	39
Half grilled spatchcock - potato & lemon - broccolini	29
Miso braised eggplant - parmesan - shallots - dill - aromatics	25

Sides

Daily baked bread - sourdough - whipped butter	6
Besan fries - spiced mustard emulsion - pink sea salt	9
Iceberg wedge - wasabi mayonnaise - dill oil	11
Grilled broccolini - herb sauce - hazelnut breadcrumbs	12
Pan fried brussels sprouts - deep fried leaves - halek - kelp - white pepper - parmesan	13
Roast chat potatoes - duck fat - rosemary - garlic - pink sea salt	12

Desserts

Chocolate fondant - berry ice cream - honeycomb	16
Black tahini sponge - vanilla genoise sponge - orange infused brandy - malted milk ice-cream	18

White wines by the glass

Drift sauvignon blanc - <i>Marlborough NZ</i>	10
David hook pinot grigio - <i>Hunter valley, NSW</i>	12
Terra sancta pinot gris - <i>Central otago NZ</i>	14
Houghton chardonnay - <i>Margaret river WA</i>	12
Petaluma hanlin hill riesling - <i>Clare valley SA</i>	19

Rosé wines by the glass

Taku rosé - <i>Marlborough NZ</i>	10
Willunga grenache rosé - <i>Mclaren vale SA</i>	12

Sparkling wines by the glass

Canti prosecco - <i>Veneto IT</i>	10
Marque de la tour Brut - <i>Loire valley FRA</i>	12
Grant burge petite bubbles - <i>Barossa valley SA</i>	14
Marque de la tour rosé - <i>Loire valley FRA</i>	13

Red wines by the glass

Waipara pinot noir - <i>Marlborough NZ</i>	12
Terra sancta pinot noir - <i>Central otago NZ</i>	14
Billy goat cab merlot - <i>Geographe WA</i>	12
Fishbone merlot - <i>Margaret river WA</i>	13
Pertaringa cab sav - <i>Mclaren vale SA</i>	14
Santa ana malbec - <i>Mendoza ARG</i>	14
Batch X Sangiovese - <i>Mclaren vale SA</i>	12
Batch X Shiraz - <i>Mclaren vale SA</i>	12
Shobers Shiraz - <i>Clare valley SA</i>	15

Enomatic wines by the glass

Stonier pinot noir - <i>Mornington peninsula VIC</i>	30
Chateau rynella - <i>Mclaren vale SA</i>	35
Grant burge corrython - <i>Mclaren vale SA</i>	25
St hallet old block shiraz - <i>Barossa valley SA</i>	40

White wines by the bottle

Drift Sauvignon Blanc - <i>Marlborough NZ</i>	45
David Hook Pinot Grigio - <i>Hunter valley NSW</i>	50
Terra Sancta Pinot Gris - <i>Central otago NZ</i>	69
Petaluma Riesling - <i>Clare valley SA</i>	95
Houghton Chardonnay - <i>Margaret river WA</i>	55
Nepenthe Ithaca Chardonnay - <i>Adelaide hills SA</i>	68
Stonier Chardonnay - <i>Mornington peninsula VIC</i>	95
Hardy Tintara Fiano - <i>Mclaren vale SA</i>	107

Rosé wines by the bottle

Taku sauvignon blanc rosé - <i>Marlborough NZ</i>	45
Willunga grenache rosé - <i>Mclaren vale SA</i>	55
St hallet rosé - <i>Barossa valley SA</i>	60

Sparkling wines by the bottle

Canti prosecco - Veneto IT	50
Marque de la tour brut - Loire valley FRA	55
Grant burge petite bubbles - Barossa valley SA	55
House of arras brut elite - Multi region TAS	115
Vollereaux Brut - Champagne FRA	150
House of arras grand vintage - Multi region TAS	205

Sparkling rosé wines by the bottle

Marque de la tour rosé - Loire valley FRA	60
Bay of fires rosé - Multi region TAS	105
Vollereaux brut rosé - Champagne FRA	160

Red wines by the bottle

Waipara hills pinot noir - <i>Marlborough NZ</i>	55
Terra sancta pinot noir - <i>Central otago NZ</i>	70
Mud house pinot noir - <i>Central otago NZ</i>	77
Stonier pinot noir - <i>Mornington peninsula VIC</i>	170
Pertaringa cab sav - <i>Mclaren vale SA</i>	60
Petaluma cab sav - <i>Coonawarra SA</i>	85
Grant burge corrython cab sav - <i>Barossa valley SA</i>	110
Chateau rynella cab sav - <i>Mclaren vale SA</i>	160
Billy goat cab merlot - <i>Geographe WA</i>	60
Fishbone merlot - <i>Margaret river WA</i>	55
Batch x sangiovese - <i>Mclaren vale SA</i>	50
Santa ana malbec - <i>Mendoza ARG</i>	60
Gang of two cab malbec - <i>Clare valley SA</i>	49
Beronia tempranillo - <i>Rioja SPA</i>	55
Canti d'asti barbera - <i>D'asti ITA</i>	63
David hook shiraz - <i>Hunter valley NSW</i>	50
Batch x shiraz - <i>Mclaren vale SA</i>	55
Shobers shiraz - <i>Clare valley SA</i>	65
St hallet gamekeepers shiraz grenache touriga - <i>Barossa valley SA</i>	69
St hallet garden of eden shiraz - <i>Barossa valley SA</i>	71
Grant burge filsell shiraz - <i>Barossa valley SA</i>	117
St hallet old block shiraz - <i>Barossa valley SA</i>	160

For any special dietary requirements or allergies please ask our staff as dishes may contain additional ingredients
10% surcharge applies on public holidays -

Cocktail List

House specials

Paddington pash - cucumber - chilli - vodka - peach	19
Strawbasil - chilli - basil - vodka - grand marnier - apple	20
Apple crush - fresh apples - cinnamon syrup - pomme verte	19
Summer garden - ginger liquor - st germain - lemon - gomme	21
Flowerbunch - aperol - dolin rosso - st germain	18
Mintcumber - mint - cucumber - gin - st germain	19
Mexican snow - tequila - crème de cacao - chambord - cream	20
Aqua limon - vodka - mint - lemon juice - gomme	19
Sidecrash - cognac - lemon juice - gomme - pomme verte	20
Sour mash - bulleit bourbon - southern comfort - lemon - gomme	21
Cucumber martini - cucumber - st germain - gin	24
Vesper - vodka - gin - noily pratt	23
Fist full of dollars - scotch - drambuie - honey - spices	28

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Beers

On Tap

Pirate life pale ale 10

Bottles

Crown lager 9

Stone & wood pacific ale 11

Feral sly fox session ale 10

Young henrys newtowner pale ale 10

Cage roads single fin international pale ale 10

Cage roads little dove international pale ale 12

Bridge road beechworth American pale ale 10

Balter XPA American pale ale 10

Pirate life mosaic American ipa 20

Balter American ipa 11

Pirate life throwback ipa 9

Pirate life double ipa 23

Feral hop hog ipa 12

Bentspoke crankshaft American ipa 12