



Bistro & Bar

Menu

Bar Snacks:

Venison lollipops with mostarda dipping sauce	\$20
Dozen mussels with a garlic and citrus vinaigrette	\$16
Four cheese dip with warm crusty bread, onion marmalade	\$14
add streaky bacon strips	\$16
Finger licking Stoaker chicken nibbles	\$13
Smoked mushrooms with a potato chip crumb served	\$16
with a capsicum and sundried tomato dip	
Bowl of goat ribs	\$17
Lamb brisket bites	\$15
Duck rillettes with cherry chutney and crostini	\$16
Smoky chicken liver pate with onion marmalade	\$16
and crostini	
Cajun grilled cauliflower steaks with hummus,	\$15
chimichurri and roasted cashews	

Platters:

Signature Stoaker Banquet- Five different meats chosen daily by our chefs, served with three seasonal vegetable sides - Check daily specials board	\$42.50 per person
Butcher Platter Feast – Chefs choice of cuts - Steak, whole fish, ribs, chicken, crunchy roasted potatoes, garden salad, smoky grilled seasonal vegetables, and sauces - Check daily specials board	\$220 (Feeds 4-6 people)

Large Dishes:

Pork ribs - half or full rack	\$25 half/\$50 full
350g Chicken thigh	\$21
300g Sirloin steak	\$25
200g Salmon	\$24
Burger of the day	Check daily specials board
Sandwich of the day	Check daily specials board
Apricot BBQ jackfruit ciabatta	\$15

Sides: All \$10

Smoky grilled vegetables
Seasonal garden salad
Crunchy roasted potato halves
Grilled cos lettuce with cherry tomatoes, roasted spring onion and buttermilk aioli

Sauces: All \$2

Chipotle mustard
Chimichurri
Buttermilk aioli
Stout steak sauce

Kids Meal: \$12

Kids Stoaker platter - Chicken, bread roll, crunchy roasted potatoes, tomato sauce, cherry tomatoes and fruit