

DINNER MENU From 5pm



Entrees

Chicken Thigh Strips (gf)	\$18
with a sweet and sour chili sauce and smoked slaw	
Grilled Mussels (gf)	\$18
with a garlic and herb vinaigrette	
Four Cheese Dip (gfo)	\$18
with warm crusty bread and onion marmalade	
add 2x Stoaker bacon strips	\$4
Cajun Grilled Cauliflower Steaks (gf) (v)	\$18
with hummus, chimichurri and roasted cashews	
Barrel Roasted Duck Rilette (gfo)	\$20
with cherry chutney and crackers	
Stoaker Mezze Platter (gfo)	\$35
Stoaker cheese, Stoaker bacon, game terrine, onion marmalade, cherry chutney, capsicum dip, hummus, fruit, bread and crackers	

Signature Sharing Platters

Stoaker Banquet (gf)	\$42.50 per person
Chefs selection of five tasting dishes	(minimum of 2 people to order)
- With matching wine flight of five wines	\$15 per person
Butcher Platter Feast (gf)	\$220
Beef Ribeye, Pork Belly, Chicken Thigh and Fish of the day	
served on a large wine barrel lid platter with roast potatoes,	
smokey grilled vegetables, garden salad and a selection of sauces	
- Upgraded: with 1/2 rack pork ribs with Asian BBQ sauce	\$245

Stoaker Burger (gfo)

Burger of the day (check specials)	\$26
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From the Grill (gf)

- 200 gr Salmon Fillet with pineapple salsa	\$26
- 300 gr Pork Belly with chipotle mustard	\$24
- 350 gr Wakanui Rump with stout sauce	\$26
- 450 gr Beef Ribeye with horseradish aioli	\$45
- 1/2 rack Pork Ribs with Asian BBQ sauce	\$27

Sides \$10

- Roasted potatoes with buttermilk aioli
- Smokey grilled vegetables with a balsamic glaze
- Seasonal garden salad

Sauces \$3

- Stout Sauce
- Asian BBQ
- Pineapple Salsa
- Chipotle Mustard
- Yogurt Mint Coriander

Kids Stoaker Platter \$12 (gfo)

Chicken Thigh or Pork Belly, warm bread, crunchy potatoes, tomato sauce and fruit