LIGHT DISHES

TWO CHEESE ROLLS 8
Stoaker style w/ four cheeses, onion and chipotle mustard in white bread

CAJUN GRILLED CAULIFLOWER STEAKS 18
w/ homemade hummus, chimichurri and roasted cashews

CHICKEN BRUSCHETTA 18
Chicken strips w / tomato and Parmesan

ROAST DUCK QUESADILLA half 12/full 20
w/ cheese, smoked slaw and Sriracha aioli

PAUA PASTA 20
Orzo pasta w grilled Paua and mushroom duxelle

CENTRAL OTAGO SUSHI 15
Rabbit & pork belly wrapped in Pinot Gris vine leaves

LAMB RIBS 18
Medium rare w/ mint chimichurri

HALLOUMI SALAD 18
w/ broccoli, beetroot, edamame beans and candied walnuts

MEZZE BOARD 35
(check daily selection)

HOT MEAT SANDWICHES

Served in ciabatta roll 15
w/ smoked slaw, aioli and chipotle mustard

PORCHETTA
w/ spiced apple chutney

TANDOORI LAMB
w/ yellow curry

BEEF RAGU
w/ cheese

CARROT AND TOFU MEATBALLS

STOAKER DOG

Sausage of day in a hotdog bun 12
w/ onions, chipotle mustard and pickle relish

w/ beef ragu topping 16

BURGER OF THE DAY

(check daily) w/ roast potatoes 24

A LA CARTE

PORK RIBS w/ Asian BBQ sauce 27

PORCHETTA w/ spiced apple chutney 24

HALF LAMB SHOULDER 32
tandoori spice w/ yellow curry

200g SALMON 26
w/ pineapple and chili salsa

350g WAKANUI BEEF RUMP w/ Pinot jus 26

450g WAKANUI RIBEYE w/ Pinot jus 45

SIGNATURE DISHES

STOAKER BANQUET 42.50pp
(chefs selection of 5 tasting dishes)

BUTCHER FEAST 220
Porchetta, Wakanui Ribeye, Salmon and Chicken Thigh w/ 3x sides and sauces served on a wine barrel lid

SIDES

SMOKED ORANGE KUMARA 10

ROAST POTATOES 10
w/ aioli

add
- beef ragu 6
- four cheese fondue 5
- brussel sprout, leek and pea slaw 4

SMOKED PUMPKIN 10
brussel sprout, leek and pea slaw w/ blue cheese dressing

SAUCES 3

- Chipotle mustard
- Mint chimichurri
- Spiced apple chutney
- Pinot jus
- Asian BBQ
- Aioli
- Sriracha aioli
- Pineapple and chili salsa
- Blue Cheese