

LIGHT DISHES

CHEESE FONDUE w/ ciabatta and onion marmalade	16
CAJUN SMOKED CAULIFLOWER [gf] w/ hummus, chimichurri and honey roasted cashews	18
BEEF BURRITO Beef ragu, smoked slaw, cheese, mustard, beans and rice w/ Pico de Gallo	18
HALLOUMI SALAD [gf] w/ broccoli, beetroot, edamame beans and honey roasted cashews	18
SWORDFISH KEBAB [gf] Swordfish, portobello mushroom and red onion skewers w/ a green herb and anchovy dip	22
MEZZE PLATTER Stoaker bacon, Stoaker cheese, hare terrine four dips, bread and crackers	35

CHICKEN SANDWICH

18
Chicken thigh w/ spiced apple chutney, aioli, chipotle
mustard and smoked slaw in ciabatta

STOAKER DOG

18
Stoaker Room made pork, apple, fennel and blue cheese
sausage w/ smoked slaw, onion marmalade, chipotle
mustard and smokey tomato sauce in a hotdog bun

JALAPENO POPPER BURGER

26
Beef patty w/ cheese fondue, pico de gallo, jalapenos,
lettuce, chipotle mustard and aioli in a burger bun
[served with crunchy roast potatoes]

A LA CARTE

HALF RACK PORK RIBS w/ Asian BBQ sauce [gf]	32
300g PORCHETTA w/ spiced apple chutney [gf]	24
300g LAMB RACK w/ coriander yoghurt [gf]	32
200g AKAROA SALMON FILLET [gf] w/ pineapple and chili salsa	26
350g WAKANUI BEEF RUMP w/ pinot jus [gf]	26
450g RIBEYE w/ pinot jus [gf]	45

SIGNATURE DISHES

STOAKER BANQUET [gf] 42.50 per person
(minimum 2pax)

- Venison topside, kumara w/ pinot noir glaze
- Wild goat, dates and rice wrapped in cabbage
- Pork belly, roast potatoes, fried shallots w/ aioli
- Chicken thigh, courgette w/ spiced apple chutney
- Salmon, smoked slaw w/ pineapple and chili salsa

[add five matching wines - \$15 per person]

BUTCHER FEAST [gf] feeds 4-6pax 220
Porchetta, Ribeye, Salmon, Swordfish and Chicken Thigh
w/ potatoes, courgette, kumara, salad, slaw and sauces
served on a wine barrel lid

UPGRADED FEAST w/ pork ribs 245

SIDES

STOAKER MAC & CHEESE Macaroni cheese w/ pork belly pieces and pinot noir glaze	10
SMOKED KUMARA [gf]	10
ROAST POTATOES w/ aioli [gf]	10
SIDE SALAD [gf] Iceberg lettuce w/ cherry tomatoes and herb dressing	10

SWEETS

BAKED ALASKA [gf]	14
Chocolate brownie base topped w/ vanilla ice cream and torched meringue	
AFFOGATO [gf]	14
MR BLACK cold brew coffee liqueur, double espresso and vanilla ice cream	
CRACK PIE	14
Butterscotch tart w/cornflakes & oat base served with vanilla ice cream	

SOFT DRINKS

PETES NATURAL SODAS (Nelson)	5
(Lemonade, Lime'o'nade, Kola , Raspberry Kola)	
ALLGANICS GINGER BEER	5
BENJER JUICES (Cromwell)	5
(Orange, Apple, Mango, Raspberry, Nectarine)	
B'FFECT KOMBUCA (Wanaka)	8
(Original or Jasmine)	
COALITION ORGANIC COFFEE	
BLACK COFFEES	4
WHITE COFFEES	5
- dairy free milk 50c extra	
HARNEY AND SONS TEAS	4
Citron Green, Supreme Breakfast, Earl Grey, Chai, Peppermint, Paris, Chamomile	

TAKEAWAYS

For takeaway options and ordering please download 'The Stoaker Room' app.

Search 'The Stoaker Room' on any mobile app store. This gives you an up to date menu and payment options.

Pick up only

Ordering is available between 11:30am and 7:30pm daily.

