

LIGHT DISHES

CHEESE FONDUE	16
w/ ciabatta and onion marmalade	
STUFFED MUSHROOMS [gf]	18
w/ sundried tomato, capsicum, onion, garlic and thyme	
QUESADILLA	16
<i>Please ask for today's flavour</i>	
HALLOUMI SALAD [gf]	18
w/ broccoli, beetroot, edamame beans and honey roasted cashews	
SWORDFISH SKEWERS [gf]	22
Swordfish, mushroom, capsicum and red onion skewers w/ alichela salsa	
MEZZE PLATTER	35
Stoaker bacon, Stoaker cheese, hare and duck terrine four dips, bread and crackers	

STOAKER DOG

Stoaker Room made sausage w/ smoked slaw, onion marmalade, chipotle mustard and smokey tomato sauce in a hotdog bun

[served with roast potatoes]

PORK BELLY SANDWICH

Pork belly w/ Asian BBQ sauce, smoked slaw, chipotle mustard and pineapple salsa

[served with roast potatoes]

BEEF BURGER

Beef patty w/ cheese fondue, pico de gallo, jalapenos, lettuce, chipotle mustard and aioli

[served with roast potatoes]

A LA CARTE

HALF RACK PORK RIBS w/ Asian BBQ sauce [gf]	32
400g SMOKED JERK CHICKEN THIGH [gf]	24
w/ chipotle mustard	
300g PORCHETTA w/ spiced apple chutney [gf]	24
<i>(rolled pork belly)</i>	
300g LAMB RACK w/ coriander yoghurt [gf]	32
200g AKAROA SALMON FILLET [gf]	26
w/ pineapple salsa	
350g BEEF RUMP w/ pinot jus [gf]	26
450g BEEF RIBEYE w/ pinot jus [gf]	45

SIDES

STOAKER MAC & CHEESE	10
Macaroni cheese w/ pork belly pieces and pinot noir glaze	
SMOKED PUMPKIN [gf]	10
w/ smoked slaw and blue cheese aioli	
ROAST POTATOES w/ aioli [gf]	10
SMOKY GRILLED VEGE w/ balsamic glaze [gf]	10

SIGNATURE DISHES

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

- Venison w/ pumpkin and pinot noir glaze
- Rabbit and pork wrapped in pinot gris leaves w/ mesclun and hazelnut mustard
- Pork belly w/ potatoes, crispy shallots and aioli
- Jerked chicken thigh w/ grilled vege and pineapple salsa
- Salmon w/ smoked slaw and yoghurt coriander dressing

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

BUTCHER FEAST [gf] feeds 4-6pax 220
Porchetta, ribeye, salmon, swordfish skewers and chicken w/ potatoes, grilled vege, pumpkin, salad and sauces served on a wine barrel lid

UPGRADED FEAST w/ pork ribs 245