

LIGHT DISHES

BREADS + DIPS 10

warm Turkish bread w/ sundried tomato smoked capsicum dip and Ollie's extra virgin olive oil

CHEESE FONDUE 16

w/ warm bread and onion marmalade

SMOKED CAULIFLOWER [gf] 18

Cajun smoked cauliflower w/ homemade hummus, chimichurri and honey roasted cashews

STUFFED MUSHROOMS [gf] 18

w/ sundried tomato, capsicum, onion, garlic and thyme

QUESADILLA 16

Please ask for today's flavour

STOAKER SALAD [gf] 18

Barrel smoked edam cheese w/ mesclun, cucumber, sundried tomatoes, kalamata olives, red capsicum, olive oil and balsamic

GREEN LIP MUSSELS [gf] 18

Barrel smoked mussels w/ chimichurri

FISH TACOS 20

Two tortillas w/ smoked slaw, pico de gallo, fish, cheese and fried shallots

STOAKER DOG 22

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

[served with roast potatoes]

PORK BELLY SANDWICH 24

Pork belly w/ Asian BBQ sauce, smoked slaw, chipotle mustard and pineapple salsa in a Turkish bun

[served with roast potatoes]

NACHO BURGER 28

Beef patty w/ chipotle pulled beef, corn chips, jalapenos, cheddar and rose sauce in a burger bun

[served with roast potatoes]

A LA CARTE

HALF RACK PORK RIBS w/ Asian BBQ sauce [gf] 32

300g PORCHETTA w/ spiced apple chutney [gf] 24 *(rolled pork belly)*

300g LAMB RACK w/ mint yogurt sauce [gf] 32

320g TANDOORI LAMB RUMP SKEWER [gf] 30 w/ mint yogurt sauce

200g AKAROA SALMON FILLET [gf] 26 w/ pineapple salsa

400g JERK CHICKEN THIGH [gf] 24 w/ chipotle mustard

350g BEEF RUMP w/ chimichurri [gf] 26

450g BEEF RIBEYE w/ chimichurri [gf] 45

SIDES

STOAKER MAC & CHEESE 10 Macaroni cheese w/ pork belly pieces and pinot noir glaze

SMOKED KUMARA [gf] 10 w/ mesclun and balsamic

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/ kumara and cherry chutney
- Tandoori lamb rump w/ grilled vege and mint yogurt sauce
- Pork belly w/ potatoes, crispy shallots and aioli
- Pulled duck crouton w/ onion marmalade and spiced apple
- Salmon w/ smoked slaw and pineapple salsa

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

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

UPGRADED FEAST w/ pork ribs 245