

LIGHT DISHES

BREAD + 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	18
Pulled beef brisket w/ slaw and cheese in a flour tortilla w/ chimichurri	
QUINOA SALAD [gf]	19
Warm three colour quinoa salad w/ haloumi, edamame, smoked chickpeas, Cajun cashews, pumpkin, sundried tomatoes, mesclun, yoghurt dressing and balsamic	
w/ tandoori lamb rump	29

PRAWNS [gf]

Moroccan prawns w/ pumpkin and coconut sauce, smoked cheese and bread crumbs on roast potatoes

STOAKER DOG

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

[served with roast potatoes]

PORK BELLY SANDWICH

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

[served with roast potatoes]

BEEF BURGER

Beef brisket patty w/ smoked cheese, pickles, red onion, cherry tomato, herb aioli and lettuce in a burger bun

[served with roast potatoes]

A LA CARTE

HALF RACK PORK RIBS w/ Asian BBQ sauce [gf]	32
(Barrel grilled - not braised)	
300g PORCHETTA w/ spiced apple chutney [gf]	24
(rolled pork belly)	
320g TANDOORI LAMB RUMP SKEWER [gf]	30
w/ mint yogurt sauce	
200g AKAROA SALMON FILLET [gf]	26
w/ pineapple salsa	
350g CAJUN CHICKEN THIGH [gf]	24
w/ chipotle mustard	
350g BEEF RUMP w/ chimichurri [gf]	26
350g BEEF RIBEYE w/ chimichurri [gf]	39

SIDES

STOAKER MAC & CHEESE	10
Macaroni cheese w/ pork belly pieces and pinot noir glaze	
BARREL ROAST PUMPKIN [gf]	10
w/ slaw, herb aioli, shallots and balsamic glaze	
ROAST POTATOES w/ herb aioli [gf]	10
BARREL GRILLED VEGE w/ balsamic glaze [gf]	10

SIGNATURE DISHES

STOAKER BANQUET [gf]	45 per person
[minimum 2pax]	

- Venison w/ pumpkin and cherry chutney
- Tandoori lamb rump w/ grilled vege and mint yogurt sauce
- Pork belly w/ potatoes, crispy shallots and herb 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, prawns and chicken w/ potatoes, vegetables, salad and sauces served on a wine barrel lid	
UPGRADED FEAST w/ pork ribs	245