

## LIGHT DISHES

<b>BREAD + DIPS</b>	10
warm Turkish bread w/ sundried tomato smoked capsicum dip and Ollie's extra virgin olive oil	
<b>CHEESE FONDUE</b>	16
w/ warm bread and onion marmalade	
<b>SMOKED CAULIFLOWER [gf]</b>	18
Cajun smoked cauliflower w/ homemade hummus, chimichurri and honey roasted cashews	
<b>STUFFED MUSHROOMS [gf]</b>	18
w/ sundried tomato, capsicum, onion, garlic and thyme	
<b>QUESADILLA</b>	18
Pulled beef brisket w/ slaw and cheese in a flour tortilla w/ chimichurri	
<b>QUINOA SALAD [gf]</b>	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] 32

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

## STOAKER DOG 22

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

*[served with roast potatoes]*

## PORK BELLY SANDWICH 24

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

*[served with roast potatoes]*

## BEEF BURGER 25

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

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

## SIDES

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

## SIGNATURE DISHES

<b>STOAKER BANQUET [gf]</b>	45 per person
<b>[minimum 2pax]</b>	

- 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]

<b>BUTCHER FEAST [gf] feeds 4-6pax</b>	220
Porchetta, ribeye, salmon, prawns and chicken w/ potatoes, vegetables, salad and sauces served on a wine barrel lid	
<b>UPGRADED FEAST w/ pork ribs</b>	245