

LIGHT DISHES

- CHARCUTERIE BOARD** [Sharing for 2-3 people] 37
 Sliced pork belly, marinated venison, barrel smoked edam cheese, capsicum dip, hummus, maple walnuts, seasonal fruit, breads and crackers
- CHEESE FONDUE** 18
 Four cheeses and smoked garlic fondue, served with warm bread and onion marmalade
- STUFFED MUSHROOMS** 24
 Cheese and spinach stuffed mushrooms with creamy sundried tomato and capsicum sauce served with warm bread
- SMOKED CAULIFLOWER** 21
 Cajun smoked cauliflower with house made smoky hummus, chimichurri and spiced maple walnuts

SIGNATURE DISHES

- STOAKER TASTING PLATTER** 54 pp
 [Minimum order for 2 people]
- Venison with mushroom sauce and grilled vegetables
 - Goat ragu with smokey tomato sauce and garlic parmesan polenta
 - Duck breast with honey mustard, roast potatoes, fried shallots and aioli
 - Pork tenderloin with spinach and onion marmalade
 - Akaroa salmon wings with slaw
- + ADD WILD EARTH MATCHING WINES** 17 pp
 Five Wild Earth wines selected to match with each dish of the Tasting Platter
 40ml per wine
- WHOLE LAMB SHOULDER 1.1kg** 140
 [Feeds 3-4 people]
 Barrel grilled whole Central Otago Lumina lamb shoulder served with roast potatoes, grilled vegetables, side salad, mint yoghurt and chimichurri sauce
- BUTCHER FEAST** 240
 [Feeds 4-6 people]
 Chicken, porchetta, tandoori lamb rump, wagyu picanha beef rump, orange roughy fish, pork ribs, roast potatoes, grilled vegetables, greens, slaw and sauces served on a wine barrel lid platter

EXTRAS

- EXTRA SAUCE** 2
- SWAP FOR GLUTEN FREE BREAD** 2

SANDWICH & BURGER

- STEAK SANDWICH** 26
 Sliced wagyu beef rump with slaw, chimichurri sauce and aioli in a bread roll. Served with roast potatoes and smoked tomato sauce
- STOAKER BURGER** 27
 House made beef brisket patty with cheese, bacon crumb, pickle, lettuce, tomato, red onion, tomato suace and aioli in a brioche bun. Served with roast potatoes and tomato sauce

A LA CARTE

- All meats are served with their accompanying sauce
 Sides served seperatly
- HALF RACK BBQ PORK RIBS** 38
 With Asian BBQ sauce
 [Barrel grilled - not braised]
- PORCHETTA** 30
 With chipotle mustard
 [Rolled pork belly]
- TANDOORI LAMB RUMP** 33
 With mint yoghurt sauce
- ORANGE ROUGHY FILLET** 32
 With aioli, coconut sauce and bread crumbs
- CHICKEN THIGH** 27
 With honey mustard
- WAGYU PICANHA BEEF RUMP 300g** 35
 With chimichurri sauce
- VENISON PICANHA RUMP 250g** 35
 With mushroom sauce

SIDES

- STOAKER MAC & CHEESE** 12
 Macaroni and cheese with sweet pinot noir glaze and bread crumbs
- GRILLED VEGETABLES** 12
 Seasonal vegetables with balsamic glaze
- ROAST POTATOES** 12
 With aioli and smoked tomato sauce
- SIDE SALAD** 12
 Mesclun, mozzarella, fresh tomato, zucchini, basil and balsamic glaze