

LIGHTER DISHES

GARLIC BREAD	16
Pull apart ciabatta bread filled with cheese and smoked garlic, parmesan, olive oil and herbs	
CHEESE FONDUE	20
Four cheeses and smoked garlic fondue, served with warm bread and onion marmalade	
STUFFED MUSHROOMS	25
Cheese and spinach stuffed mushrooms with creamy sundried tomato and capsicum sauce served with warm bread	
SMOKED CAULIFLOWER	23
Cajun smoked cauliflower with house made smoky hummus, chimichurri and spiced maple walnuts	

SIGNATURE DISHES

STOAKER TASTING PLATTER	54 per person
[Minimum order for 2 people]	
<ul style="list-style-type: none"> • Venison with mushroom sauce and grilled vegetables • Goat and beef ragu with smokey tomato sauce and garlic parmesan polenta • Duck breast with roast potatoes, fried shallots and aioli • Pork sirloin with spinach sauce and onion marmalade • Akaroa salmon wings with teriyaki sauce and slaw 	
+ ADD MATCHING WINES	17 per person
Five Wild Earth wines selected to match with each dish of the Tasting Platter [40ml per wine]	
WHOLE LAMB SHOULDER 1.1kg	145
[Feeds 3-4 people]	
Barrel grilled whole New Zealand lamb shoulder served with roast potatoes, grilled vegetables, side salad, mint yoghurt and chimichurri sauce	
BUTCHER FEAST	250
[Feeds 4-6 people]	
Chicken, porchetta, lamb rump, beef steak, 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

BEEF BRISKET SANDWICH	28
Smoked pulled beef brisket with cheese, green salad and aioli in a bread roll. Served with roast potatoes and smoked tomato sauce	
STOAKER BURGER	30
House-made beef brisket patty with cheese, bacon crumbs, pickles, lettuce, tomato, red onion, tomato sauce 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 separately	
HALF RACK BBQ PORK RIBS	41
[Barrel grilled - not braised] With Asian BBQ sauce	
PORCHETTA	33
[Rolled pork belly] With spicy honey orange sauce	
LAMB RUMP	33
With mint yoghurt sauce	
ORANGE ROUGHY FISH FILLET	35
With aioli, coconut sauce and bread crumbs	
CHICKEN THIGH	30
With teriyaki sauce	
WAGYU PICANHA BEEF RUMP 250g	39
With chimichurri sauce	
VENISON PICANHA RUMP 250g	38
With mushroom sauce	

SIDES

STOAKER MAC & CHEESE	14
Macaroni and cheese with sweet pinot noir glaze and bread crumbs	
GRILLED VEGETABLES	14
Seasonal vegetables with balsamic glaze	
ROAST POTATOES	14
With aioli and smoked tomato sauce	
SIDE SALAD	14
Mesclun, smoked chickpeas, tomato, red onion, cucumber, coriander and mint yoghurt sauce	