

FOOD

LIGHTER DISHES

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

SHARING PLATTERS

STOAKER TASTING PLATTER	54 per person
[Minimum order for 2 people]	
• Venison w/ mushroom sauce and grilled vegetables	
• Goat and beef ragu w/ smoky tomato sauce and garlic parmesan polenta	
• Duck breast served with roast potatoes, fried shallots and aioli	
• Pork w/ apple cream sauce	
• Akaroa salmon wings w/ teriyaki sauce and slaw	
+ ADD MATCHING WINES	17 per person
Five Wild Earth wines selected to match w/ 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 w/ roast potatoes, grilled vegetables, side salad, mint yoghurt and chimichurri sauce	
BUTCHER FEAST	250
[Feeds 4-6 people]	
Chicken thigh, porchetta, lamb rump, beef ribeye, orange roughy fish, pork ribs, roast potatoes, grilled vegetables, greens, slaw and sauces all served on a wine barrel lid	

SANDWICH & BURGER

BEEF BRISKET SANDWICH	28
Smoked pulled beef brisket w/ cheese, zesty red onion, green salad and aioli in a bread roll. Served w/ roast potatoes and smoked tomato sauce	
STOAKER BURGER	30
House-made beef brisket patty w/ cheese, bacon crumbs, pickles, lettuce, tomato, red onion, tomato sauce and aioli in a brioche bun. Served w/ roast potatoes and tomato sauce	

A LA CARTE

All meats are served w/ their accompanying sauce [sides served seperately]

HALF RACK BBQ PORK RIBS	41
[Barrel grilled - not braised] w/ Asian BBQ sauce	
PORCHETTA	33
[Rolled pork belly] w/ spicy honey orange sauce	
LAMB RUMP	33
w/ mint yoghurt sauce	
ORANGE ROUGHY FISH FILLET	35
w/ aioli, coconut sauce and bread crumbs	
CHICKEN THIGH	30
w/ teriyaki sauce	
BEEF RUMP 250g	39
w/ chimichurri sauce	
SPECIAL CUT OF BEEF	P.O.A
w/ chimichurri sauce	
VENISON PICANHA RUMP 250g	38
w/ mushroom sauce	

SIDES

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

EXTRAS

EXTRA SAUCE	2
SWAP FOR GLUTEN FREE BREAD	2