

## **FOOD**

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LIGHT DISHES—————		SANDWICH & BURGER————	
BREADS & DIPS Warm Turkish bread with barrel-made dip and Ollie's extra virgin olive oil	12	STEAK SANDWICH  Sliced wagyu beef rump with slaw, chimichurri and Stoaker special sauce in a Turkish bread roll. Served with roast potatoes and smoked	26
CHEESE FONDUE Four cheeses and smoked garlic fondue, served with warm Turkish bread and pear	18	tomato sauce STOAKER BURGER	26
Onion marmalade  QUESADILLA  Chicken, slaw and cheese in a flour tortilla with Stoaker Special sauce and honey	21	House made beef brisket patty with Stoaker special sauce, bacon jam, cheese, mesclun and onion in a brioche burger bun. Served with roast potatoes and smoked tomato sauce	
mustard		A LA CARTE—————	
STUFFED MUSHROOMS Cheese and spinach stuffed mushrooms with creamy sundried tomato and capsicum sauce served with warm Turkish bread	24	HALF RACK BBQ PORK RIBS With Asian BBQ sauce [Barrel grilled - not braised]	38
SMOKED CAULIFLOWER Cajun smoked cauliflower with house made smoky hummus, chimichurri and spiced maple	21	PORCHETTA With chipotle mustard [Rolled pork belly]	29
walnuts		TANDOORI LAMB RUMP SKEWER With mint yoghurt sauce	32
SIGNATURE DISHES  STOAKER TASTING PLATTER 54 per person [Minimum order for 2 people]  • Venison with cherry sauce and grilled vegetables  • Goat ragu with smokey tomato sauce and garlic parmesan polenta  • Duck breast with honey mustard and roast		AKAROA SALMON FILLET With pineapple salsa	36
		CHICKEN THIGH With honey mustard	26
		WAGYU PICANHA BEEF RUMP 300g With chimichurri sauce	34
<ul> <li>Duck breast with honey mustard and roast potatoes, fried shallots and aioli</li> <li>Pork tenderloin with creamy spinach, pear and onion marmalade</li> </ul>		BEEF RIBEYE 300g With chimichurri sauce	41
Orange roughy fish with coconut cream and sla		SIDES—	
WILD EARTH MATCHING WINES 15 per pe	erson	STOAKER MAC & CHEESE	12 nd
Five Wild Earth wines selected to match with each dish of the Tasting Platter. 30ml per wine	bread crumbs	Macaroni and cheese with pinot noir glaze and bread crumbs	
WHOLE LAMB SHOULDER 1.1kg [Feeds 3-4 people]	140	GRILLED VEGETABLES Seasonal vegetables with balsamic glaze	12
Barrel grilled whole lamb shoulder served with roast potatoes, grilled vegetables, side salad, mint yoghurt and chimichurri sauce		ROAST POTATOES  With aioli and smoked tomato sauce	12
BUTCHER FEAST [Feeds 4-6 people]	240	SIDE SALAD Mesclun, mozzarella, fresh tomato, zucchini, basil and balsamic glaze	12
Chicken, porchetta, tandoori lamb rump, wagyu		EXTRAS—————	
picanha beef rump, salmon, pork ribs, roast potatoes, grilled vegetables, greens, slaw and		EXTRAS EXTRA SAUCE	2
sauces served on a wine barrel lid platter		SWAP FOR GLUTEN FREE BREAD	2