

STOCKMANS menu

ENTRÉES

Soup of the Day	Prepared with freshest market ingredients 10.50
Beetroot Cured Macquarie Harbour Trout	Warm salad of potato and fennel with beetroot vinaigrette jelly 15.50
Oysters Freshly Shucked from Bruny Island	Natural – salsa verde and freshly baked wholemeal bread Six 15.50 Twelve 29.50
	Kilpatrick – served with bacon and Worcestershire Six 17.50 Twelve 30.50
Spring Bay Half Shell Scallops	Grilled with a choice of truffled cauliflower puree or Thai chilli butter One only 4.00 Five 18.00
Salad of Duck Breast	Spiced quince glaze, crispy vermicelli noodles and Asian greens 16.80
Lamb Filets	Fresh herbs, soft polenta and feta tart, roasted Roma tomato sauce 14.50
Ellendale Pork Belly	Slow roasted with braised red cabbage and green apple glaze 15.50
Pumpkin Sage Gnocchi	Seared with spinach and sauce Caponata 13.50
Stockmans Caesar Salad	With our own Caesar dressing 13.50 With Cajun chicken tenderloins 17.50

ONE BILL PER TABLE PLEASE