

# STOCKMANS

## m e n u

### MAIN COURSES

- Stockmans Pan Fried Fish** Check with waiting staff for tonight's selection  
P.O.A.
- Dover Farmed Salmon** Preserved lemon and green herb crust, citrus and macadamia nut infused olive oil  
28.50
- Seafood Linguini** Market fresh seafood, chorizo and white wine cream sauce  
25.50
- Fresh Herb Battered Blue Eye Trevalla** Served with dill, lime and baby caper mayonnaise  
25.50
- Stockmans Steaks** Tasmanian beef grilled to your liking and served with either Huon Valley mushroom, green peppercorn or Café de Paris butter:
- |               |       |       |
|---------------|-------|-------|
| Eye fillet    | 200 g | 29.50 |
| Scotch fillet | 350 g | 31.00 |
| Porterhouse   | 300 g | 26.50 |
- Please be aware that well-done steaks are slow to cook. Your patience is appreciated*
- Ellendale Pork Loin** Sage and parsnip mash, caramelized onion and pear glaze  
27.00
- Tagine of Longford Lamb Shanks** Cous cous, peas and Kasundi  
29.50
- Chicken Ballotine** Pistachio nut farce of pork and chicken, with muscatel reduction  
28.50
- Roasted Butternut Pumpkin Risotto** Pine nut, spinach and parmesan wafer  
24.00

### SIDE SERVINGS

Simply for a little extra, all mains come with market fresh steamed vegetables

All sides 6.00

- French Fries** Side serve only
- Paris Mash** Creamy potato mash
- Green Leaf Salad** With aged Balsamic dressing