

STOCKMANS

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ENTRÉES

Soup of the Day	Prepared with fresh market ingredients 12.00
Filo Scallop Parcel	Tasmanian scallops encased in light filo pastry with a bisque sauce 16.50
Bruny Island Oysters Farmed in Great Bay	Natural – with salsa Verde and freshly baked wholemeal bread Six 16.50 Twelve 30.00 Kilpatrick – served with Worcestershire Six 17.50 Twelve 32.00
Quail and Veal	Rannoch Farm quail half, pistachio nut and veal farce, wrapped with mild pancetta and served with nashi pear chutney 17.50
Courgette and Chick Pea Pancakes	With spiced tomato and chilli pickle, Meredith's goats fetta 15.50
Chermoula Lamb Pie	Braised lamb shank in a flaky crème fraîche pastry case served with tomato kasundi 15.80
Master Stock Pork Belly	Slow braised pork belly with braised red cabbage and shiitake mushrooms 16.00
Stockmans Caesar Salad	With our own Caesar dressing 13.50 With Cajun chicken tenderloins 17.50

ONE BILL PER TABLE PLEASE

STOCKMANS menu

MAIN COURSES

All main courses include fresh baked bread, virgin olive oil and house made dukkah and are served with market fresh vegetables

Stockmans Pan Fried Fish Check with waiting staff for tonight's selection
P.O.A.

Seafood Laksa Premium Tasmanian seafood poached in a rich coconut laksa lemak sauce with vermicelli noodles and fresh Asian greens
27.50

Premium Beer Battered Trevalla Served with a saffron and Drambuie aioli
28.50

Stockmans Steaks Tasmanian beef grilled to your liking and served with either Huon Valley mushroom sauce, green peppercorn sauce or Café de Paris butter:

Eye fillet	200 g	32.50
Scotch fillet	350 g	33.00
Porterhouse	300 g	28.50

*Please be aware that well-done steaks are slow to cook.
Your patience is appreciated*

Cape Grim Tenderloin and Spring Bay Abalone Medallions of premium eye fillet served with shaved green lipped abalone, truffle mash and port red wine reduction
39.80

Pork Rib Eye Cauliflower and truffle puree with a port infused roasted apple and sage jus
29.50

Lamb Rump Slow braised with baby roasted vegetables, beetroot and rosemary reduction served with a creamy soft polenta
31.50

Chicken Supreme Asian style, poached in Shaoxing wine, oven roasted and served with Asian greens
28.50

Gnocchi Fungi Potato gnocchi seared and served with Huon Valley mushrooms and porcini infused soy milk custard
27.00

SIDE SERVINGS

Leafy Salad Lightly dressed with aged balsamic dressing

French Fries Lightly seasoned

Paris Mash Creamy potato mash

Green Beans Sautéed with toasted almonds
6.80 per side serving

desserts

STOCKMANS

Black Sticky Rice	Caramelised banana and coconut cream 12.50
Vanilla Poached Pear	Pear poached in vanilla bean stock, served on a tart filled with crème pâtissière 12.80
Butterscotch and Chocolate Tart	Butterscotch custard, rich chocolate tart case with toffee shards and double cream 12.50
Apple Pie	Spiced apples in a rich short pastry with rhubarb ice-cream 12.80
Hot Chocolate Fondant	Decadent chocolate cake with a runny centre served with macadamia nut ice-cream 12.50
Tasmanian Cheese Selection	Tasmania's finest cheeses, served with dried fruit and house made seasonal fruit paste. Please ask your waiting staff for today's selection 17.50

STOCKMANS wine

WHITE

		GLASS	BOTTLE
Brown Brothers Crouchen Riesling	MILAWA, VIC	7.20	29.00
Lindemans Premier Selection Riesling	MULTI REGIONAL	6.00	23.00
Milton Vineyard Riesling	FREYCINET COAST, TAS	8.50	34.50
Observatory Hill Riesling	MT RUMNEY, TAS		36.00
Pirie South Pinot Gris	TAMAR VALLEY, TAS	8.80	36.50
Hardys The Riddle Sauvignon Blanc	REYNELLA, SA	6.00	23.00
Spring Vale Sauvignon Blanc	FREYCINET COAST, TAS		36.80
Clarence House Sauvignon Blanc	CAMBRIDGE, TAS	8.80	36.50
Oyster Bay Sauvignon Blanc	HAWKES BAY, NZ	8.50	36.00
Iron Pot Bay Semillon Sauvignon Blanc	TAMAR VALLEY, TAS	9.50	38.00
Forest Hill 'Boobook' Unwooded Chardonnay	MOUNT BARKER, WA	8.00	32.50
Hardys The Riddle Chardonnay	REYNELLA, SA	6.00	23.00
Three Wishes Chardonnay	TAMAR VALLEY, TAS		39.00
Vasse Felix Chardonnay	MARGARET RIVER, WA	8.20	34.00
Josef Chromy Pinot Gris	RELBIA, TAS	9.50	37.50
Vasse Felix Classic Dry White	MARGARET RIVER, WA		35.50

RED

		GLASS	BOTTLE
Spring Vale 'Melrose' Pinot Noir	FREYCINET COAST, TAS	8.80	36.00
Bass Strait Pinot Noir	TAMAR VALLEY, TAS	8.80	36.00
Josef Chromy Pinot Noir	RELBIA, TAS		41.00
Observatory Hill Pinot Noir	MT RUMNEY, TAS		42.50
Shottesbrooke Merlot	MCLAREN VALE, SA	8.00	33.50
Oyster Bay Merlot	HAWKES BAY, NZ	8.80	36.50
Panorama Vineyard Merlot	CYGNET, TAS		40.00
Stefano Lubiana Merlot	DERWENT VALLEY, TAS		42.50
Bethany Cabernet/Merlot	BAROSSA VALLEY, SA		39.00
Holm Oak Cabernet/Merlot	TAMAR VALLEY, TAS	8.50	35.00
Plunkett Shiraz	STRATHBOOGIE RANGES, VIC	8.50	36.00
Skillogalee Shiraz	CLARE VALLEY, SA		40.50
d'Arenberg 'The Footbolt' Shiraz	MCLAREN VALE, SA	8.80	36.00
Hardys The Riddle Shiraz Cabernet	REYNELLA, SA	6.00	23.00
Wirra Wirra 'Church Block' Cabernet/Shiraz/Merlot	MCLAREN VALE, SA		38.00
Stoney Vineyard Cabernet Sauvignon	COAL RIVER VALLEY, TAS		41.80
Jim Barry 'Cover Drive' Cabernet Sauvignon	CLARE VALLEY, SA	8.80	36.00

STOCKMANS beer

PREMIUM

	BOTTLE
Crown Lager	6.50
Cascade Premium	6.50
Boags Premium	6.50
Cascade Green	6.50
Cascade Blonde	6.00
Cascade Pure Blonde	6.00
Cascade Pale Ale	6.00
Little Creatures	7.50
James Squire Range	6.80

STANDARD

	BOTTLE
Cascade Draught	5.20
Cascade Export Stout	5.20
Carlton Cold	5.20
Victoria Bitter	5.20

LIGHT

	BOTTLE
Cascade Premium Light	4.50
Boags Premium Light	4.50

IMPORTED

	BOTTLE
Guinness	8.20
Kilkenny	8.20
Corona	7.50
Becks	7.50
Stella Artois	7.50
Asahi	8.60

STOCKMANS coffee plus

Cappuccino	4.00
Flat white	4.00
Latte	4.00
Long black	4.00
Short black	3.50
Macchiato	3.50
In a mug	4.50
Double	4.50
Liqueur coffee	15.50
Hot Chocolate or Mocha	4.00
Pot of Tea	3.80

DESSERT WINES

	SIZE	BOTTLE	
Spring Vale 'Louisa' Gewurtztraminer	FREYCINET COAST, TAS	375ml	33.00
De Bortoli Noble One Botrytis Semillon	MULTI REGIONAL, VIC	375ml	41.00

FORTIFIED

	GLASS
Penfolds Grandfather Port	13.80
McWilliams Hanwood 'Special Reserve' Port	10.00
Brown Brothers 'Reserve' Port	10.00