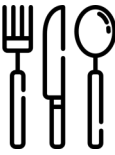


STOCKMANS

APPETISERS

STARTER PIZZA

Garlic & cheese



9.50

SOUP OF THE DAY

Served with crusty bread. Your wait staff will advise today's selection

13.00

GREEN PEA ARANCINI

Lightly fried risotto morsels served with confit garlic aioli, fresh greens & crumbled Tasmanian fetta (V)

16.50

Add Huon Aquaculture hot smoked salmon

7.00

TASMANIAN PEPPERBERRY SQUID

Crispy fried squid served with fresh apple & fennel coleslaw, finished with preserved lemon & herb dressing (GF)

JANSZ NON-VINTAGE SPARKLING (TAS) 10.00

Entrée 17.00

Main 27.00

STOCKMANS PLATTER

A selection of house made pickles, Tasmanian cheese, cured meat & dip served with crisp lavosh. Wait staff will advise current selection (GFO)

16.00

NINTH ISLAND PINOT NOR (TAS) 8.20

CREAMY TASMANIAN SEAFOOD CHOWDER

Your wait staff will advise today's selection of seafood finished with a golden saffron oil (GFO)

14.00

FROM FIELD TO FORK



ROASTED PUMPKIN SALAD WITH GRILLED HALLOUMI

Asparagus, candied walnuts, roasted red peppers & quinoa, tossed with a Dijon vinaigrette (V) (GF)

15.00

TRADITIONAL CAESAR SALAD

Crispy bacon, garlic croutons, poached egg, parmesan cheese & roasted garlic Caesar dressing, topped with anchovies (VO) (GFO)

14.50

TURN YOUR SALAD INTO A LIGHT MEAL

ADD:

Herb butter poached chicken (GF) 7.00

Huon Aquaculture hot smoked salmon (GF) 7.00

Tasmanian salt & pepper squid (GF) 7.00

V
VEGETARIAN

VO
VEGETARIAN
OPTION

GF
GLUTEN
FREE

GFO
GLUTEN FREE
OPTION

GRILL 'EM



Our steaks are sourced from Longford in Northern Tasmania & served with your choice of sauce, plus vegetables or chips & salad

EYE FILLET	200g	35.50
PORTERHOUSE	300g	33.50
SCOTCH FILLET	350g	36.50

ROLAND RANGE BEEF BRISKET (250G)

Dry rubbed & slow cooked for 12 hours

30.00

HOUSE MADE SAUCES:

Huon Valley mushroom jus (GF)

Peppercorn jus (GF)

Demi Glace (house made gravy)

Garlic & herb butter (GF)

THE CLASSICS



NICHOLS CHICKEN SUPREME

Herb & garlic roasted chicken, crispy chickpea & green olive salad with baba ghanoush & preserved lemon dressing

29.00

ROASTED SCOTTSDALE PORK

Slow cooked pork sirloin with a smoked almond & apricot stuffing, savoury apple purée & Autumn vegetables (GF)

29.00

SHOTFIRE SHIRAZ BAROSSA VALLEY (SA) 10.00

IRON HOUSE PALE ALE BATTERED TASMANIAN FISH

Fresh garden salad & chips with a caper, lemon & dill mayonnaise. Your wait staff will advise today's selection

29.50

MARION BAY CHICKEN PARMIGIANA

Topped with Napoli sauce & cheese. Served with your choice of vegetables or chips & salad

26.50

MOO BREW PALE ALE (TAS) 9.00

ON THE SIDE



Chips (V)	7.00
House Pickled Vegetables (V)	7.00
Greens (V) (GF)	7.50
Creamy potato mash (GF)	8.50
Roquette, pear & parmesan salad (GF)	8.00

ISLAND STYLE



STOCKMANS SEAFOOD OF THE DAY

Sourced daily from local fisherman.

Your wait staff will advise today's selection

POA

TASMANIAN SEAFOOD PASTA

Pan fried Tasmanian scallops, mussels, white fish & salmon with creamy garlic sauce, wilted spinach & fresh herbs with fresh homemade fettucine

29.00

SEARED PUMPKIN GNOCCHI

Tossed with heirloom cherry tomatoes, roasted zucchini & baby spinach, finished with pumpkin cream sauce & basil pesto dressing

27.00

GHOST ROCK PINOT GRIS (TAS) 8.50

LAMB SHOULDER

Tasmanian slow cooked lamb served with smoked almond & yoghurt purée, wild roquette, crispy flatbread & candied beetroot

Entrée 17.00

(served with chips) Main 29.00

SWEETS



PREMIUM VALHALLA ICE-CREAM

2 Scoops 8.00

3 Scoops 12.00

HONEY AND CINNAMON PANNA COTTA

With roasted apple purée, crisp apple, ANZAC crumb, fresh berries & rich caramel (GFO)

14.00

STICKY DATE PUDDING

Tasmanian 666 butter vodka caramel & vanilla bean ice cream

14.00

HOT CHOCOLATE FONDANT

Soft centred chocolate cake served with dark chocolate & raspberry ganache, vanilla bean ice cream & toffee crunch

14.00

TASMANIAN CHEESE PLATE

Trio of cheese (90g) served with a selection of nuts, house-made fruit paste, dried fruit & crisp bread. Your wait staff will advise today's selection (GFO)

18.00

De BORTOLI FINE TAWNY 8.00

 **666 BUTTER VODKA**
CAPE GRIM

LONGFORD
STEAK 

JANSZ VINEYARD
SPARKLING WINE

NINTH ISLAND VINEYARD 
PINOT NOIR

SCOTTSDALE 
PORK

IRON HOUSE BREWERY 
PALE ALE

RICHMOND BRIE
CHEESE 

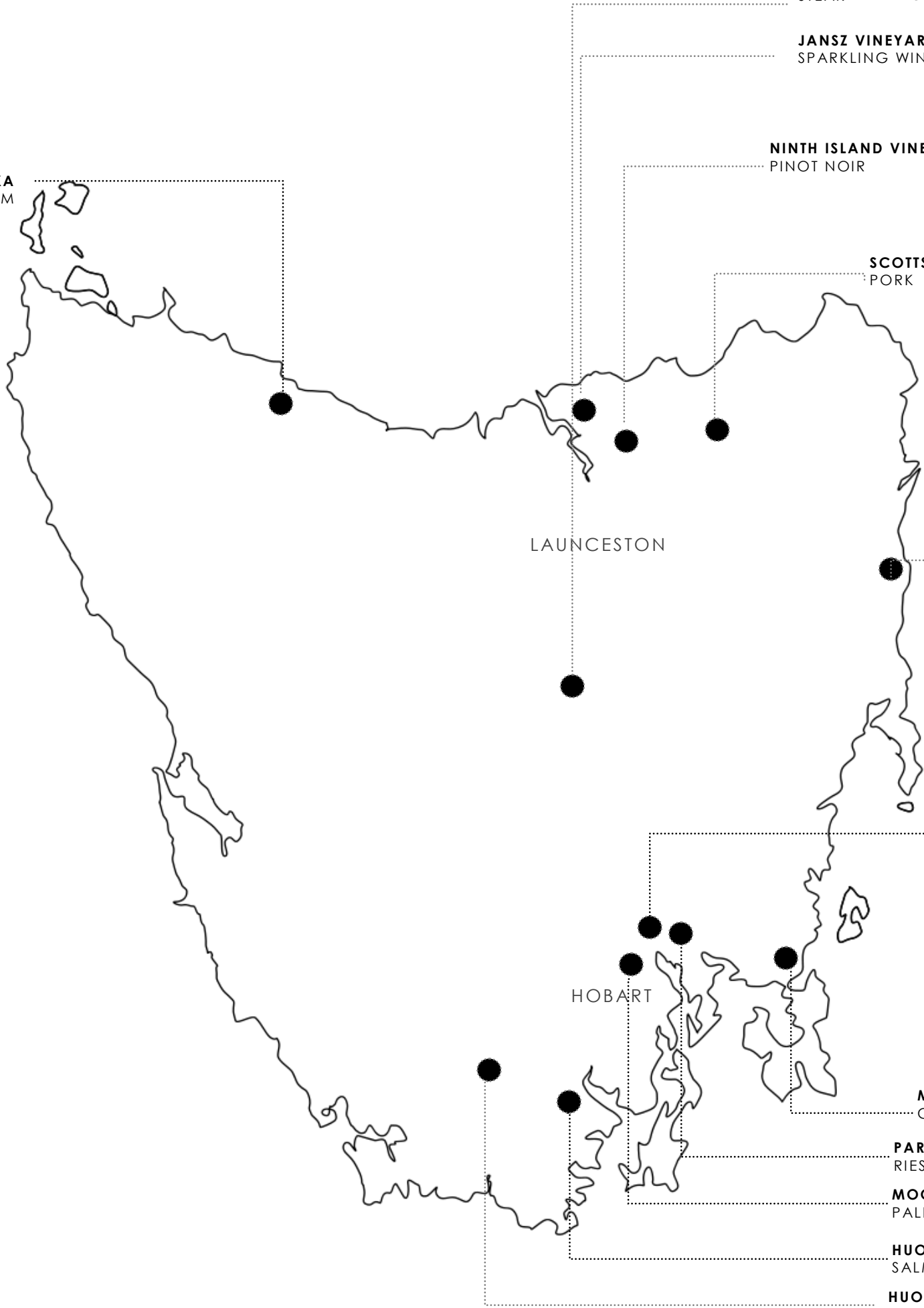
MARION BAY 
CHICKEN

PARISH 
RIESLING WINE

MOO BREW CELLAR DOOR 
PALE ALE

HUON AQUACULTURE 
SALMON

HUON VALLEY 
MUSHROOMS



LAUNCESTON

HOBART