

* STOCKMANS *

APPETISERS

STARTER PIZZA Garlic & cheese **9.5**

SOUP OF THE DAY Served with crusty bread.
Your wait staff will advise today's selection **13**

ROASTED HUON VALLEY MUSHROOMS
Creamy Richmond brie sauce, toasted brioche
& salsa verde (V, GFO) **16.5**
+ Huon Aquaculture hot smoked salmon **7**

TASMANIAN SALT & PEPPER SQUID Crispy fried
squid served with crispy satay noodle & vegetable
salad topped with pineapple chilli jam (GF)
Entrée **17** | Main **28** (served with chips)

LAMB SHOULDER Tasmanian slow cooked lamb
served with creamy polenta, wild rocket, herb
crumb & candied beetroot
Entrée **17** | Main **28** (served with vegetables)
+ NINTH ISLAND PINOT NOIR (TAS) **9.0**

CREAMY TASMANIAN SEAFOOD CHOWDER
Your wait staff will advise today's selection,
served with crusty bread (GFO) **15**

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**

TRADITIONAL CAESAR SALAD Crispy bacon,
garlic croutons, poached egg, parmesan
cheese & roasted garlic Caesar dressing,
topped with anchovies (VO, GFO) **14.5**

TURN YOUR SALAD INTO A LIGHT MEAL
+ Herb butter poached chicken (GF) **7**
+ Huon Aquaculture hot smoked salmon (GF) **7**
+ Tasmanian salt & pepper squid (GF) **7**

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 **35.5**
PORTERHOUSE 300g **33.5**
SCOTCH FILLET 350g **36.5**

HOUSE MADE SAUCES
Huon Valley mushroom jus (GF)
Peppercorn jus (GF)
Garlic & herb butter (GF)

THE CLASSICS

ROASTED SCOTSDALE PORK Slow cooked
pork sirloin on a bed of smashed potatoes,
winter vegetables & creamy mustard jus (GF) **29**

SLOW COOKED BEEF CHEEK Roland Range beef
cheek, 18 hour slow cooked on a bed of potato
mash, winter vegetables, topped with pan jus &
confit garlic, thyme crumb (GF) **29**
+ SHOTFIRE SHIRAZ BAROSSA VALLEY (SA) **10**

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 **29.5**

MARION BAY CHICKEN PARMIGIANA Topped
with Napoli sauce & cheese. Served with your
choice of vegetables or chips & salad **27.5**
+ MOO BREW PALE ALE (TAS) **10.00**

ON THE SIDE

Chips (V) **7**
Rocket, pear & parmesan salad (GF) **7**
Garlic Buttered greens (V, GF) **7.5**
Creamy potato mash (GF) **7**

ISLAND STYLE

STOCKMANS SEAFOOD OF THE DAY Sourced
daily from local fisherman. Your wait staff will
advise today's selection **POA**

TASMANIAN SEAFOOD RISOTTO Poached
Tasmanian scallops, mussels, white fish &
salmon with creamy risotto, roasted fennel,
local spinach & fresh herbs (GF) **29**

MEDITERRANEAN VEGETABLE SPAGHETTI
Tossed with heirloom cherry tomatoes, roasted
peppers, olives, artichoke, sugo all'arrabbiata &
fresh home made spaghetti (V, GFO) **27**
+ GHOST ROCK PINOT GRIS (TAS) **10.50**

NICHOLS CHICKEN SUPREME Confit garlic
& herb roasted chicken breast served with
carrot & cumin puree, roasted potatoes & fresh
vegetables finished with a pan sauce (GF) **29**

SWEETS

PREMIUM VALHALLA ICE-CREAM
2 Scoops **8** | 3 Scoops **12**

BAKED WAFFLE & BERRIES Crisp baked waffle
topped with Valhalla chocolate ice cream,
blueberry compote & apple crisps **14**

STICKY DATE PUDDING Tasmanian 666 butter
vodka caramel & vanilla bean ice cream **14**

HOT CHOCOLATE FONDANT Soft centred
chocolate cake served with dark chocolate &
raspberry ganache, Van Diemens Creamery
Whisky ice cream (GF) **14**

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**
+ De BORTOLI FINE TAWNY **8**



CAPE GRIM
666 BUTTER VODKA

NINTH ISLAND VINEYARD
PINOT NOIR

LONGFORD
STEAK

MOO BREW CELLAR DOOR
PALE ALE

HUON VALLEY
MUSHROOMS

JANSZ VINEYARD
SPARKLING WINE

SCOTTSDALE
PORK

IRON HOUSE BREWERY
PALE ALE

RICHMOND BRIE
CHEESE

MARION BAY
CHICKEN

PARISH
RIESLING WINE

HUON AQUACULTURE
SALMON