

WINTER  
2019

## Room Service Menu



Our dishes are all inspired by world-famous Tasmanian food and quality fresh produce.  
**Room service is available 24 hours.**



STOCKMANS



## SNACK MENU .....PAGE 2

AVAILABLE 10:00 AM - 6:00 PM  
& 9:30 PM - 6:30 AM



## DINNER MENU .....PAGE 3

AVAILABLE 6:00 PM - 9:30 PM



## DRINKS MENU .....PAGE 6

AVAILABLE ALL DAY



## Breakfast Menu ..... BY PRE-ORDER ONLY

MENU FORM CAN BE FOUND INSIDE ROOM COMPENDIUM

# DIAL 8 TO ORDER

**V**  
VEGETARIAN

**VO**  
VEGETARIAN  
OPTION

**GF**  
GLUTEN  
FREE

**GFO**  
GLUTEN FREE  
OPTION

# SWEETS

### STICKY DATE PUDDING

Tasmanian 666 butter vodka caramel & vanilla bean ice cream  
16.00

### HOT CHOCOLATE FONDANT

Soft centred chocolate cake served with dark chocolate & raspberry ganache, Van Diemens Creamery Whisky ice cream (GF)  
16.00

### TASMANIAN CHEESE PLATE

Tasmania's finest cheeses, served with a selection of nuts, house-made fruit paste, dried fruit & crisp bread  
Please ask today's selection (gfo)  
3 cheeses 90g  
20.50

# SOFT DRINKS

Mt Franklin Still Water 4.50  
Natural Sparkling Mineral Water 5.50  
Lemon Lime Sparkling Mineral Water 5.50  
Cascade Lemon Lime & Bitters 5.50  
Coke 5.50  
Coke Zero 5.50  
Capi Spicy Ginger beer 5.50

### SPARKLING

Dunes & Greene Chardonnay Pinot Noir NV 200 ml 9.00

Calabria Bevi Prosecco Spritz 200 ml 9.00

Jansz Non-Vintage Sparkling 750 ml 46.50 11.50

### WHITE WINES

Lorimer Semillon Sauvignon Blanc 750 ml 31.00 8.50

Ninth Island Sauvignon Blanc 750 ml 40.00 9.50

Goaty Hill Chardonnay 750 ml 42.50

### RED WINES

Lorimer Shiraz 750 ml 31.00 8.50

Storm Bay Merlot Cabernet 750 ml 39.00

Clarence House Merlot 750 ml 42.00 10.00

Leconfield Coonawarra Cabernet Sauvignon 750 ml 51.00

### BEERS

Moo Brew Range 9.50  
Victoria Bitter 8.00  
Cascade Premium Light 6.50

bottle glass

# dinner menu



## MAINS

### STOCKMANS SEAFOOD OF THE DAY

Please ask for today's selection  
POA

### MEDITERRANEAN VEGETABLE SPAGHETTI

Tossed with heirloom cherry tomatoes, roasted peppers, olives, artichoke, sugo all'arrabiata & fresh home made spaghetti  
31.00

### IRON HOUSE PALE ALE BATTERED TASMANIAN FISH

Fresh garden salad & chips with a caper, lemon & dill mayonnaise  
Please ask for today's selection  
33.50

### MARION BAY CHICKEN PARMIGIANA

Topped with Napoli sauce, cheese & your choice of chips & salad or vegetables  
31.50

### NICHOLS CHICKEN SUPREME

Confit garlic & herb roasted chicken breast served with carrot & cumin puree, roasted potatoes & fresh vegetables finished with a pan sauce (GF)  
33.00

## STEAKS

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

<b>EYE FILLET</b>	200g	41.00
<b>PORTERHOUSE</b>	300g	38.50
<b>SCOTCH FILLET</b>	350g	42.00

### HOUSE-MADE SAUCES

- Huon Valley mushroom jus (gf)
- Peppercorn jus (gf)
- Garlic & herb butter

## SIDES

**CHIPS**  
(v) 8.00

**GREENS**  
(gf) (v) 8.50

**CREAMY MASHED POTATO**  
(gf) 10.00

**ROQUETTE, PEAR & PARMESAN SALAD** (v) (gf) 9.00



# snack menu

MINIMUM ORDER \$10.00  
AVAILABLE BETWEEN 10:00AM - 6:00PM & 9:30PM - 6:30AM

### SOUP OF THE DAY

Served with crusty bread. Please ask for today's selection  
14.50

### CHICKEN BURGER

Grilled chicken breast, bacon, lettuce, tomato, Swiss cheese & mayonnaise, in a brioche bun, served with chips (gfo)  
16.00

### VEGETABLE BURGER

Vegetable pattie served in a brioche bun with cheddar cheese, tomato, lettuce & onion relish, served with chips (v)  
15.50

### STEAK SANDWICH

Grilled beef steak served in a bun with fried egg, cheese, tomato, salad greens, caramelised onion relish & chips (gfo)  
16.50

### CRUMBED CALAMARI

With chips & tartare sauce  
17.00

### TOASTED SANDWICHES

2 sandwiches per order (8 points) (gfo) (vo)  
Ham, cheddar cheese & tomato  
Or  
Roast chicken, Swiss cheese & mayonnaise  
15.00

### SEASONED POTATO WEDGES

With sour cream & sweet chilli sauce  
9.50

### SILVER SPOON TASMANIAN ICE-CREAM

180ml tub  
♦ Vanilla with salted caramel  
♦ Chocolate with chocolate sauce  
♦ Raspberry with raspberry sauce  
8.00

### TASMANIAN CHEESE PLATE

Tasmania's finest cheeses, served with a selection of nuts, house-made fruit paste, dried fruit & crisp bread. Please ask for today's selection (gfo)  
3 cheeses 90g  
20.50

# dinner menu



Our Stockmans Restaurant Dinner Menu is available daily from:  
6:00 pm – 9:30 pm as either  
Dine-in or Room Service

**FROM YOUR IN-ROOM PHONE  
DIAL 8 to order room service  
DIAL 5336 for a restaurant reservation**

Please note that Room Service prices include a surcharge & are as listed in this booklet.

## CHILDREN'S MENU

A Children's Menu is available in Stockmans Restaurant & Room Service

## PIZZA

**AVAILABLE 6:00PM-9:30PM  
FOR ROOM SERVICE ONLY**

All pizzas are served with tomato sauce & a combination of mozzarella & cheddar cheese, unless specified

S = Small pizza (9 inch)

L = Large pizza (12 inch)

**GARLIC BREAD** 5.00

**GREEK LAMB**  
Slow cooked lamb shoulder, kalamata olives, cherry tomatoes & spinach. Finished with Greek yoghurt & herbs **S 17.80 L 22.90**

**SWEET CHILLI CHICKEN**  
Roasted chicken breast, red peppers & feta cheese with sweet chilli sauce **S 17.80 L 22.90**

**CAPRICCIOSA**  
Champagne ham, olives, mushrooms & fresh basil **S 16.50 L 20.90**

**BBQ CHICKEN**  
BBQ sauce, red onion, roast chicken, mushroom, bacon & pineapple **S 17.80 L 22.90**

**SMOKED SALMON**  
With Huon Aquaculture Salmon, brie, red onion, hollandaise & fresh lemon **S 17.80 L 22.90**

**PORK TRIO**  
Slow cooked pork, pepperoni, bacon & mushrooms, topped with aioli **S 16.50 L 20.90**

**HAWAIIAN**  
Champagne ham & pineapple **S 16.50 L 20.90**

**PEPPERONI**  
With mushroom & capsicum **S 16.50 L 20.90**

**MARGHERITA**  
Heirloom tomatoes, fresh basil & buffalo mozzarella **S 16.50 L 20.90**

Gluten-free base +\$2.00 Available small only  
Additional toppings +\$1.00 per topping



# dinner menu

## ENTRÉES

**SOUP OF THE DAY**  
Served with crusty bread. Please ask for today's selection  
14.50

**STARTER PIZZA (9INCH)**  
Garlic and cheese (v) (gfo)  
10.50

**TASMANIAN SALT & PEPPER SQUID**  
Crispy fried squid served with crispy satay noodle & vegetable salad topped with pineapple chilli jam (GF)  
**Entrée 19.50**  
**Main 31.00**

**ROASTED HUON VALLEY MUSHROOMS**  
Creamy Richmond brie sauce, toasted brioche & salsa verde (V) (GFO)  
18.50  
Add Huon hot smoked salmon  
7.00

**LAMB SHOULDER**  
Tasmanian slow cooked lamb served with creamy polenta, wild rocket, herb crumb & candied beetroot  
**Entrée 20.00**  
**Main 30.00 (served with chips)**

## SALADS

**ROASTED PUMPKIN SALAD WITH GRILLED HALLOUMI**  
Asparagus, candied walnuts, roasted red peppers & quinoa, tossed with a Dijon vinaigrette (gf) (v)  
17.00

**TRADITIONAL CAESAR SALAD**  
Crispy bacon, garlic croutons, poached egg, parmesan cheese & roasted garlic Caesar dressing, topped with anchovies (gfo) (vo)  
16.50

**TURN YOUR SALAD INTO A LIGHT MEAL :**  
ADD Herb butter poached chicken (gf)  
ADD Huon Aquaculture hot smoked salmon (gf)  
ADD Salt & pepper squid (gf)  
8.00 per topping