

# STOCKMANS

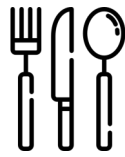
V  
VEGETARIAN

VO  
VEGETARIAN  
OPTION

GF  
GLUTEN  
FREE

GFO  
GLUTEN FREE  
OPTION

## APPETISERS



### STARTER PIZZA

Garlic & cheese (V)

9.50

### SOUP OF THE DAY

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

13.00

### HUON VALLEY MUSHROOM ARANCINI

Filled with Richmond brie & served with smoked paprika aioli & fresh greens (V)

16.00

### ADD – PULLED BEEF BRISKET

6.00

### SALT & PEPPER SQUID

Bass Strait squid with Summer vegetable salad, pineapple chilli jam & toasted coconut (GF)

Entrée 17.00

Main 27.00

### LAMB SHOULDER

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

17.50

NINTH ISLAND PINOT NOIR (TAS)

8.20

### CREAMY TASMANIAN SEAFOOD CHOWDER

Your wait staff will advise today's selection of seafood (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 (GF) (V)

15.00

PARISH RIESLING (TAS)

9.50

### TRADITIONAL CAESAR SALAD

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

14.50

### TURN YOUR SALAD INTO A LIGHT MEAL (GF), ADD:

Herb butter poached chicken 7.00

Huon Aquaculture hot smoked salmon 7.00

Salt & pepper squid 7.00

## GRILL 'EM



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	35.50
<b>PORTERHOUSE</b>	300g	33.50
<b>SCOTCH FILLET</b>	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)

### EXTRAS

Hollandaise sauce (GF) 2.00

Herb truffle butter (GF) 2.00

## THE CLASSICS



### NICHOLS CHICKEN SUPREME

Herb & garlic roasted chicken with roasted sweet potato, couscous & nut salad, finished with pan jus (GFO)

29.00

### STICKY SCOTTSDALE PORK BELLY

Asian BBQ pork belly served with fresh jasmine rice & wok tossed Asian vegetables (GF) 28.00  
CLARENCE HOUSE MERLOT (TAS) 8.80

### 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

## ISLAND STYLE



### STOCKMANS SEAFOOD OF THE DAY

Sourced daily from local fisherman.

Your wait staff will advise today's selection

POA

### GREEN PEA RISOTTO

With fresh peas, Tasmanian spinach & herbs, topped with whipped Persian fetta & pea tendrils (V)

26.50

### ADD- PORK BELLY

HOLM OAK PINOT GRIS (TAS)

6.00

9.20

## ON THE SIDE



Chips (V) 7.00

Greens (V) (GF) 7.50

Creamy potato mash (GF) 8.50

Roquette, pear & parmesan salad (GF) 8.00

## SWEETS



### PREMIUM VALHALLA ICE-CREAM

2 Scoops 8.00

3 Scoops 12.00

### STRAWBERRIES & CREAM CHEESECAKE

With fresh strawberry compote & white chocolate & berry bark 14.00

JANSZ NON-VINTAGE SPARKLING (TAS) 10.00

### STICKY DATE PUDDING

Tasmanian 666 butter vodka caramel & vanilla bean ice cream 14.00

### CHOCOLATE PAVLOVA

Chocolate pavlova topped with double cream, fresh berries & espresso syrup (gf)

14.00

### TASMANIAN CHEESE PLATE

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

18.00

 666 BUTTER VODKA

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