

Executive Chef Sam Wagg brings you spectacular food and creative catering options, showcasing some of Tasmania's amazing produce.

"My goal is to provide you with an uncomplicated menu influenced by seasonal, fresh and local flavours.

I trust you will enjoy your experience with us and look forward to welcoming you to Stockmans Restaurant again soon."

Sam Wagg Executive Chef

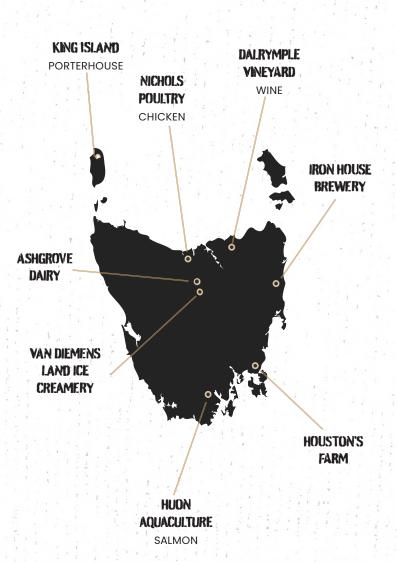
V Vegetarian Friendly Excludes red meat, chicken and seafood

GFO Gluten Free Option Replace product containing gluten with a gluten free option

DF Dairy Free Does not contain dairy products

Our kitchen team do not operate in an allergen free environment.







ENTRÉE

	7
GARLIC & CHEESE PIZZA (V, GFO)	in.
HOUSE BAKED BREAD (PER PIECE) served with Ashgrove Dairy butter or garlic & herb butter (v)	3.5
SOUP OF THE DAY served with crusty bread	14
GREEK STYLE SQUID pan fried squid in rich tomato braise with kalamata olives, roasted peppers, fresh herbs & charred focaccia (GFO, DF)	17
CHEESE & CORN FRITTERS with Carolina style slaw & hot honey aioli (v, GF)	17
+Add BBQ pulled chicken (GF) 7 Berrigan Sauvignon Blanc	
CREAMY SEAFOOD CHOWDER market fresh seafood, served with crusty bread (GFO)	20
TACOS tortilla topped with mesclun lettuce, pickled red onion, tomato, shaved radish topped with avocado crema (efo)	One 9.50 Any Two 18
BBQ pulled chicken (GFO) or Crispy fried mushrooms (GFO, V)	
CHARGRILLED LAMB KOFTA SKEWERS with roasted red pepper hummus, cauliflower tabbouleh & spiced crispy chickpeas (GF, DF)	18
BEEF RAGU ARANCINI rich braised beef encased in rice, fried & served with Napoli sauce, finished with shaved parmesan	18
SALADS	
CHARGRILLED PUMPKIN mesclun lettuce, fried haloumi, spiced nuts, red onion & fetta with green goddess dressing (GF,V)	20
BUDDHA BOWL seasonal lettuce, edamame, pickled red onion, smashed avocado, quinoa, crispy chickpeas & fresh vegetables with soy & ginger dressing (GF, V, DF)	19
ADDITIONS	
+ Grilled chicken breast 150g (GF, DF) + Smoked Atlantic salmon 100g (GF, DF) + Crispy fried squid 130g (GF, DF) + Crispy fried mushrooms 130g (GF, V, DF)	10 12 8 8

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FROM THE CHAR-GRILL

Our steak is sourced from Tasmanian providers and chargrilled to your liking. All steaks are served with your selection of sauce & two steak additions.

45 PORTERHOUSE 300g King Island EYE FILLET 200g 48 FROM THE BUTCHER handpicked by our POA

butchers

HOUSE MADE SAUCES

Mushroom jus (GF) Peppercorn jus (GF) Ashgrove Dairy garlic & herb butter (GF)

STEAK ADDITIONS (Choose two)

Chips (v) Seasonal vegetables (GF, V) Potato mash (GF, V) Garden salad (GF, V, DF) Sweet potato fries (v) +2

BLUE seared on the outside, raw inside RARE seared on the outside, warm & bright red centre MEDIUM-RARE seared on the outside, mostly pink with red centre MEDIUM pink throughout, still juicy

MEDIUM-WELL mostly brown with pink centre WELL-DONE cooked right through

CHARGRILLED LAMB BACKSTRAP grilled 39 pumpkin, green beans, candied beetroot with mustard jus & confit garlic pangritata (GFO)



Dalrymple Pinot Noir

TANDOORI CHICKEN SUPREME slow roasted 34 in aromatic spices & finished on the chargrill, served with Punjabi style green beans fry (GF)

CHARGRILLED ATLANTIC SALMON with sweet 37 potato puree, steamed broccolini, smoked almonds & basil pesto (GF)



Suggested pairing by the glass

MAINS

TASMANIAN FISH your choice of beer battered or crumbed, served with garden salad, chips & caper, lemon & dill mayonnaise (DF)	34
CHICKEN SCHNITZEL with your choice of vegetables or chips & salad + Your choice of mushroom or pepper sauce	32
CHICKEN PARMIGIANA Napoli sauce & cheese, with your choice of vegetables or chips & salad	32
STOCKMANS SEAFOOD OF THE DAY Sourced locally. See specials board	POA
ROASTED PORK BELLY with braised apple & red cabbage, green beans, handcut potato wedges & apple brandy jus (GF, DF) Longview Chardonnay	34
ROASTED VEGETABLE FETTUCINE tossed with Houstons spinach, cherry tomatoes & roasted greens finished with garlic cream sauce & parmesan (GFO,V)	29
+ add chargrilled chicken breast (GF) 10 Ouiet Mutiny Riesling	

SIDES

4 4
. 1

SOMETHING SWEET

PREMIUM TASMANIAN-MADE ICE CREAM 2 Scoops 8 | 3 Scoops 11

STICKY DATE PUDDING with brown butter caramel & vanilla bean ice cream



Adams Distillery Single Malt Whisky

17

CROISSANT & BUTTER PUDDING with cinnamon poached pear, anglaise & raspberry powder

CHOCOLATE MOUSSE TART with hazelnut brittle & berry coulis (GF)

LEMON & LIME CHEESECAKE SLICE with gingernut crumb & lemon curd (GF)

TASMANIAN CHEESE served with a selection of nuts, fruit paste, dried fruit & crispbread (GFO)

One 18 | Two 22 | Three 25

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