



FORBES

GRANDWAY HOTEL

AVES & STOUT

100

McCaughey St

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.



KING ISLAND
PORTERHOUSE

NICHOLS
POULTRY
CHICKEN

DALRYMPLE
VINEYARD
WINE

IRON HOUSE
BREWERY

ASHGROVE
DAIRY

VAN DIEMENS
LAND ICE
CREAMERY

HOUSTON'S
FARM

HUON
AQUACULTURE
SALMON



ENTRÉE

- GARLIC & CHEESE PIZZA** (V, GFO) 11
- 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 (GFO) **One | 9.50**
Any Two | 18

BBQ pulled chicken (GFO)
or
Crispy fried mushrooms (GFO, V)

- CHARGRILLED LAMB KOFTA SKEWERS** 18
with roasted red pepper hummus, cauliflower tabbouleh & spiced crispy chickpeas (GF, DF)
- 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) 10
- + Smoked Atlantic salmon 100g (GF, DF) 12
- + Crispy fried squid 130g (GF, DF) 8
- + Crispy fried mushrooms 130g (GF, V, DF) 8

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.

PORTERHOUSE 300g King Island **45**

EYE FILLET 200g **48**

FROM THE BUTCHER handpicked by our butchers **POA**

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 pumpkin, green beans, candied beetroot with mustard jus & confit garlic pangritata (GFO) **39**



Dalrymple Pinot Noir

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

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



Suggested pairing by the glass

MANS

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 **32**
+ Your choice of mushroom or pepper sauce

CHICKEN PARMIGIANA Napoli sauce & cheese, with your choice of vegetables or chips & salad **32**

STOCKMANS SEAFOOD OF THE DAY **POA**
Sourced locally. See specials board

ROASTED PORK BELLY with braised apple & red cabbage, green beans, handcut potato wedges & apple brandy jus (GF, DF) **34**



Longview Chardonnay

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**



Quiet Mutiny Riesling

SIDES

CHIPS (v) **8**

GREEN BEANS with garlic & bacon (GF) **8**

POTATO MASH (GF, V) **8**

GARLIC BUTTERED VEGETABLES (GF, V) **8**

SWEET POTATO FRIES with hot honey aioli (GF, V) **8**

GARDEN SALAD with Chardonnay vinaigrette (GF, V, DF) **8**

CRISPY FRIED MUSHROOMS with chilli jam (GF, V, DF) **10**

HAND CUT POTATO WEDGES tossed with barrero spice & garlic butter (v) **10**

SOMETHING SWEET

PREMIUM TASMANIAN-MADE ICE CREAM

2 Scoops **8** | 3 Scoops **11**

STICKY DATE PUDDING with brown butter
caramel & vanilla bean ice cream **17**



Adams Distillery Single Malt Whisky

CROISSANT & BUTTER PUDDING with
cinnamon poached pear, anglaise &
raspberry powder **17**

CHOCOLATE MOUSSE TART with hazelnut
brittle & berry coulis (GF) **17**

LEMON & LIME CHEESECAKE SLICE with
gingernut crumb & lemon curd (GF) **12**

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

One **18** | Two **22** | Three **25**

GF Gluten Free | **DF** Dairy Free
V Vegetarian | **VO** Vegetarian Option





BOAGS BITT

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TRAMWAY HOTEL