

STOCKMANS

V
VEGETARIAN

VO
VEGETARIAN
OPTION

GF
GLUTEN
FREE

GFO
GLUTEN FREE
OPTION



APPETISERS

HOUSE BAKED SOURDOUGH

With Meander Valley cultured butter & dukkha
7.50

SOUP OF THE DAY

Served with crusty bread.
Your wait staff will advise today's selection
13.00

KOREAN FRIED CHICKEN TACOS (2)

Fried Marion Bay chicken, crispy lettuce,
pickled vegetables, kimchi & aioli (GF)
16.00

SALT & PEPPER SQUID

With a Thai noodle salad & dressed with lime &
lemongrass (GF)
17.00

TASMANIAN SCALLOPS & THREE CHEESE GRATIN

Scallops in a creamy three cheese sauce &
topped with a toasted preserved lemon
crumb (GFO)
18.00

ZUCCHINI, SWEETCORN & VEGETABLE FRITTERS

With whipped Westhaven Persian feta,
heirloom carrot & eggplant relish (V)
16.50



FROM FIELD TO FORK

ROASTED PUMPKIN SALAD WITH GRILLED HALLOUMI

Asparagus, candied walnuts, roasted red
peppers & quinoa, tossed with a Dijon
vinaigrette (GF) (V) **754cal**
15.00

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, ADD:

Herb Butter Poached Chicken (GF) 7.00
Huon Aquaculture Smoked Salmon (GF) 7.00



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	35.50
PORTERHOUSE	300g	33.50
SCOTCH FILLET	350g	36.50

HOUSE MADE SAUCES:

Huon Valley Mushroom Jus
Peppercorn Jus
Smoked Marrow Truffle Butter (GF)
Demi Glace (house made gravy)

EXTRAS

Onion rings	6.00
Garlic cream scallops	7.00



ON THE SIDE

Chips (V)	7.00
Greens (V) (GF)	7.50
Creamy parmesan potato mash	8.50
Roquette, pear & parmesan salad	8.00



PERFECT MATCH!

JANSZ NON-VINTAGE SPARKLING

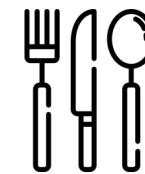
Pipers River TAS
Salt & Pepper Squid

SPRINGVALE PINOT NOIR

Freycinet Coast TAS
Slow Roasted Local Lamb Shoulder

HOLM OAK PINOT GRIS

Tamar Valley TAS
Premium Beer Battered Tasmanian Fish



THE CLASSICS

HONEY MUSTARD PORK CUTLET

With braised red cabbage, white bean puree
& spring greens (GF)
28.00

PREMIUM BEER 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 or vegetables chips &
salad
26.50

BEEF CHEEK

Slow cooked beef cheeks with thyme crumb,
creamy parmesan potato mash & vegetables
29.00



ISLAND STYLE

STOCKMANS SEAFOOD OF THE DAY

Your wait staff will advise today's section
POA

HOUSE MADE SWEET POTATO GNOCCHI

With roasted brussel sprouts, cherry tomatoes
& fresh herbs (V)(GF)
28.00

SLOW ROASTED LOCAL LAMB SHOULDER

Tossed with Huon Valley mushrooms & rigati
pasta (GFO)
30.50

RED CURRIED DUCK BREAST

Curried duck breast with spiced greens,
steamed jasmine rice & sumac yoghurt (GF)
31.50

