

# × STOCKMANS ×

## PRE-SHOW PACKAGE

Includes your main course and dessert, plus a glass of house wine.

Please make your selection from the following options:

### MAINS \_\_\_\_\_

#### **NICHOLS CHICKEN PARMIGIANA**

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

#### **TASMANIAN FISH**

Your choice of beer battered or crumbed, served with garden salad & chips with a caper, lemon & dill mayonnaise.

Your wait staff will advise today's selection

#### **ROASTED VEGETABLE FETTUCINE**

Tossed with Houstons spinach, cherry tomatoes & roasted greens, finished with garlic cream sauce & parmesan (GFO, V)

+ add chargrilled chicken breast (GF)

#### **ROASTED PORK BELLY**

With braised apple & red cabbage, green beans, handcut potato wedges & apple brandy jus (GF, DF)

#### **TANDOORI CHICKEN SUPREME**

Slow roasted in aromatic spices & finished on the chargrill, served with Punjabi green beans fry (GF)

#### **CHARGRILLED LAMB BACKSTRAP**

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

### DESSERT \_\_\_\_\_

#### **2 SCOOPS PREMIUM TASMANIAN ICE-CREAM**

Your wait staff will advise you of today's selection.

#### **STICK DATE PUDDING**

With brown butter caramel & vanilla bean ice cream

#### **CROISSANT & BUTTER PUDDING**

With cinnamon poached pear, anglaise & raspberry powder

#### **CHOCOLATE MOUSSE TART**

With hazelnut brittle & berry coulis (GF)

#### **TASMANIAN CHEESE**

A wedge of Tasmanian cheese (60g) served with a selection of nuts, house made fruit paste, dried fruit & crisp bread (gfo)

### \$55 PER PERSON \_\_\_\_\_

**V** = VEGETARIAN    **VO** = VEGETARIAN OPTION    **GF** = GLUTEN FREE    **GFO** = GLUTEN FREE OPTION