

STOCK DINNER

SEASONAL STARTERS	BURGER BAR	STOCK SALADS
<p>GARLIC BREAD -5</p> <p style="text-align: center;">x</p> <p>GARLIC & CHEESE BREAD- 6</p> <p style="text-align: center;">x</p> <p>CALAMARI salt & pepper fried baby squid with lemon & aioli- 15</p> <p style="text-align: center;">x</p> <p>CHICKEN WINGS thai grilled wings with tamarind dipping sauce- 14</p> <p style="text-align: center;">x</p> <p>GRILLED ASPARAGUS with finely sliced prosciutto, poached egg, crumbled feta, balsamic glaze- 16</p> <p style="text-align: center;">x</p> <p>ARANCINI BALLS wild forest mushroom & truffle arancini balls, crumbed and served with aioli- 14</p>	<p>-</p> <p>all burgers served beer battered fries</p> <p style="text-align: center;">-</p> <p>CRUMBED CHICKEN BURGER with melted Swiss cheese, smoked bacon, lettuce, tomato, aioli, BBQ sauce- 18</p> <p style="text-align: center;">x</p> <p>STOCK BURGER angus beef pattie with tomato, relish, smoked bacon, melted Swiss cheese, caramelised onion, aioli- 19</p> <p style="text-align: center;">x</p> <p>HALOUMI BURGER with grilled capsicum, eggplant, basil pesto- 18</p> <p style="text-align: center;">x</p> <p>CLUB SANDWICH grilled chicken with bacon, melted Swiss cheese, egg, lettuce, tomato, aioli, english mustard, tomato sauce- 18</p>	<p>PUMPKIN SALAD roast butternut pumpkin, mixed leaf salad, feta, pine nuts with a lemon & seeded mustard dressing – 12 + add chicken – 4</p> <p style="text-align: center;">x</p> <p>HALOUMI SALAD grilled haloumi, mixed leaf salad, roast cherry tomatoes, grilled capsicum, red onion and balsamic glaze- 14</p>

SIDES

<p>ROASTED POTATOES with rosemary & garlic -8</p>	<p>MASH POTATOES -7</p>	<p>SAUTEED SEASONAL GREENS Tossed with basil pesto & roasted pine nuts -8</p>	<p>MIXED LEAF SALAD with tomato, cucumber & onion -7</p>	<p>BEER BATTERED FRIES with aioli -7</p>	<p>MAC & CHEESE BITES With aioli -7</p>
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STOCK DINNER

MAMA'S MAIN FARE

LAMB SHANK

valpolicella & thyme braised lamb shank, served with pan swede, carrot, mushroom, mash potato, topped with broccoli -28

x

PORK CUTLET

grilled tender pork cutlet marinated in mustard seeds & thyme, served with mixed roast root vegetables, sour apple puree, grilled asparagus – 29

x

CHICKEN PARMIGIANA

chicken breast schnitzel, topped with leg ham, tomato sauce, grilled cheese, served with chips & salad – 27

x

SALMON

crispy skin salmon, served with salsa verde, roast potatoes, sautéed spinach - 29

x

PUMPKIN RISOTTO

roast pumpkin, sage & nut butter topped with parmesan cheese – 18

x

SCOTCH FILLET

300g scotch fillet topped with avocado, béarnaise, salt & pepper squid, rosemary & garlic roast potatoes- 36

or,

300g scotch fillet with red wine jus, broccoli, onion rings, rosemary & garlic roast potatoes -34

STOCK DESSERT

SALTED CARAMEL & CHOCOLATE TART

served with vanilla ice cream & fresh strawberries - 14

x

PAVLOVA

meringue, topped with crème Chantilly, strawberry, kiwi, peach, passionfruit- 14

BLUEBERRY CHEESECAKE

Served with lemon syrup and vanilla ice cream - 14

x

CHEESE PLATTER

Triple cream brie, dried apricots, fresh pear, walnuts, sour apple puree and lavish- 18

x

AFFOGATO

Frangelico, ice cream, coffee - 14

STOCK DINNER & DESSERT