

STOCK DINNER

SEASONAL STARTERS	BURGER BAR	SALADS
<p style="text-align: center;">GARLIC BREAD -5 Toasted focaccia, with garlic & herb butter Add- Grilled Cheese -\$2 x</p> <p style="text-align: center;">HUMMUS & GARLIC BREAD (V)- 10 x</p> <p style="text-align: center;">SPICED CHICKEN TACO- 12 Pulled spiced chicken, coleslaw, lime, coriander & feta in a soft tortilla x</p> <p style="text-align: center;">LEMON PEPPER SQUID (DF) - 15 lemon pepper marinated squid, fried & served with lemon & aioli x</p> <p style="text-align: center;">ARANCINI BALLS (V)- 12 Roast heirloom pumpkin, sage & parmesan rice balls, crumbed and served with tomato relish x</p>	<p style="text-align: center;">-</p> <p style="text-align: center;">all burgers served beer battered fries</p> <p style="text-align: center;">-</p> <p style="text-align: center;">STOCK BURGER- 19 Beef burger, bacon, caramelised onion, cheese, lettuce, tomato, aioli & tomato relish x</p> <p style="text-align: center;">MUSHROOM BURGER (V)(DF)- 18 Grilled mushroom, hummus, lettuce, tomato, onion and tomato relish x</p> <p style="text-align: center;">CLUB SANDWICH- 18 Grilled Chicken breast, bacon, egg, cheese, lettuce, tomato, BBQ sauce & aioli x</p>	<p style="text-align: center;">MOROCCAN CHICKEN SALAD (DF) – 16 Moroccan spiced chicken, Israeli cous cous, coriander, cherry tomato, carrot, apricot & spicy mayonnaise x</p> <p style="text-align: center;">PUMPKIN SALAD (DF)(V)- 12 Roast heirloom pumpkin, mixed leaf salad, feta & pine nuts with a lemon and seeded mustard vinaigrette. Add Chicken - \$4 x</p>

SIDES

<p>CHIPS (V)(DF)- 7 with aioli & tomato sauce</p>	<p>MASH POTATO (V)(GF) -7 With parmesan & truffle oil</p>	<p>SAUTEED SEASONAL GREENS (V)(DF)(GF)- 7 Steamed and tossed with basil pesto</p>	<p>GARDEN SALAD (V)(DF)(GF)- 7 with tomato, cucumber, onion & lemon dressing</p>
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STARTERS/ BURGER BAR/ SIDES

MAMA'S MAIN FARE

GREEK STYLE CHICKEN (DF) - 32

grilled chicken maryland fillet, marinated in smoked paprika, lemon, garlic & oregano served with chips and garden salad

x

TUSCAN RISOTTO (V) (GF) - 22

red roast capsicum, cherry tomato, mushrooms, spinach, butter & parmesan

x

SALMON (GF)(DF)- 32

canjun spiced Atlantic salmon, hummus, pickled beetroot & walnut salad with guacamole

x

PORK CUTLET (GF) - 32

grilled tender pork cutlet, marinated in seeded mustard & thyme, served with sweet sour capsicum, broccolini and mashed potato

x

LAMB RUMP (DF)- 34

garlic & rosemary marinated lamb rump, green cous cous salad served with mint sauce

x

SCOTCH FILLET

100 day grain fed Angus Scotch filet (300g) with red wine jus, chips, broccolini & feta with;

Aussie Topper- fried egg & bacon- (DF) -**38**

Surf & Turf- lemon pepper calamari, guacamole & béarnaise sauce- **39**

STOCK DESSERT

STICKY DATE PUDDING (V)- 14

Butterscotch sauce with vanilla ice cream

x

CARROT CAKE (V)- 14

served with orange syrup & whipped cream

CHEESE PLATTER- 18

Danish blue cheese, double brie, apple puree, dried apricots, fresh pear & walnuts served with lavish.

MAIN/ DESSERT

BEVERAGES

SPARKLING

ALASIA MOSCATO D'ASTI

Piedmont, Italy
9 Per Glass/ 43 Bottle

CORTE GIARA PROSECCO

Italy
10 Glass/ 60 Bottle

WHITES

BANCROFT BRIDGE SAUVIGNON BLANC

7 Per Glass/ 32 Bottle

HaHa SAUVIGNON BLANC

Marlborough, New Zealand
9 Per Glass/ 42 Bottle

CORTE GIARA PINOT GRIGIO

Italy
9 Per Glass/ 50 Bottle

PITCHFORK CHARDONNAY

Western Australia
9 Per Glass/ 42 Bottle

BEERS

TAP - HAHN SUPER DRY - MIDI 5 / SCHOONER 8

CORONA - 9

KOSCIUSZCKO- 9

JAMES SQUIRE 150 LASHES- 9

KIRIN- 9

HEINEKEN - 9

PURE BLONDE- 8

LITTLE CREATURES BRIGHT ALE - 8

LITTLE CREATURE ROGERS - 8

WHITE RABBIT DARK ALE- 8

CASCADE LIGHT- 8

JAMES SQUIRE APPLE CIDER- 8

REDS

BANCROFT BRIDGE SHIRAZ CABERNET

7 Per Glass/ 32 Bottle

SMITH AND HOOPER WRATTONBULLY

MERLOT South Australia
8 Per Glass/ 40 Bottle

WIRRA WIRRA CATAPULT SHIRAZ

McLaren Vale, South Australia
10 Per Glass/ 50 Bottle

LARK HILL SHIRAZ

Canberra District
9 Per Glass / 54 Bottle

HaHa PINOT NOIR

Marlborough, New Zealand
9 Per Glass/ 45 Bottle

NON-ALCOHOLIC

SOFT DRINKS - 4.50

JUICES - 4.50

TEA / COFFEE - 3.50 / 4.50

BEVERAGES

COCKTAILS

APEROL SPRITZ -13

Intense orange top with herbal and woody body notes pleasantly bittersweet and salty

(Aperol, Prosecco & Soda)

x

ESPRESSO MARTINI -17

It's rich, indulgent and creamy, and the shot of espresso will make sure you keep up with the pack

(Vodka, Kahlua, Sugar & Coffee)

x

FRENCH 75 - 15

A refreshing and citrusy, sparkling gin cocktail that packs a punch

(Gin, Sparkling, Lemon Juice & Sugar)

x

MARTINI -15

Gin/Vodka, Shaken/Stirred. We have you covered with a James Bond cocktail

(Gin/Vodka & Dry Vermouth)

x

NEGRONI -17

The ultimate balance of spirit, sweet and bitter to stimulate all senses and quench all thirsts

(Gin, Campari & Sweet Vermouth)