

## BREAKFAST

**Toasted Banana Bread** ..... \$8

With your choice of butter or jam.

**Banana Bread French Toast** ..... \$18

With sliced bananas, vanilla mascarpone, caramel and topped with a cinnamon and coconut crumble. (V)

**Buttermilk Pancakes** ..... \$18

Blueberry compote with fresh berries drizzled with maple syrup, topped with vanilla bean ice cream and pistachio crumb.

**Panna Cotta** ..... \$18

Cornflake panna cotta with house made granola, crushed honeycomb, poached pear and rhubarb with puffed rice.

**Fully Loaded** ..... \$26

Toasted sourdough with two fried eggs, smashed avocado, grilled bacon, pork and fennel sausage, mushrooms, grilled cherry tomatoes, wilted spinach, spiced baked beans and hash browns.

**Baked Eggs** ..... \$20

Fried chorizo, basil, passata, spiced 4 bean mix topped with two fried eggs and toasted sourdough. (GFO)

**Eggs Your Way** ..... \$10

Poached, Scrambled, or Fried. (GFO)

### MAKE YOUR OWN

Bacon ..... \$5

Smoked Salmon ..... \$6

Potato Hash ..... \$4

Hollandaise Sauce ..... \$3

Avocado ..... \$4

Mushroom ..... \$4

Grilled Cherry Tomatoes ..... \$3

Halloumi ..... \$4

Extra Egg ..... \$3

Wilted Baby Spinach ..... \$2

**Breakfast Roll** ..... \$16

Bacon, fried egg, cheese, hash brown, avocado, and smoked harissa aioli on a brioche bun.

**Sausage and Egg English Muffin** ..... \$17

Pork and fennel sausage, grilled bacon, fried egg, wilted spinach and hollandaise.

**Omelette** ..... \$20

Ham, cheese and spring onion omelette served with cherry tomatoes and wilted spinach.

**Frittata** ..... \$19

Smoked salmon, cherry tomato and dill frittata with crispy capers, kale chips, romesco sauce and crème fraiche. (GF)

**Smashed Avocado** ..... \$21

Smashed avocado on toasted sourdough with grilled cherry tomatoes, grilled halloumi, Danish fetta, sweet potato hummus and dukkah with rocket salad. (VGO)

Add poached eggs. (+\$3)

**Eggs Benedict** ..... \$18

Choice of smoked leg ham (+\$2) or smoked salmon (+\$4) on an English muffin topped with two free range poached eggs, wilted spinach and hollandaise. (GFO)

**Seafood Scrambled Eggs** ..... \$19

Chilli, blue swimmer crab, prawns, dill, spring onion, scrambled eggs on toasted sourdough.

**Corn and Zucchini Fritters** ..... \$18

Served with two poached eggs, grilled cherry tomatoes, dukkah salad, and beetroot hummus topped with a dollop of crème fraiche. (VGO)

# STOKERS

DINING • BAR • LOUNGE

# LUNCH & DINNER

12pm to 9pm

## SMALL

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**Polenta Chips** .....\$14

House-made polenta chips coated with a roast garlic and rosemary salt and a side of smoked harissa aioli. (GF, VGO)

**House made dips** .....\$18

Beetroot dip, romesco, sweet potato hummus. (GFO, VGO)

**Arancini Balls** .....\$16

Mozzarella and mushroom stuffed arancini balls rested on passata topped with fresh basil and shaved parmesan. (GF)

**Sliders** .....\$15

Smoked pulled pork sliders with house-made coleslaw and pomegranate molasses.

**Crispy Chicken Wings** .....\$16

Mild (American mustard dressing). (GF)

Medium (Buffalo dressing). (GF)

Hot (Sriracha dressing). (GF)

**Pork Belly** .....\$16

Crispy pork belly bites tossed in pomegranate molasses served with burnt apple jam and bacon jam. (GF)

**Oysters** ..... \$24 per 1/2 Dozen

Natural (+\$0)

Kilpatrick (+\$3)

Salsa verde (+\$1)

Ponzu (citrus dressing) (+\$2)

Mornay (+\$2)

**Grilled Octopus** .....\$19

Lightly grilled octopus coated in a green salsa verde and rested next to fermented kimchee and lime wedge.

**Salt and Lemon Pepper Squid** .....\$18

Crispy salt and lemon pepper squid tossed with sliced chilli, spring onion and topped with freshly picked coriander with a side of salad greens and chilli lime aioli. (GFO)

**Grilled prawns** .....\$22

Miso and garlic marinated prawns, grilled and tossed with fresh chilli, ginger, spring onion and parsley served with a side of garlic aioli. (GF)

## LARGE

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### FROM THE ASADO GRILL

**Chicken Breast Kiev** .....\$30

Rosemary and garlic marinated chicken breast char grilled and served with honey glazed root vegetables.

**300gm 36° Sirloin** .....\$38

Chargrilled to your liking, served with truffle fries and red wine jus.

**350gm Wagyu Rump MB9+ Mayura Station** .....\$42

Chargrilled to your liking, served with truffle fries and red wine jus.

**350gm Lamb Rump** .....\$36

Chargrilled to your liking, served with duck fat and rosemary potatoes and red wine jus.

### BETWEEN BREAD

**Haloumi Burger** .....\$24

Grilled haloumi, roasted portobello mushrooms, sliced tomato, avocado, Spanish onion, mixed lettuce and beetroot hummus. Served with steak chips. (GFO, VGO)

**Beef Burger** .....\$26

Grilled chuck and brisket patty with melted cheese, sliced dill pickles, sliced tomatoes, caramelised onion, mixed lettuce and SSD burger sauce. Served with steak cut chips.

**Chicken Burger** .....\$25

Grilled chicken breast with melted cheese, sliced dill pickles, sliced tomatoes, caramelised onion, mixed lettuce and smoked harissa aioli. Served with steak cut chips.

**Steak Sandwich** .....\$28

Grilled 36° sirloin thinly sliced with sliced dill pickles, sliced tomato, caramelised onion, mixed lettuce and SSD burger sauce. Served with steak cut chips.

**Fish and Chips** .....\$28

Crispy Furphy beer battered flake, served with steak chips tartar sauce and a green salad.

**Roast Vegetable Ratatouille** .....\$25

Roasted eggplant, zucchini, yellow squash, capsicum and basil infused passata, served with toasted sourdough. (VGO)

**Quinoa Salad** .....\$22

Pickled beetroot quinoa salad, with verjuice soaked raisins, mint, parsley, toasted slithered almonds, quinoa cracker and goat's curd. (GF, VGO)

## SIDES

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Duck Fat and Rosemary Potatoes .....\$14

Sautéed Greens .....\$12

Garden Salad .....\$10

Truffle Fries .....\$14

Honey Glazed Root Vegetables .....\$12