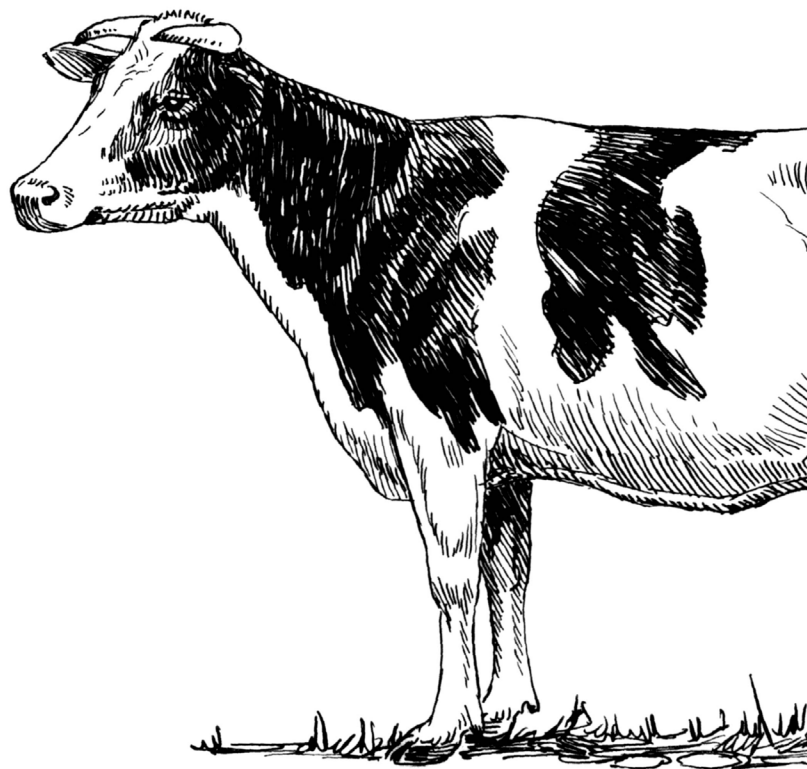

STOCK

KITCHEN & BAR



STOCK DINNER

STOCK DESSERT

WINES, ALES & CO

STOCK BREAKFAST

FULL BUFFET 26

for the best start to the day –
enjoy the most of every dish
on the buffet

×

THE HOTS 20

- eggs – scrambled, poached or fried
- bacon
- sausages – chicken & mustard seed,
spicy pork, kransky's or beef & tomato
- sea salted roma tomatoes
- mushrooms
- hash browns
- house made boston beans
- chef's daily creation
- filtered coffee or hot water with
a selection of teas & herbal infusions

×

LIGHT START 16

- juice & smoothie selection
- cereals including granola & bircher
- the bakery including selection of fresh breads,
croissants & pastries
- fresh fruit & berries
- preserved fruits
- low fat & flavoured yoghurts

T & TOAST 10

the best of our bakery including selection of
fresh breads, croissants & pastries

filtered coffee or hot water with a selection
of teas & herbal infusions

×

TO ORDER

3 EGG OMELETTE 14.5

free range with choices of cheese, tomato,
mushroom, smoked ham or spanish

EGGS BENEDICT 14.5

poached free range eggs on lightly
toasted english muffins with smoked
ham & hollandaise

×

VEGETARIAN 16

Breakfast Bruschetta of smashed avocado,
vine ripened tomatoes, Bodalla Vintage
cheddar, basil, balsamic & extra virgin olive
oil

×

TO GO

DASH & GO

SML 5 / LGE 6

takeaway espresso with your choice of
danishes, smoked ham & cheese croissants
or chocolate / blueberry muffin

×

FRESHLY GROUND COFFEE

3.5 / 4

latte, cappuccino, flat white, long or short
black, piccolo, macchiato

STOCK BREAKFAST

STOCK DINNER







STOCK DESSERT

WINES, ALES & CO

STOCK DINNER

<p>SMALL PLATES</p> <p>STICKY PORK RIBS smoky sauce & slaw - 12</p> <p>×</p> <p>POACHERS PANTRY PATE duck liver pate with sourdough toast & garden chutney - 14</p> <p>×</p> <p>GRILLED BALMAIN BUGS garlic & lemon - 14</p> <p>×</p> <p>GRILLED CHICKEN SKEWERS with rosemary & lemon - 12</p>	<p>'STOCK' CLASSICS</p> <p>STOCK BURGER toasted brioche bun, angus beef pattie, tomato relish, smoked bacon, melted Swiss cheese, crispy onion with shoestring fries - 20</p> <p>×</p> <p>RETRO PRAWN COCKTAIL tiger prawns, lettuce, cucumber, egg & house made mayonnaise - 14</p> <p>×</p> <p>BEER BATTERED WHITING FILLETS served with house made tartare & lemon wedges - 15</p> <p>×</p> <p>BUTCHERS HOT DOG pork & sage sausages, sauerkraut, cheddar cheese, deli relish, mild mustard in a toasted sourdough bun - 18</p>	<p>SUMMER STARTERS</p> <p>SEARED TUNA NICOISE SALAD with green beans, capers, red new potatoes & a poached egg - 15</p> <p>×</p> <p>CHICKEN COBB SALAD chicken, crispy bacon, egg, fetta, avo, rocket & ranch dressing - 15</p> <p>×</p> <p>CHICKPEA & BEET SALAD with broccolini, toasted almonds & goats cheese crumble - 13</p> <p>×</p> <p>ROASTED PUMPKIN, OLIVE & SAGE FRITTATA with garden salad & homemade relish - 14</p>
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MAMA'S MAIN FARE

LAMB	PORK	FISH	CHICKEN	BEEF	PIE
					
12 HOUR SLOW COOKED LAMB SHOULDER garlic mash, green beans & jus - 26	PORK & CRACKLING oven roasted cutlet & potatoes, garlic beans & pan jus - 26	PAN FRIED BARRAMUNDI salsa verde & new potatoes - 28	OVEN ROASTED CHICKEN root vegetables, preserved lemon & pan juices - 26	RIB EYE STEAK WITH RINGS served with cornmeal onion rings & charred tomato salad - 31	STEAK & WILD MUSHROOM PIE smashed rosemary potatoes & minted peas - 27

VEGETARIAN & SIDES

<p>DAILY HOUSEMADE TART field mushroom & onion with spinach & gruyere - 12</p> <p>×</p> <p>GROWERS GARDEN SALAD with raspberry vinaigrette & olive oil - 7</p>	<p>BEER BATTERED CHUNKY FRIES herbed salt & garlic aioli - 7</p> <p>×</p> <p>CAULIFLOWER & CHEESE with grated regional cheddar & breadcrumbs - 7</p>	<p>FRENCH ONION SOUP with garlic & cheddar croutons - 12</p> <p>×</p> <p>CHAR GRILLED ROOT VEGETABLES rosemary & balsamic glaze - 8</p>
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STOCK DINNER

STOCK DESSERT

WINES, ALES & CO

STOCK DESSERT



COUNTRY APPLE CRUMBLE
served with berry compote
& vanilla custard - 15

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STICKY DATE PUDDING
house made ice cream
& butterscotch - 15

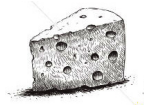


BERRY BOMB CHEESECAKE
blueberry, strawberry
& raspberry - 15

×

TIM TAM TIME
layered espresso & tia maria sponge,
tim tam crunch & vanilla cream - 15

THREE CHEESES



Willow Grove Camembert, Maffra Cloth Aged Vintage
Cheddar & Tarago River Shadows of Blue - 18

BEVERAGES

FRESHLY GROUND COFFEE
latte, cappuccino, flat white,
long or short black, piccolo,
macchiato - 3.5 / 4

TEA SELECTION
English Breakfast, Earl Grey,
Peppermint, Camomile, Green Tea,
Lemon & Ginger, Peppermint - 3.50

**DESSERT WINES,
PORTS & LIQUEURS**
please see our friendly team
for our range & pricing

WINES

CHAMPAGNE

NV	Pol Roger	Epernay, France		125
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SPARKLING WINE

NV	Emily Pinot Noir Chardonnay Piccolo 200ml	VIC	13	
NV	JANZ Premium Cuvee	TAS		65

LOCAL SELECTION

2015	Helm Riesling	Canberra District	12	52
2011	Helm Cabernet Sauvignon	Canberra District	12	52
2015	Shaw Riesling	Canberra District	8.5	42
2013	Shaw Shiraz	Canberra District	8.5	42

HOUSE SELECTION

NV	Mortar & Pestle Sparkling Brut	SE Australia	7	32
NV	Mortar & Pestle Semillon Sauvignon Blanc	SE Australia	7	32
NV	Mortar & Pestle Cabernet Merlot	SE Australia	7	32

SAUVIGNON BLANC

2012	Mawsons Sauvignon Blanc	Wrattonbully, SA	8.5	38
2012	Haha Sauvignon Blanc	Marlborough, NZ	9	40
2012	Forest Hill Highbury Fields Sauvignon Blanc	Highbury, SA	10	44
2012	Opawa	Marlborough, NZ		52

CHARDONNAY

2012	West Cape Howe	Western Australia	9	42
2012	Yalumba Organic Chardonnay	South Australia	10	44

AROMATICS

NV	Yalumba Christobel's Moscato	South Australia	9	39
2012	Sunday Morning Pinot Gris	King Valley, VIC	9.5	45
2013	Jim Barry Watervale Riesling	Calre Valley, SA	10	47

CABERNET BLENDS

2012	Yalumba Cabernet Sauvignon	South Australia	9	41
2013	The Dark Horse Cabernet Sauvignon	Coonawarra, SA	10	49

MERLOT BLENDS

2012	Red Bank Long Paddock	King Valley, VIC	8	38
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SHIRAZ

2011	The Yearling Shiraz	Coonawarra, SA	8	38
2010	The Bleasdale Bremerview Shiraz	Langhorne, SA	10	49
2001	The Patchwork Shiraz	Barossa		52

PINOT NOIR

2014	HaHa Pinot Noir	Marlborough, NZ	9.5	48
2011	Palliser Pencarrow	Martinborough, NZ		52

ALES & CO

AUSTRALIAN BEER

Cascade Premium Light	7
Carlton Draught Carlton Black Victoria Bitter Pure Blonde	7.5

PREMIUM BEER

Corona Peroni Stella Asahi Super Lager	9
Fat Yak Crown Lager Cricketers Arms Pale Ale Cricketers Arms Lager	9
Somersby Pear Cider Somersby Apple Cider	7.5

APERITIFS

Pimms, Campari, Ouzo, Pernod	7
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HOUSE SPIRITS

Gin, Vodka, Bourbon, White Rum, Whiskey, Brandy, Tequila, Dark Rum	7
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PREMIUM SPIRITS

Jack Daniels, Johnny Walker Red, Jim Beam, Southern Comfort,	8
Wild Turkey, Jamieson's, Bombay Sapphire, Scorpion Tequila	8
Chivas Regal, Glenfiddich	8.5
Johnny Walker Black	9

LIQUEURS

Baileys, Frangelico, Kahlua, Malibu, Midori, Tia Maria	7
Benedictine, Drambuie, Grand Marnier	9

PREMIUM SCOTCH

Please see our friendly team for our range & pricing	POA
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NON ALCOHOLIC

Pepsi, Lemonade, Soda, Raspberry, Lemon, Pepsi Max	4
Juice – Orange, Apple, Pineapple, Tomato, Cranberry	5
Santa Vittoria mineral water – sparkling or still 200ml	4.5
Santa Vittoria mineral water – sparkling or still 500ml	7.5

COFFEE

FRESHLY GROUND latte, cappuccino, flat white, long or short black, piccolo, macchiato	3.5 / 4
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TEA SELECTION English Breakfast, Earl Grey, Peppermint, Camomile, Green Tea, Lemon & Ginger, Peppermint	3.50
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