

EST 1857

# STOCKWELL

## HOTEL

Our restaurant area is full table service, one of our friendly staff will assist you at your table.

In the deck, front bar and lawned area please head to the bar to order your meals & drinks from one of our friendly staff members.

Please note: Public Holidays will incur a 20% service fee.

## Starters

**Mixed Olives 8.00**  
Local mixed olives warmed with sea salt & herbs (VEGAN / GF)

**Sourdough with Whipped Butter 8.00**  
Hand made bread from Mehl with Paris Creek butter (V)

**Crispy Mushrooms & White BBQ Sauce 12.00**  
Portobello mushrooms with house made white BBQ sauce (VEGAN)

**Spiced SA Squid 18.00**  
Warm squid salad of warrigal greens & fermented chilli butter (GF)

**Harissima Kingfish Ceviche 18.00**  
Sashimi cut with pickled fennel, orange & ginger dressing (GF)

**Smoked Ham Hock Croquettes 12.00**  
Served with a red pepper ketchup

**Salumi Plate 27.00**  
Selection of local sliced meats, house pickle & toasted bread (GF OPTION)

**Cheese Plate 27.00**  
Local cheeses, fruit paste & lavosh

## Mains

**Orecchiette 18.00**  
Pan tossed pasta, zucchini, green peas, fresh herbs, chilli & garlic (VEGAN)

**Barramundi 32.00**  
Pan seared, charred brussel sprouts, pickled onion & butter sauce (GF)

**Pork Belly 27.00**  
Slow cooked, beetroot puree, smoked mash & native greens (GF)

**Mushroom Ragout 20.00**  
Selection of local mushrooms, sprouted legumes & toasted seeds (VEGAN / GF)

**Roasted Beetroots 20.00**  
With chickpeas, heirloom tomato, vegan ricotta & sea parsley (VEGAN / GF)

## Pub Classics

**Chicken Schnitzel 26.00**  
Greenslade chicken, brined & hand breaded served with chicken gravy, fries & green leaves

**Cheeseburger 22.00**  
Grass fed beef, house pickles, American cheese, mustard & BBQ sauce & green leaves

**Fish & Chips 28.00**  
Market fish coated in craft beer batter, fries & green leaves

**Wagyu Steak (120gm) 26.00**  
Jacks Creek minute steak served with warm BBQ sauce, fries & green leaves (GF)

**Porterhouse (250gm) 36.00**  
Char-grilled grass fed beef served with gravy, fries & green leaves (GF)

## Sides

**Fries 9.00**  
Served with vegan aioli

**House Salad 9.00**  
Mixed leaves, fresh tomato, pickled onion, parsley & dressing

**Carrots 9.00**  
Honey roasted heirloom carrots with mustard emulsion

## Kids (10yrs & under)

**Cheeseburger 13.00**  
Beef, cheese, tomato sauce, fries & green leaves

**Fish & Chips 13.00**  
with tomato sauce & green leaves

**Crumbed Chicken 13.00**  
with tomato sauce, fries & green leaves

## Sauces

**2.50**  
Aioli | Tomato | BBQ | Mustard | Gravy | Pepper

Please let us know of any allergies or dietary concerns & we will do our best to accommodate them. Please be advised that food containing: milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish is prepared in our kitchen.

## Covid

Let's continue to keep each other safe. If you haven't done so already, please check in with this QR code.

