

mains

slow roasted pork belly \$28

w/ bubble & squeak, baked apple, morcilla & apple cider jus

duck a l'orange \$29

buttered kipflers, Dutch carrot & asparagus spears

w/ homemade sweet orange sauce

pan roasted 450g rib eye \$31

crushed potato, buttered greens, de-glazed pan juices

stock 'foot long' skewer \$34

assortment of char-grilled beef, pork, lamb, chorizo & vegetables w/ Stock salad & chunky chips. Choose a mustard or sauce

200g fillet mignon \$32

Paris mash, roasted truss tomatoes & red wine jus

500g beef ribs \$29.50

Paris mash, onion rings, fired corn cob, hickory & bourbon sauce

hand crumbed chicken Kiev \$28

w/ pea & pancetta risotto

dukkah crusted lamb cutlets \$26

roasted vegetable Mediterranean cous cous, tzatziki

bangers & mash \$23

'bangers' of the day served w/ Paris mash & onion gravy

stock works burger \$19

w/ salad, pineapple, bacon, beetroot, fried egg & chunky chips

Hand crumbed Stock chicken schnitzel \$19

w/ salad & chunky chips

*sauces: aioli, tomato, barbecue,
mustard, mayonnaise, gravy,
dianne, pepper or mushroom*

seafood

pan fried snapper fillet \$32

lemon & thyme risotto, rocket salad, roasted heirloom tomatoes

mixed seafood platter \$34 / \$59

hot: grilled octopus, prawns, seared scallops, grilled snapper, salmon skewer, mixed shell fish cassoulet, battered flathead, salt & pepper squid - cold: smoked salmon, king prawns, smoked trout & asparagus bruschetta. Served w/ mixed salad, chips & tartar sauce

grilled salmon niçoise \$29

grilled salmon fillet w/ salad of cos leaves, cherry tomatoes, cucumber, sliced onion, olives, boiled chats, beans, quails egg & lemon vinaigrette

pasta - risotto

king prawns \$26

w/ chilli, shaved zucchini and cream

chorizo Rodriguez \$24

spicy chorizos, roasted tomatoes, chilli oil

feta, pumpkin and pine nut \$22

w/ cream reduction and wilted spinach

chicken pesto \$24

rocket and bail pesto, cream

homemade lasagne \$22

w/ tossed Italian salad