

# STOKEHOUSE

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[www.stokehouse.com.au](http://www.stokehouse.com.au)

## Menu

### APPETISER

Freshly shucked oysters, cucumber, coriander and chardonnay dressing	4.0 ea
Wagyu bresaola toast, gran reserve anchovy, bloody mary sorbet	4.5 ea
Sugar cured salmon, pink grapefruit, mint, pomegranate crystals	16.5
Plate of prosciutto, Silver Lake smoked eel, sashimi of tuna	21.5

### ENTREE

Heirloom tomato and torn buffalo mozzarella salad, dragoncello salsa, crushed olives, garlic toast	24.5
Kingfish ceviche, salted grapes, flying fish roe, sunflower seeds, zucchini and chardonnay dressing	27.5
Beef tartare, pickled Shimeji mushrooms, horseradish cream, rye toast, tarragon emulsion	25.5
Lasagne of blue swimmer crab, flaked almonds, pear, whitebait and chervil, crab velouté	29.5
Seared Atlantic scallops, verjus gazpacho, compressed apple and cucumber salsa, walnuts, Serrano ham	28.5
Western Plains pork belly and crumbed tail, confit kipfler potatoes, caperberries, green tomato vinaigrette	27.5

**MAIN**

Butternut pumpkin, lemon and ricotta ravioli, pine nuts, golden raisins, caramelised onions	34.5
Local snapper fillet, Atlantic scallop, vongole broth, peas, summer squash, crispy onion salad	44.5
John Dory fillet, sautéed cuttlefish, white asparagus and samphire salad, garlic gnocchi, artichoke aioli	45.5
Seared Magret duck breast and leg pastillas, poached rhubarb and fennel salad, garlic puree, crisp pancetta	45.5
Roasted lamb cutlets and belly confit, bagna cauda agnolotto, spring onions, broad beans, Meredith goats cheese	45.5
O'Connors (VIC) 220gm Angus beef tenderloin	49.5
Rangers Valley (NSW) dry aged 300gm Angus beef sirloin	52.5
Rangers Valley slow cooked Wagyu rump cap (marble score 7+)	47.5
Beef is served with cherry tomatoes, confit potatoes, selection of mustards, chimichurri and salsa verde	
Crispy battered King George whiting fillets with hand cut chips, lemon and tartare sauce	36.5

**TO SHARE**

Simply grilled fish, lemon confit, coriander, Ligurian olive and chilli salsa	MP
Western Plains suckling pig for two or more	45.0 per person
Rangers Valley 1kg grain fed beef rib for two served with king brown mushrooms, bone marrow sauce	125.5

*Rangers Valley is located in the Northern New England Tablelands of NSW. The cool climate and tranquil surrounds provide perfect conditions for marbling, much similar to those suited to producing Japanese Wagyu. These unique conditions enable Rangers Valley to consistently provide premium Black Angus and Wagyu-cross Australian beef.*

**SIDES**

Salad of peas, mint and lemon mascarpone	10.5
Fennel, chickpea and preserved artichoke salad, garlic and anchovy vinaigrette	11.5

Cos lettuce, cipriani dressing, crisp pancetta	9.5
Grilled zucchini, pine nuts, goat's cheese	10.5
Steamed broccolini, lemon oil	11.5
Fried potatoes	10.5

## **DESSERT**

Cheese served with muscatels, quince paste and walnut bread	30.5
Moscato poached peaches and cream, sable breton, lemon marshmallow, raspberry sorbet	18.5
Hazelnut chocolate mousse and nougat crunch, salted hazelnut caramel, honeycomb, Valrhona chocolate ice cream	19.5
The Bombe - frozen white chocolate parfait with strawberry sorbet and toasted meringue	19.5
Passionfruit soufflé	20.5
Affogato with macadamia, hazelnut biscotti and choice of liqueur	18.5
'Noble One' crème brûlée, pistachio praline semifreddo, puffed pastry and poached apricots	18.5

## **PETIT FOURS**

Brown butter chocolate pave	
Turkish delight	
Espresso profiterole	
Cherry and vanilla ice cream cone	
12.50 per person	