



Bread

Cheesy Garlic Bread \$15

Toasted garlic bread with grilled mozzarella cheese.

Bread and Dips \$15

Warm Turkish loaf served with olive oil and dip of the day.

Soup and Salad

Soup of the Day \$16

Soup of seasonal vegetables. Served with garlic bread.

Seafood Chowder \$20

Clams, squid, shrimps and mussels in a thick creamy soup. Served with garlic bread.

Maple Roast Kumara and Chickpea Salad \$25

Maple roast sweet potato, rocket, Spanish onion, toasted seeds, mint and honey dressing.

Caeser Salad \$29

Romaine lettuce, anchovies, boiled egg, brioche croutons, crispy bacon.
Choice of smoked salmon or grilled chicken.

Sandwich and Burgers

Stamford Club Sandwich \$29

Grilled chicken, bacon rasher, mayo, egg, lettuce and Roma tomatoes with fried pickle and chips.

Add bacon/egg/onion rings: \$2.50

Wagyu Burger \$32

Australian Wagyu, brioche bun, fresh tomato, lettuce, pickles, Marie Rose Sauce and chips.

Add bacon/egg/onion rings: \$2.50

Southern Chicken Burger \$30

Southern crumbed chicken thigh, brioche bun, iceberg lettuce, tomato, maple glaze, Sriracha mayo and chips.

Add bacon/egg/onion rings: \$2.50

Super Food Burger \$30

Kale and quinoa patty, brioche bun, tomato relish, lettuce, Spanish onion, and chips.

Add bacon/egg/onion rings: \$2.50



Mains

Stamford Fish and Chips

\$32

Catch of the day, tempura batter, tartar sauce, fresh salad, and chips.

Butter Chicken

\$28

Rich and aromatic tomato and nut-based gravy, juicy chicken thigh, served with basmati rice and poppadom.

Wok Fired Hawker Noodles

\$27

A Singaporean classic. Smoky wok tossed rice noodles, garlic, chives, egg, bean sprouts and crispy shallots.

Add prawns (5): \$7.50, Beef: \$5.00, Add chicken: \$5.00

BBQ Pork Ribs

\$35

Slow cooked ribs, Chipotle BBQ, crunchy slaw, and waffle fries.

Rigatoni Al Puttanesca

\$30

Al dente pasta, olives, anchovies, garlic, capers, cherry tomato, and buffalo mozzarella.

Lamb Rogan Josh

\$28

North Indian lamb slow braised in aromatics and Kashmiri chillies

From the Grill

*Served with creamy mashed potatoes and your choice of sauce
(Chimichurri, Red Wine Jus, Café de Paris butter or Béarnaise)*

Beef Sirloin

\$45

280gm sirloin steak.

Tasmanian Salmon

\$40

Pan-seared Tasmanian salmon fillet.

Free Range Chicken Breast

\$36

Herb marinated char-grilled chicken breast.



Sides

Mash	\$10
Creamy mash, parmesan and fresh herbs.	
Fries	\$10
Super crispy fries served with tomato sauce and aioli.	
Seasonal Vegetables	\$10
Produce of the season, sea salt and extra virgin olive oil.	
Fresh Green Salad	\$10
Fresh mixed leaf lettuce, produce of the season and house dressing.	

Desserts

Banana Split	\$18
Fresh banana, trio of ice cream, biscuit crumbs, Hershey's syrup, whipped cream, and maraschino cherries.	
Sticky Date	\$18
Warm pudding, butterscotch sauce, and caramel ice cream.	
Pannacotta	\$18
Coconut and lemongrass pannacotta, berry compote and sweet coconut chips.	
Decadent Chocolate Mud Cake	\$20
Rich chocolate cake, served warm with chocolate sauce and a scoop of vanilla ice cream.	
Fresh Fruit Platter	\$18

Kids Menu

Chicken and Cheese Toasty	\$18
White toast bread, chicken breast, cheese. Served with chips.	
Kids Burger	\$18
Beef patty, brioche bun, sliced cheese and chips.	
Penne Napolitana	\$18
Penne pasta, Napoli sauce and cheese.	
Fish and chips	\$18
Battered fish, chips and tomato sauce.	



Bar Menu

Local Olives

\$10

Marinated local olives served with warm toasted bread. (DF,V)

Prawn and Ginger Dumplings

\$20

Pan fried Dumplings, fresh ginger, scallion, coriander and house made dipping sauce (DF)

Cheesy Garlic Bread

\$15

Toasted garlic bread with grilled mozzarella cheese.

Loaded Waffle Fries

\$20

Waffle fries loaded with mozzarella cheese, Spanish onion and jalapeno, Sriracha mayo and chives

Super Crunch Fries

\$10

Crunchy Fries, aioli and ketchup

Battered Onion Rings

\$10

Tempura onion rings, chipotle mayo. (DF)

Salt & Pepper Calamari

\$25

Crumbed squid, lemon pepper, Asian Slaw and Nam Jim sauce. (GF,DF)

Buffalo Wings

\$18

6 Buttermilk fried chicken wings, house made buffalo sauce and pickles.