



STAMFORD PARK

— DRINKS MENU —

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Menabrea	Italy	\$8
Asahi	Japan	\$9
Carlton Draught	Melbourne, VIC	\$8
Stone & Wood Pacific Ale	Byron Bay, NSW	\$8
Four Pines pale ale	Moorabbin VIC	\$8
Furphy Crisp	Geelong, VIC	\$8
Peroni Nastro Azzurro	Italy	\$8
Corona	Mexico	\$9
Great Northern Lager Super Crisp	Yatala, QLD	\$8
Peroni	Leggera Italy	\$8
Hahn Super Dry Gluten Free	Australia	\$8
Heineken Zero (No Alcohol)	Australia	\$8
Scapegoat Apple Cider	New Zealand	\$8
Somerby Pear cider		\$8

Cocktail

NEGRONI		\$20
Tanqueray Gin, Campari & Maidenii Sweet Vermouth		
MOJITO		\$22
Bacardi Rum, Lime, Mint & Soda, Sugar Syrup		
FRENCH MARTINI		\$22
Bondi Blue Vodka, Chambord & Pineapple		
ESPRESSO MARTINI		\$21
Absolut Vanilla Vodka, Kahlua, Frangelico, Macadami Nut, Sugar Syrup		
MANHATTAN		\$24
Woodford Reserve Bourbon Whiskey, Maidenii Classic Vermouth & Angostura		
PORNSTAR MARTINI		\$22
Absolut Vanilla Vodka, Passionfruit puree, Lime & Prosecco		
COSMOPOLITAN		\$22
Bondi Blue Vodka, Cointreau, Cranberry & Lime		
STRAWBERRY DAIQUIRI		\$22
House infused Bacardi Rum, Strawberry & Lime		
WHISKEY SOUR		\$22
Monkey Shoulder Scotch Whiskey, Lemon & Angoustora, Sugar Syrup		
AMARETTO SOUR		\$22
Disaronno, Amaretto, Lemon, whites, Sugar Syrup		
MARGARITA		\$22
El Jimador Blanco, Cointreau & Lime, Sugar Syrup		
OLD FASHIONED		\$24
Woodford Reserve Bourbon, Sugar Syrup & Angoustora Bitters		
MARTINI		\$24
Your choice of Gin or Vodka. Stirred or Shaken? Clean or Dirty? Wet or Dry?		

APEROL SPRITZ

Aperol, Prosecco, Soda Water

\$22

SPICY MARGARIT

El Jimador Tequila, Cointreau, Lime Juice, Sugar Syrup, Tabasco

\$24

LYCHEE MARTINI

Vodka, Lychee Purée, Cointreau, Lemon Juice

\$24

Sparkling/Prosecco**125ml Glass**

Sticks Sparkling Blanc de Blancs

Yarra Valley, VIC

\$11

\$45

Veuve Ambal Vin Mousseux Rosé NV

Burgundy, FR

\$13

\$49

Stonier Brut 2016

Mornington

\$18

\$69

Gapsted Prosecco 'Piccolo' 200ml

Kings Valley

\$15

Champagne**Bottle**

Champagne Laurent Perrier 'La Cuvee'

Tours-sur-Marne FR

\$135

G.H.Mumm Grand Cordon Brut

Champagne, FR

\$111

G.H.Mumm Grand Cordon Rose

Champagne, FR

\$149

Billecart Salmon Brut

Mareuil-sur-Aÿ, FR

\$140

Bollinger Special Brut Cuvee

Aÿ, Champagne, FR

\$175

White Wines**150ml Glass****Reisling**

Tar & Roses Riesling

Strathbogie Ranges, VIC

\$13

\$45

(Aromas of pear, stone fruit and honeysuckle. Crisp and medium-bodied, the flavours of quince and spice are framed by clean acidity)

Moscato

Borgo Maragliano 'La Caliera' Moscato d'Asti DOCG

Piedmont, Italy

\$13

\$56

(Full bodied, robust, and velvety. The intense aroma carries a fragrance of candied fruit, acacia flowers and a typical musky but delicate bouquet)

Sauvignon Blanc

Totara Sauvignon Blanc

Marlborough, NZ

\$11

\$42

(Clean and dry with Tropical gooseberry, big notes of passionfruit, and a hint of citrus)

Catalina Sounds 'Sound of White' Sauvignon Blanc

Marlborough, NZ

\$13

\$55

(Perfumed aromas of gooseberry, followed by fresh and zingy characters of ripe passionfruit and citrus)

Shaw & Smith Sauvignon Blanc

Adelaide Hills, SA

\$16

\$75

(Ripe tropical characters with restrained grassy notes and crisp dry acidity)

Cullen 'Grace Madeline' Sauvignon Blanc Semillon

Margaret River, WA

\$83

(Light straw with green tinges. An aroma of white flowers, nettle and apple. The palate has great length and structure with a fruit tingle finish and fruit salad vibrancy)

Domaine La Croix Saint Laurent Sancerre Blanc

Loire Valley, France

\$95

(A fresh and rich palate with an aroma full of yellow and white fruits, harmonising floral flavors and citrus).

Pinot Grigio/Gris

Aquilani Pinot Grigio

Veneto, IT

\$11

\$42

(Dry, full-bodied, and well balanced in a strong yellow straw colour with intense notes of acacia flowers).

The Other Wine Co. Pinot Gris

Adelaide Hills, SA

\$13

\$56

(Super aromatic from a highly concentrated season, with white pear, jasmine, and almond sorbet)

Alois Lageder Pinot Grigio 'Alto Adige' DOC Alto Adige, IT **\$80**
(Expressive and lush floral aroma with notes of peach, lemon and fine spices).

Domaines Schlumberger Les Princes Abbés Pinot Gris Alsace, France **\$95**
Aromas of sweet almond, orgeat syrup and a fine smoke. A swirl in the glass reveals yellow fruits, quince, Mirabelle plum, honey, flowers, acacia and orange blossom.

Chardonnay

150ml Glass

Sticks Chardonnay Yarra Valley, Vic **\$12** **\$49**
(Cool climate Yarra Valley white with flavours of grapefruit, white peach, citrus and oak spice).

In Dreams Chardonnay Yarra Valley, Vic **\$14** **\$56**
(Rich in lemon notes and a pleasant saline character. Supports the sizzle of the acid drive, and oak phenolic).

Nanny Goat Vineyard Chardonnay Central Otago, NZ **\$16** **\$65**
(A complex and interesting nose melding citrus fruits, white florals, toasty oak, and a subtle yeast derived nuttiness.)

Giant Steps 'Yarra Valley' Chardonnay Yarra Valley, Vic **\$85**
(Fleshy peach, citrus and ginger are underpinned by lactic, mineral nuances. Rich and vibrant on the palate, structured amid heaps of tangy fruit and subtle oak).

Domenica Chardonnay Beechworth, VIC **\$100**
(Subtle and delicate with saline, hazelnut, slight spice, white peach, white flowers, and a little mint. Offers a long finish of green olive and a twist of citrus that flows smoothly across the tongue).

Shaw + Smith 'M3' Chardonnay Adelaide Hills SA **\$115**
(A beautifully textured and complex wine sourced and grown in the Adelaide Hills. Blend of three different cultivars which is bunch pressed and in part wild fermented which imparts further complexity).

Other Whites

L & C Poitout Chablis Chablis, France **\$90**
(A delightful white wine that hails from the famous Chablis region of France. Offers crisp acidity, citrus notes, and a subtle mineral undertone. With its clean and refreshing profile, it is a perfect choice for those who appreciate a classic Chablis with a touch of sophistication).

Inama Vin Soave Classico DOC Veneto, Italy **\$65**
(A mellow sunshine tinge with mineral and floral notes. The nose is refined with a taste of spring, complete with chamomile, elder flower, and iris.)

MMAD Vineyard Chenin Blanc Veneto, Italy **\$65**
(Lovely, mild colours ripening with bright acidity and plenty of flavour. Bunch pressed to old French oak puncheons, it combines an array of characters including citrus peel, cumquat, hessian, sea spray and a hint of lanolin).

Rosé Wines

Rameau d'Or Petit Amour Rosé IGP Méditerranée FRANCE **\$11** **\$45**
(Beautiful pale pink with delicate notes of strawberry, rose petals and white flowers. Grenache provides the plush, juicy fruit on the palate while the Syrah adds a twist of spice and a touch of acidity).

Shadowfax 'Minnow' Rosé Werribee, VIC **\$13** **\$55**
(Red hues of raspberry, cranberry, a touch of liquorice and earth elements. The Grenache brings weight through the middle, a riot of red fruits, tarry spice, fluffy talc and crystalline).

AIX - Maison Saint AIX Rosé Provence, France **\$69**
(Bright pale pink colour and has a delicate balance of crisp acidity and soft, ripe summer fruit. Ripe red fruits, layers of intense acidity and tangy texture come together to make a wine that is packed with fruitiness as well as great freshness).

Pinot Noir

Sticks Pinot Noir	Yarra Valley Vic	\$11	\$49
<p>(Sticks Pinot Noir from Yarra Valley, features lovely red cherry flavours with playful spices and cherry oak influence. Lean with subtle tannins and medium finish).</p>			
Domaine Roux Les Côtilles Pinot Noir	Burgundy France	\$14	\$65
<p>(A basket of small red and black fruits with nice freshness notes. A well-rounded and supple backbone that match the aroma of tannin).</p>			
Red Claw Pinot Noir	Mornington Peninsula Vic	\$16	\$75
<p>(Opening with vibrant and complex aromatics, the juicy, polished palate is brimming with cherry and dark fruit flavours, supported by soft, well-measured oak).</p>			
Stonier Pinot Noir	Mornington Peninsula Vic		\$85
<p>(Deep crimson with a ruby tinged hue, complex and layered aroma laden with spices, rhubarb and raspberry fruits and some roasted herbal notes. Well-rounded and balanced with soft powdery tannins to give a long savoury finish).</p>			
Louis Jadot Bourgogne Pinot Noir 'Couvent des Jacobins'	Burgundy France		\$110
<p>(Beautiful versatile, this medium-bodied red is rich, fruity, and silky smooth. It is all crushed redcurrants with a cranberry twist).</p>			
Nanny Goat Vineyard 'Super Nanny' Pinot Noir	Central Otago NZ		\$135
<p>(Big, bold, and full of cherries, Super Nanny is tempered with subtle notes of leather, spice, and oak. Fine tannins and juicy acidity join forces to give it a long, clean finish).</p>			

Shiraz

Tar & Roses Shiraz	Heathcote Vic	\$11	\$45
<p>(Earthy, laden with red fruits, savoury tannins, a granite, and ironstone mineral quality to its medium bodied yet intense persona. A dry chocolate line).</p>			
RockBare 'The Barossa Valley' Shiraz	Barossa Valley SA	\$14	\$56
<p>(Blackberries and plum skin aromas, with an unusual hint of blueberry. Fragrantly supported by baking spices, black olive, dark chocolate, and graphite. A medium bodied wine with distinctive power and concentration of refined primary fruits).</p>			
Yangarra Shiraz	McLaren Vale, SA	\$16	\$72
<p>(Intense dark plum, liquorice and blackberry aromas sail through the nostrils with hints of ripe blueberry, vanillin cedar, light earth, and spice ensuing. Rich yet elegant and silky in its feel, delicious spicy plum, liquorice and ripe blueberry are layered across the mid weighted palate).</p>			
Vincent Paris Crozes Hermitage Rouge 'Selection'	Côtes du Rhône France		\$95
<p>(Beautifully fleshy and juicy, showing red fruit flavours accompanied by spicy notes and a hint of savoury black olive).</p>			
Hickinbotham 'Brooks Road' Shiraz	McLaren Vale SA		\$155
<p>(It marries red, blue, and black fruit aromas with perfumed and savoury elements and captures the full flavour of Shiraz with deeply ripe plum and blackberry fruits. On the palate The powerful and defined tannins are balanced with an even-paced acid structure that accentuates the flavour length and delivers a sense of sustained purity on the palate).</p>			

Cabernet Sauvignon

Longhop Cabernet Sauvignon	Adelaide Plains SA	\$11	\$42
(Fruit from Gawler River and Angle Vale (Spanish & French clones). Medium bodied with morello cherries, raspberry, and plush plum fruits. Impressive depth, fine grain sweet tannin.)			
Hesketh 'Regional Selection' Cabernet Sauvignon	Coonawarra, SA	\$13	\$56
(The most intense and decadent style of red wine characterised by ripe fruit and a mouth-coating density. Full-bodied, with layers of tannins, oak and sweetness all coming to a crescendo on the palate).			
Tokar Estate Cabernet Sauvignon	Yarra Valley Vic	\$15	\$63
(Deep ruby color with a purple tinge showing its youthfulness. The nose smells of classic Yarra Valley Cabernet, with violets, cigar box, vanilla, and red bell peppers lifting from the glass. The palate shows elegance and poise as the dark cherry and black current transition to charred meat, graphite, and tea).			
Reschke 'Vitulus' Cabernet Sauvignon	Coonawarra SA		\$73
(This Cab showcases classic notes of cedar and cassis in the bouquet that are followed by soft blackcurrant fruit, quality oak and fine supple tannins).			
Credaro kinship cabernet	Margaret River, WA		\$80
(Rich, dark berry fruit aromas, bay leaf and touches of oak. It has an elegant palate showing flavours of dark cherry, blackcurrant, and vanilla, with good length of flavour and ripe tannins. Hints of florals and dried herbs linger through the finish).			
Te Mata 'Awatea' Cabernet Merlot	Hawkes Bay, NZ		\$90
(This is instantly seductive on the nose showing blackcurrant, floral, subtle tobacco and toasted almond characters. Beautifully chalky tannins provide classic structure and length, offering gorgeous drinking).			
Freemark Abbey Cabernet Sauvignon	Napa Valley, USA		\$195
(Dark ruby in color, the flavors such as blackberry, boysenberry and Bing cherry dominate with nuances of milk chocolate, chocolate berry truffle dusted with cocoa powder, aromatic cedar and Herbs de Provence. This cabernet is full bodied, rich, and opulent).			

Merlot

Penny's Hill 'Malpas Road' Merlot	McLaren Vale SA	\$12	\$55
(A fragrant bouquet of bright cherry and blueberry fruit with subtle notes of red licorice, fruit spice, savoury characters. This wine shows great fruit weight and generosity, abundant with juicy dark fruits and perfectly balanced by fine, supple tannins and a soft, round, long-lasting finish).			

Other Red

Tomfoolery 'Young Blood' Grenache	Barossa Valley, SA	\$13	\$55
(Wild-fermented with a portion of whole bunches. Low in oak with a sweet-sour aspect, the flavours are buoyant with fruit but flecked with earth and spice.)			
La Boca 'Las Calles' Malbec	Mendoza, Argentina	\$12	\$46
(Full bodied with rich plum, dusty forest fruit, some cocoa and brown spice. Sweet fruit but some savoury and enough chalky tannins to ground the wine).			
Fringe Société Gamay	Comte Tolosan, France	\$12	\$46
(Ripe and juicy Gamay from the Southwest of France. Plum and berry, with warm spices and lively acidity).			
Poggio Anima Chianti DOCG	Tuscany, Italy		\$55
(Rich aroma with notes of ripe red fruit and light toasty notes. Fruity and well balanced on the palate, with an elegant and long aftertaste).			

Tenuta Ulisse Montepulciano d'Abruzzo DOC	Abruzzo Italy	\$55
(Deep black core with a deep dark purple black tinged hue. Aromas of liquorice and ripe black cherries intermingle with traces of incense, subtle earthy dried herb notes and spice. A rich chewy Montepulciano)		
Kármán Tinto Rioja Tempranillo	Rioja, SP	\$65
(Red and black raspberry, morello cherry and white pepper overlaid with dried baking spice and a wild savoury hit of herb. It is pure and lush, long, and easy to drink. Bit of herb and spice lingers on through the juicy finish.)		
Vietti Nebbiolo Perbacco Langhe DOC	Piedmont, Italy	\$105
(Strong, intense, and powerful, this Nebbiolo is a stellar example of the fruits of Piedmont, with a nose full of truffle, cherry, tar and plum and the flavour to match.)		
Henschke 'Keyneton Euphonium' Shiraz Cabernet Blend	Barossa Valley SA	\$120
(Deep crimson with a dark ruby core. Fragrant and spicy aromas of blackberry, blueberry, fresh plum, cassis, violets, black pepper, sage, and bay leaf with underlying notes of cedar, charcuterie, baking spices and anise).		

Other - NON Alcoholic

NON 1 Salted Raspberry & Chamomile	Melbourne	\$13	\$35
(Balanced, sweet and salty. Chamomile provides lingering tannins for a floral finish).			

Dessert Wine

Penfolds Father 10 Years Aged		\$12
(Wine with concentration, vitality, exceptional balance of fruit, nutty oak age complexity and distinctive spirit. All these elements culminate in a balanced, clean, and lingering tight finish).		
Grandfather Port 20 Years Aged		\$18
(From bouquet to palate we are talking intense toffee almonds and raisins - filling the senses with luscious flavours, aromas and feel before sending off with a nice long finish).		

Spirit

GIN

Bombay Sapphire	\$12
Bombay Sapphire Bramble Gin	\$12
Tanqueray	\$12
Archie Rose native botanical	\$14
Hendricks	\$14
Four Pillars Shiraz Gin	\$15
Taylor & Smith Gin	\$18
Roku gin	\$18

Tequila & Mezcal

El Jimador Blanco	\$12
Patron Silver	\$13
1800 Anejo	\$15
Patron Anejo	\$17
Casamogos Mezcal	\$15
Vida Del Meguey Mezcal	\$16
Milagro Selec Barrel Reserve	\$19

Rum

Bacardi	\$11
Sailor Jerry	\$12
Kraken Black Spiced	\$14
Plantation Pineapple	\$14
Diplomatico	\$15
Ron Zaccapa	\$20

Scotch Whiskey

Fireball	\$12
Glenfarclas 18	\$18
Glenfarclas 21	\$27
Glenfarclas 25 years ages	\$35
Glenfiddich 12	\$12
Glenfiddich 18	\$18
Glenmorange Lasanta	\$15
Glenmorange Nectr Dior	\$17
Jameson	\$12
Johnny Walker Black	\$12
Johnny Walker Blue	\$24
Lagavulin 16 years aged	\$18
Macallan 12 years aged	\$22
Macallan Classic Cut	\$26
Macallan 12 Sherry Oak Cask	\$22
Macallan 12 Triple Cask	\$23
Monkey Shoulder	\$12
Nikka Barrel	\$20
Oban Single Malt	\$17
Port Charlotte Single Malt	\$18
Talisker Single Malt	\$20
The Balvenie 12Y/O	\$15
The Balvenie 14 Caribbean Cask	\$18
Yamakazi Single Malt 12 Years Old	\$45

Bourbon

Woodford Reserve	\$11
Makers Mark	\$11
Jim Bean	\$11
Canadian Club	\$12
Jack Daniels	\$11
Basil Hayden	\$12
Virginia Black	\$15
Woodford Double Oak	\$14

Vodka

Bondi Blue	\$11
Belvedere	\$13
Grey Goose	\$13
Absolut Vanilla	\$12
Titos Gluten free Potato vodka	\$14

Cognac

Hennessy V.S.O.P.	\$15
Remy Martin Club Cognac	\$25
Hennessy X.O.	\$38

Coffee/Tea

HOT DRINKS

Short Black, Short Macchiato, Piccolo Latte	\$4.80	\$4.80
Hot Chocolate, Mocha	\$5.80	\$6.80
Cappuccino, Latte, Flat White, Long Black, Long Macchiato	\$4.80	\$5.80
Extras/Alterations		
Decaffeinated coffee, extra shot, Flavor shots, Soy milk, Almond milk, lactose free milk, Oat milk		\$1

COLD DRINKS

Iced Mocha, Iced Chocolate add liqueur +\$5		\$8
Affogato add liqueur +\$5		\$13
Larsen and Thompson Tea		\$5
Good Morning English Breakfast), Peppermint (Whole leaf), Earl Grey, Manuka Chai (a 'wet' chai with manuka rich honey from northern NSW blended with the Indian masala chai), Camomile flowers, Shincha (first plucking of the season's sencha), Lemongrass and Ginger.		

Cold Drinks

330ml glass bottles

Coke, Coke no Sugar, Sprite, Fanta, Tonic, Dry Ginger, Soda	\$5
Lemon Lime & Bitters, Soda Lime & Bitters	\$6
Sparkling Water (750ml)	\$5

Juices

Orange, Apple, Pineapple, Cranberry	\$8
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Milkshake

\$8

Thickshake

\$9

Chocolate, Caramel, Vanilla, Strawberry

FOOD ALLERGIES AND INTOLERANCE. While we offer gluten free, lactose free & nut free options, our kitchen contains all these items. All food is prepared in a common commercial kitchen and there is a possibility of cross contact between menu items. We are unable to guarantee that any item will be 100% free of gluten, nuts, dairy or any other products that may cause an allergic reaction. We encourage you to be careful considering your dining choices. If you have a severe sensitivity or allergy to certain foods, we ask that all customers with special dietary requirements please notify the waitstaff.

PUBLIC HOLIDAYS SURCHARGE. A 15% surcharge will apply on all public holidays.

CREDIT CARD SURCHARGE. A 1% surcharge may apply on some credit card transactions



STAMFORD PARK

