

Dinner

Salads

Quinoa avocado timbale \$18
 Creamy avocado salad paired with tangy quinoa
 Peaches | Chia seed dressing | Micro greens | Feta cream | Pomegranate

Core
Iced COS hearts
 Cos hearts | Cherry tomatoes | Flavours of sundried tomato and burned anchovy chilli oil | Croutans | Bacon

Add protein
 Fresh grilled chicken breast \$8, Jumbo prawns 4 pcs \$12, Braised beef \$12, Salmon \$12

Burrata Rocca \$26
 Creamy burrata with pine nut gremolata
 Peaches | Rocket | Plum tomatoes | Balsamic | Basil oil | Pistachio

Farmer's salad \$16
 Plum tomatoes | Cucumber | Roasted capsicum | Onion | Feta | Oregano | EVOO | Lemon

Add protein
 Fresh grilled chicken breast \$8, Jumbo prawns 4 pcs \$12, Braised beef \$12, Salmon \$12

Soup de jour - Please ask your server for today's selection \$16



Entrée

Oysters
 Fresh ocean oysters shucked to order Half DZ \$20, 1 DZ \$32
 Classic accompaniments | Lemony mignonette dressing

Baked Oysters Half DZ \$26, 1 DZ \$38
 Quick baked with Chorizo, quail egg yolk and cheddar
 Quail egg yolk | Crisped Chorizo | Aged cheddar cream | Chives | Salmon caviar

Bruschetta \$14
 Garlicky toast | Plum tomatoes | Basil | EVOO | Balsamic glaze | Pesto cream | Olive dust

The Prawn and green apple beignets \$22
 Tarragon scented soft center cheesy fritters
 Prawns | Green apples | Brie cheese | Pepper remoulade

Octopus \$24
 Cajun grilled
 Cajun mayo | Pepper and apple dressing

Crab cake \$26
 Hand tossed crab salad patties, paired with light aioli
 Lump and claw meat | Apple fennel slaw | Red pepper remoulade | Crispy coat

Seared scallops \$22
 Brown butter seared scallops, citrus drizzle
 Romesco | White wine beurre blanc | Black olive crumbs

Baked mussels \$18
 Fine French style bake,
 Green lip mussels | Turmeric cream cheese sauce | Provençale crumb | Balsamic

Ahi tuna crudo \$28
 Pepper seared yellow fin tuna
 Wasabi ponzu drizzle | Seaweed salad | Sesame seeds | Chilli flakes | Soy garlic

Baby tacos \$6/Piece minimum 2 pcs
 Classic taco
 Chicken tinga | Picco de gallo | Avocado cream | Salsa Roja | Lettuce

Cheddar chicken skewers \$16
 Malai tikka kebab flavors
 Pepper remoulade | Spring onions | Mint | Pomegranate | Coriander | Cheddar | Cardamom

Meat ragout Arancini \$18
 "Arancini with a heart"
 Meat ragout | Cheesy risotto | Roquette | Aged balsamic | Herb aioli | Scamorza

Homestead platter

Best of tapas & Charcutiere put together, GOOD FOR 2-3 PERSONS

Salami | Prosciutto | Octopus | Chorizo | Olives | Marinated feta | Marinated olives | Sundried tomatoes | Tapenade | Skordalia dip

\$48

Add on Burrata \$10

Grills

Porterhouse steak 300gm \$42
 Romsey range Black Angus
 House wine sauce | Seasonal veg | Skillet potato

Eye fillet 250gm \$52
 Romsey range Black Angus
 House wine sauce | Seasonal veg | Skillet potato

Ribeye chop 400gm \$48
 Romsey range Black Angus
 House wine sauce | Seasonal veg | Skillet potato

Steak au poivre \$54
 Pepper crusted eye fillet with traditional sauce au poivre
 Creamy pepper corn sauce | Seasonal veg | Cabernet reduction | Skillet potato

BBQ Baby back ribs \$45

We home cook our ribs for over 6 hours to create this tender fall off the bone experience

Home braised tender pork ribs | Creamy mash | Spring onions | Homemade BBQ glaze

Sauces

Red wine sauce \$4, Peppercorn sauce \$4, Béarnaise sauce \$4

Pastas and Risotto

Fresh dough Pappardelle, Duck leg confit \$34
 Tossed in creamy mushroom sauce, truffle oil thyme & chives
 Duck leg confit | Creamy porcini mushroom glaze | Parmesan crisp | EVOO

Gnocchi \$34
 Gnocchi paired with beef ragout
 Beef ragout | Cherry tomato basil sauce | Fresh grated parmigiano

Penne \$30
 Fresh tossed with chicken, mushrooms and chardonnay cream sauce
 Tender white chicken morsels | Mushroom medley | White wine | Parsley | Thyme | Paprika oil

Linguine all'Aragosta (Half Lobster) \$56
 Paired with grilled half shell lobster and bisque style sauce
 Fresh grilled and glazed lobster | Tomato bisque sauce | Basil | EVOO

Agnolotti \$45
 Hand rolled fresh stuffed pasta
 Prawn and crab stuffing | Sherry lobster bisque | Basil | Brown butter | EVOO

Linguini Frutti di Mare \$40
 Fresh linguini tossed in a vodka cream pink sauce
 Prawns | Scallop | Mussels | Basil | EVOO | Vodka flavored tomato cream sauce

Tomato risotto a la Mariscos \$38
 Stewed cherry tomato risotto, topped off with wine and tomato stewed seafood
 Prawns | Scallop | Mussels | Basil | EVOO | seafood flavors

Risotto a la Fungi \$29
 Medley of mushrooms cooked with Arborio rice and finished off with truffle oil.
 Porcini | local Mushroom medley | White wine | parmigiano | EVOO | herbed ricotta

Add protein \$8
 Fresh grilled chicken breast

Mains

Salmon We freshly cook our salmon with garlic butter to perfection. Never the less please let us know if you like your salmon blackened Tomato risotto Chardonnay and herb beurre blanc Tossed vegetables	\$36
Pan-fried prawns “The Oriental” Spiced pan-fried prawns Coconut and prawn essence Avocado cream Salmon caviar Chive oil	\$37
Bouillabaises Slow stewed clams, mussels, prawns and fish in wine, tomatoes and herbs. Traditional fisherman stew Tarragon Rouille Buttered sourdough toast Caviar	\$40
Chicken Involtini Cheese, sage, dry fruit stuffed chicken breast parcels Caper and wine sauce Potato gratin Fresh veggies	\$36
Foie gras crème chicken Pairing of slow braised chicken leg with butter roasted chicken breast Foie gras” mushroom sauce Basmati pilaf Thyme oil Asparagus	\$38
Baked parmigiana “The local favorite” Served with chips and salad Classic Napoli Ham Basil Buffalo mozzarella Parmesan	\$29
Tex mex style parmigiana “The spiced up Parma” Served with chips and salad Spiced Napoli Pulled beef mozzarella Cheddar	\$29
Margret de canard au Porto Baked Mallard duck breasts Marsala and orange reduction Creamy mash Asparagus Sour cherries	\$40
Island spiced Pork chops Spice rubbed pork chops Caribbean spices Chimichurri drizzle Sweet potato mash Thyme jus	\$34
Lamb chop dijonnaise Fresh grilled and finished with parsley butter Grilled chops French style Dijon butter Rosemary jus Skillet potatoes	\$42
Braised beef short rib We take great pride in flavouring and cooking our short ribs, Flavors of brown garlic, Thyme and red wine. 6 hour braised short rib of beef Braising jus Creamy mash Poached carrots Garlic confit	\$36

Pizza

Classics; Local fare

FRUITTI DI MARE Napoli Seafood Roasted peppers Pesto Garlic Buffalo Mozzarella	\$27
A LA GRECQUE Chunky Napoli Spice grilled lamb Pickled onion Rocket Sundried tomatoes Feta Kalamata Fior di latte	\$24
POLO Tomato Mozzarella Marinated chicken Onion Mushrooms Parmesan	\$22
AUSSIE Napoli Mozzarella Leg ham Bacon	\$36
HAWAIIAN Napoli Mozzarella Leg ham Pineapple	\$22
MEAT LOVERS Napoli Mozzarella Leg ham Mild salami Bacon Chicken Braised brisket	\$26
FATTORIA Napoli Mozzarella Peppers Onions Pancetta slices Fior di latte	\$27
SARDA Tomato sauce Mozzarella Pecorino cheese Salami finnociona Fior di latte	\$27
CONTADINA Tomato sauce Mozzarella Asparagus Mushrooms Bacon Parmesan	\$22
MARGHERITA CLASSICA Tomato Fior di latte Fresh basil EVO Oil V	\$40
SICILIANA Tomato Fior di latte Eggplant Mozzarella Ricotta Semi sundried tomatoes Fresh basil V	\$22
NAPOLETANA Napoli Mozzarella Olives Anchovies Oregano Garlic Buffallo mozzarella	\$22
VEGANO (Vegan) Tomato Non dairy cheese Mushrooms Roasted peppers Sautéed spinach Olives Sesame seeds V	\$24
Stamford Signature Pizzas	
RUSTIC BLACK CRUST Squid ink dough Saffron cream sauce Roasted capsicum Spanish chorizo Kalamata olives Pecorino and oregano Fior de latte Buffalo mozzarella	\$26
WHITE CRUST Creamy mushroom Pulled chicken Thyme Parmesan Buffalo mozzarella Pickled onions	\$24
CHEVRE Roasted garlic Tomato confit Goat cheese Roasted mushrooms Mozzarella	\$24

Burger

Wagyu burger Exquisite wagyu patty. Chargrilled to order Chargrilled patties Brioche roll Truffle remoulade Lettuce Tomato Pickles Caramalized onion	\$26
Garden burger Fresh grilled vegetarian patty Chips Swiss cheese Pesto Brioche roll Tomatoes Lettuce Quinoa Red beans Corn Potato	\$23
Sides	
Mashed potato	\$9
Basmati pilaf	\$9
Bowl of chips	\$9
Roasted broccoli and cauliflower	\$9
Mixed vegetables	\$9
Side salad	\$9
Desserts	
Tiramisu “Roulade” Tiramisu served “Semifrido” way Classic tiramisu Café cream Cocoa dust	\$16
Apple tartatin We bake this classic dessert to order, kindly place the order along with your mains Fresh baked to order Caramel apples Almond streusel Chocolate shards Ice cream	\$16
Homestead Lemon Tart Chantilly cream Caramelised lemon	\$16
Kids - Under 12	
Crispy chicken fillet Hand crumbed chicken tenders Pink mayonnaise	\$14
Linguini Buttered or Napoli	\$14
Burger Mini beef patty Cheese melt	\$16
Fruit plate Seasonal fruits	\$8
Cookies and ice cream Warm cookies Ice cream Fudge drizzle	\$8

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