

## Salads

<b>Quinoa avocado timbale</b> Creamy avocado salad paired with tangy quinoa Peaches   Chia seed dressing   Micro greens   Feta cream   Pomegranate	<b>\$18</b>
<b>Core</b> Iced COS hearts Cos hearts   Cherry tomatoes   Flavours of sundried tomato and burned anchovy chilli oil   Croutans   Bacon	
<b>Add protein</b> Fresh grilled chicken breast \$8, Jumbo prawns 4 pcs \$12, Braised beef \$12, Salmon \$12	
<b>Burrata Rocca</b> Creamy burrata with pine nut gremolata Peaches   Rocket   Plum tomatoes   Balsamic   Basil oil   Pistachio	<b>\$26</b>
<b>Farmer's salad</b> Plum tomatoes   Cucumber   Roasted capsicum   Onion   Feta   Oregano   EVOO   Lemon	<b>\$16</b>
<b>Add protein</b> Fresh grilled chicken breast \$8, Jumbo prawns 4 pcs \$12, Braised beef \$12, Salmon \$12	
<b>Soup de jour - Please ask your server for today's selection</b>	<b>\$16</b>



## Entrée

<b>Oysters</b> Fresh ocean oysters shucked to order Classic accompaniments   Lemony mignonette dressing	<b>Half DZ \$20, 1 DZ \$32</b>
<b>Baked Oysters</b> Quick baked with Chorizo, quail egg yolk and cheddar Quail egg yolk   Crisped Chorizo   Aged cheddar cream   Chives   Salmon caviar	<b>Half DZ \$26, 1 DZ \$38</b>
<b>Bruschetta</b> Garlicky toast   Plum tomatoes   Basil   EVOO   Balsamic glaze   Pesto cream   Olive dust	<b>\$14</b>
<b>The Prawn and green apple beignets</b> Tarragon scented soft center cheesy fritters Prawns   Green apples   Brie cheese   Pepper remoulade	<b>\$22</b>
<b>Octopus</b> Cajun grilled Cajun mayo   Pepper and apple dressing	<b>\$24</b>
<b>Crab cake</b> Hand tossed crab salad patties, paired with light aioli Lump and claw meat   Apple fennel slaw   Red pepper remoulade   Crispy coat	<b>\$26</b>

<b>Seared scallops</b> Brown butter seared scallops, citrus drizzle Romesco   White wine beurre blanc   Black olive crumbs	<b>\$22</b>
<b>Baked mussels</b> Fine French style bake, Green lip mussels   Turmeric cream cheese sauce   Provençale crumb   Balsamic	<b>\$18</b>
<b>Ahi tuna crudo</b> Pepper seared yellow fin tuna Wasabi ponzu drizzle   Seaweed salad   Sesame seeds   Chilli flakes   Soy garlic	<b>\$28</b>
<b>Baby tacos</b> Classic taco Chicken tinga   Picco de gallo   Avocado cream   Salsa Roja   Lettuce	<b>\$6/Piece minimum 2 pcs</b>
<b>Cheddar chicken skewers</b> Malai tikka kebab flavors Pepper remoulade   Spring onions   Mint   Pomegranate   Coriander   Cheddar   Cardamom	<b>\$16</b>
<b>Meat ragout Arancini</b> "Arancini with a heart" Meat ragout   Cheesy risotto   Roquette   Aged balsamic   Herb aioli   Scamorza	<b>\$18</b>

## 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

<b>Porterhouse steak 300gm</b> Romsey range Black Angus House wine sauce   Seasonal veg   Skillet potato	<b>\$42</b>	<b>BBQ Baby back ribs</b> 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	<b>\$45</b>
<b>Eye fillet 250gm</b> Romsey range Black Angus House wine sauce   Seasonal veg   Skillet potato	<b>\$52</b>	<b>Sauces</b> Red wine sauce \$4, Peppercorn sauce \$4, Béarnaise sauce \$4	
<b>Ribeye chop 400gm</b> Romsey range Black Angus House wine sauce   Seasonal veg   Skillet potato	<b>\$48</b>		
<b>Steak au poivre</b> Pepper crusted eye fillet with traditional sauce au poivre Creamy pepper corn sauce   Seasonal veg   Cabernet reduction   Skillet potato	<b>\$54</b>		

## Pastas and Risotto

<b>Fresh dough Pappardelle, Duck leg confit</b> Tossed in creamy mushroom sauce, truffle oil thyme & chives Duck leg confit   Creamy porcini mushroom glaze   Parmesan crisp   EVOO	<b>\$34</b>	<b>Agnolotti</b> Hand rolled fresh stuffed pasta Prawn and crab stuffing   Sherry lobster bisque   Basil   Brown butter   EVOO	<b>\$45</b>
<b>Gnocchi</b> Gnocchi paired with beef ragout Beef ragout   Cherry tomato basil sauce   Fresh grated parmigiano	<b>\$34</b>	<b>Linguini Frutti di Mare</b> Fresh linguini tossed in a vodka cream pink sauce Prawns   Scallop   Mussels   Basil   EVOO   Vodka flavored tomato cream sauce	<b>\$40</b>
<b>Penne</b> Fresh tossed with chicken, mushrooms and chardonnay cream sauce Tender white chicken morsels   Mushroom medley   White wine   Parsley   Thyme   Paprika oil	<b>\$30</b>	<b>Tomato risotto a la Mariscos</b> Stewed cherry tomato risotto, topped off with wine and tomato stewed seafood Prawns   Scallop   Mussels   Basil   EVOO   seafood flavors	<b>\$38</b>
<b>Linguine all'Aragosta (Half Lobster)</b> Paired with grilled half shell lobster and bisque style sauce Fresh grilled and glazed lobster   Tomato bisque sauce   Basil   EVOO	<b>\$56</b>	<b>Risotto a la Fungi</b> Medley of mushrooms cooked with Arborio rice and finished off with truffle oil. Porcini   local Mushroom medley   White wine   parmigiano   EVOO   herbed ricotta	<b>\$29</b>
		<b>Add protein</b> Fresh grilled chicken breast	<b>\$8</b>

## Mains

### Salmon \$36

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

### Pan-fried prawns “The Oriental” \$37

Spiced pan-fried prawns

Coconut and prawn essence | Avocado cream | Salmon caviar | Chive oil

### Bouillabaises \$40

Slow stewed clams, mussels, prawns and fish in wine, tomatoes and herbs. Traditional fisherman stew

Tarragon | Rouille | Buttered sourdough toast | Caviar

### Chicken Involtni \$36

Cheese, sage, dry fruit stuffed chicken breast parcels

Caper and wine sauce | Potato gratin | Fresh veggies

### Foie gras crème chicken \$38

Pairing of slow braised chicken leg with butter roasted chicken breast

Foie gras” mushroom sauce | Basmati pilaf | Thyme oil | Asparagus

### Baked parmigiana \$29

“The local favorite” Served with chips and salad

Classic Napoli | Ham | Basil | Buffalo mozzarella | Parmesan

### Tex mex style parmigiana \$29

“The spiced up Parma” Served with chips and salad

Spiced Napoli | Pulled beef | mozzarella | Cheddar

### Margret de canard au Porto \$40

Baked Mallard duck breasts

Marsala and orange reduction | Creamy mash | Asparagus | Sour cherries

### Island spiced Pork chops \$34

Spice rubbed pork chops

Caribbean spices | Chimichurri drizzle | Sweet potato mash | Thyme jus

### Lamb chop dijonnaise \$42

Fresh grilled and finished with parsley butter

Grilled chops | French style Dijon butter | Rosemary jus | Skillet potatoes

### Braised beef short rib \$36

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

## Pizza

### Classics; Local fare

#### FRUITTI DI MARE \$27

Napoli | Seafood | Roasted peppers | Pesto | Garlic | Buffalo Mozzarella

#### A LA GRECQUE \$24

Chunky Napoli | Spice grilled lamb | Pickled onion | Rocket | Sundried tomatoes | Feta | Kalamata | Fior di latte

#### POLO \$22

Tomato | Mozzarella | Marinated chicken | Onion | Mushrooms | Parmesan

#### AUSSIE \$22

Napoli | Mozzarella | Leg ham | Bacon

#### HAWAIIAN \$22

Napoli | Mozzarella | Leg ham | Pineapple

#### MEAT LOVERS \$26

Napoli | Mozzarella | Leg ham | Mild salami | Bacon | Chicken | Braised brisket

#### FATTORIA \$27

Napoli | Mozzarella | Peppers | Onions | Pancetta slices | Fior di latte

#### SARDA \$27

Tomato sauce | Mozzarella | Pecorino cheese | Salami finnociona | Fior di latte

#### CONTADINA \$29

Tomato sauce | Mozzarella | Asparagus | Mushrooms | Bacon | Parmesan

#### MARGHERITA CLASSICA \$22

Tomato | Fior di latte | Fresh basil | EVO Oil V

#### SICILIANA \$22

Tomato | Fior di latte | Eggplant | Mozzarella | Ricotta | Semi sundried tomatoes | Fresh basil V

#### NAPOLETANA \$22

Napoli | Mozzarella | Olives | Anchovies | Oregano | Garlic | Buffallo mozzarella

#### VEGANO (Vegan) \$24

Tomato | Non dairy cheese | Mushrooms | Roasted peppers | Sautéed spinach | Olives | Sesame seeds V

## Stamford Signature Pizzas

#### RUSTIC BLACK CRUST \$26

Squid ink dough | Saffron cream sauce | Roasted capsicum | Spanish chorizo | Kalamata olives | Pecorino and oregano | Fior de latte | Buffalo mozzarella

#### WHITE CRUST \$24

Creamy mushroom | Pulled chicken | Thyme | Parmesan | Buffalo mozzarella | Pickled onions

#### CHEVRE \$24

Roasted garlic | Tomato confit | Goat cheese | Roasted mushrooms | Mozzarella

## Burger

### Wagyu burger \$26

Exquisite wagyu patty. Chargrilled to order

Chargrilled patties | Brioche roll | Truffle remoulade | Lettuce | Tomato | Pickles | Caramelized onion

### Garden burger \$23

Fresh grilled vegetarian patty

Chips | Swiss cheese | Pesto | Brioche roll | Tomatoes | Lettuce | Quinoa | Red beans | Corn | Potato

## 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” \$16

Tiramisu served “Semifrido” way

Classic tiramisu | Café cream | Cocoa dust

### Apple tartatin \$16

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

### Homestead Lemon Tart \$16

Chantilly cream | Caramelised lemon

## Kids - Under 12

### Crispy chicken fillet \$14

Hand crumbed chicken tenders | Pink mayonnaise

### Linguini \$14

Buttered or Napoli

### Burger \$16

Mini beef patty | Cheese melt

### Fruit plate \$8

Seasonal fruits

### Cookies and ice cream \$8

Warm cookies | Ice cream | Fudge drizzle

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