

Pizza (Gluten free base and Vegan cheese available)

Cheese & Garlic Pizza Confit Garlic Mozzarella Lemon Pepper	\$23
Fruitti Di Mare (M) Napoli Seafood mix Roasted peppers Pesto Garlic Buffalo mozzarella	\$28
A La Grecque Napoli Spice grilled lamb Pickled onion Rocket Sundried tomatoes Feta Kalamata Fior di latte	\$28
Polo Napoli Mozzarella Marinated chicken Pickled Onion Mushrooms Parmesan	\$25
Aussie Napoli Mozzarella Egg Leg ham Bacon	\$25
Hawaiian Napoli Mozzarella Leg ham Pineapple	\$24
Meat Lovers Napoli Mozzarella Leg ham Mild salami Bacon Chicken Braised brisket BBQ	\$27
Fattoria Napoli Mozzarella Peppers Onions Pancetta slices Fior di latte	\$27
Sarda Napoli Mozzarella Pecorino cheese Salami finnociona Fior di latte	\$27
Contadina Napoli Mozzarella Broccolini Mushrooms Bacon Parmesan	\$25
Margherita Classica Napoli Fior di latte Fresh basil Fresh tomatoes EVOO	\$23
Siciliana Napoli Fior di latte Eggplant Mozzarella Ricotta Semi sundried tomatoes Fresh basil	\$24
Napoletana Napoli Mozzarella Olives Anchovies Oregano Garlic Buffalo mozzarella	\$25
Vegetarian Napoli Mozzarella cheese Mushrooms Roasted peppers Sautéed spinach Olives Sesame seeds Vegan option available	\$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	\$27
White Crust Creamy mushroom Pulled chicken Thyme Parmesan Pickled onions Buffalo mozzarella	\$27
Chevre Roasted garlic Tomato confit Goat cheese Roasted mushrooms Mozzarella	\$26

Desserts

Apple tartatin Caramelised apples Almond streusel Chocolate shards Vanilla Ice cream	\$16
Homestead Lemon Tart Chantilly cream Caramelised lemon	\$16
Chocolate Hazelnut Torte Chocolate ganache Vanilla ice cream Berry coulée	\$16
Sticky Date Pudding Butterscotch sauce Vanilla ice cream	\$16

Kids - Under 12

Crispy chicken fillet Hand crumbed chicken tenders Tomato ketchup	\$14
Linguini Buttered or Napoli	\$14
Burger Mini beef patty Melted cheese	\$16
Cookies and ice cream Cookies Ice cream Fudge drizzle	\$8

Luncheonette

Available Monday to Friday 11AM to 3PM. Unavailable during peak season.(Oct-Dec)

Sandwich

Steak sandwich 150g Grilled Romsey Range Steak Caramelised onion Mustard remoulade Provolone cheese Ciabatta Chips	\$23
“Homestead” burger Chips Chargrilled patty Brioche roll Truffle remoulade Lettuce Tomato Pickles Caramelised onion Swiss cheese	\$23
Panini Grilled chicken Mushrooms Roasted capsicum Provolone cheese Pesto mayonnaise Ciabatta Chips	\$21
Panini “Caprice” Buffalo mozzarella Tomatoes Basil Pesto Mayonnaise Ciabatta Chips	\$21
Cheddar chicken wrap (Tortilla style) Cheddar Chicken Lettuce Mushrooms Onion Roasted Capiscum Provolone Cheese Pesto Mayonnaise Chips	\$21
Souvlaki Tzatziki Greek style salad Pita bread	Lamb \$26 Chicken \$23

Pastas and Risottos

Linguini Carbonara Pancetta Cream Reggiano cheese	\$25
Prawn and Rigatoni aglio e oilo (I) Garlic prawns Chilli flakes Parsley	\$26
Roasted Pumpkin and Spinach Risotto Pumpkin EVOO Parmesan	\$25
Smoked Salmon and Dill Risotto (M) EVOO Garlic	\$26

WEEKLY NIGHT SPECIALS

Available Sunday to Thursday 5PM onwards. Unavailable during peak season (Oct-Dec)

Pastas and Risottos

Gnocchi Beef ragout Cherry tomato basil sauce Freshly grated parmigiano	\$25
Pesto Chicken Rigatoni Diced Chicken Roasted Pepper Onion Confit Tomatoes Pesto Cream Thyme EVOO	\$24
Linguini Frutti di Mare (M) Prawns Scallops Mussels Basil EVOO Vodka flavored tomato cream sauce	\$32
Linguine all’Aragosta (Half Lobster) (M) Fresh grilled and glazed lobster Sherry Lobster Bisque Basil Prawns EVOO	\$40
Risotto A’la Mariscos (M) Prawns Scallops Mussels Basil EVOO seafood flavors	\$32
Risotto A’la Fungi (Add Protein Fresh Grilled Chicken Breast +\$5) Porcini local Mushroom medley White wine parmigiano EVOO herbed ricotta	\$24

Mains & Grills

Baked Parmigiana Classic Napoli Ham Basil Buffalo mozzarella Parmesan	\$23
Tex mex style Parmigiana Spiced Napoli Pulled beef mozzarella Cheddar	\$24
Pan-fried prawns “The Oriental” (I) Coconut and prawn essence Basmati pilaf Greens Shallots	\$30
Barramundi (A) Barramundi Burnt butter Gnocchi Mushrooms Cognac Concassé	\$30
Wagyu Burger Chargrilled patty Brioche roll Truffle remoulade Lettuce Tomato Pickles Caramelised onion	\$23
Garden Burger Chips Swiss cheese Pesto Brioche roll Tomatoes Lettuce Quinoa Red beans Corn Potato	\$19
Eye fillet House wine sauce Seasonal veg Potatoes	\$36
BBQ Baby back ribs Home braised tender Pork ribs Slaw Onion Rings Spring Onions Homemade BBQ glaze	\$38

ALL KIDS MENU - \$10

ALL CLASSIC PIZZAS - \$22



STAMFORD PARK

RESERVE YOUR NEXT UNFORGETTABLE EVENT

Host your next occasion in our elegant multiple private rooms, complete with AV facilities for corporate events, and a refined ambiance for family celebrations.

Delight in an exquisite selection of set menus, canapés, and sharing platters, all crafted to elevate every occasion and enhanced by the charm of live music.

Take a tour now and experience timeless dining and hospitality.

Friday Night Special - Enjoy an evening of **2-for-1** crafted cocktails
Selected cocktails only. Unavailable during peak seasons. (Oct - Dec)

Salad

Add proteins to any salad Fresh grilled chicken breast \$8, Jumbo prawns 4 pcs \$12, Braised beef \$12, Salmon \$12	
Quinoa Avocado Timbale Creamy avocado salad paired with tangy quinoa Chia seed dressing Micro greens Feta cheese Pomegranate Cherry Tomatoes Balsamic	\$18
Roasted Pumpkin Salad Warm pumpkin salad served with Hummus dressing Roasted Pumpkin Wedge Rocket Cucumber Onion Cherry Tomatoes Fetta Cheese Pomegranate Hummus	\$22
Burrata Rocca Creamy burrata with pistachio gremolata Peaches Rocket Plum tomatoes Balsamic Basil oil Pine nuts Olive dust	\$28
Farmer’s salad Plum tomatoes Cucumber Roasted capsicum Onion Feta Oregano EVOO Lemon	\$18
Soup de jour - Please ask our friendly staff for today’s selection	\$16

Entrée

Honey Glazed Scallops (4 Pcs) (I) Seared scallop served in shells Scallops Burnt Honey Spinach Cream Garlic Butter	\$26
Sardina (A) Fresh Sardines with a Bold Mediterranean flavour Fresh Butterflied Sardines Fennel Cremé Pickled Onion and Chilli Capers Lemon Segments Toasted Sourdough	\$26
Bruschetta (4 Pcs) Buttered toast Tomatoes Basil EVOO Balsamic glaze Pesto cream Olive dust	\$16
Prawn and Green Apple Beignets (I) Tarragon scented soft center cheesy fritters Prawns Green apples Brie cheese Pepper remoulade	\$24
Octopus (A) Cajun grilled Cajun mayo Salsa Lemon	\$26
Crab Cake (I) Hand tossed crab salad patty, paired with light aioli Lump and claw meat Apple fennel slaw Red pepper remoulade Crispy coat	\$26
Baked Mussels (5 pcs) (I) Fine French style bake Green lip mussels Turmeric cream cheese sauce Provençale crumb Balsamic	\$18
Ahi Tuna Crudo (I) Sesame seeds seared yellow fin tuna Wasabi ponzu drizzle Seaweed salad Sesame seeds Chilli flakes Soy garlic Avocado mousse	\$26
Baby Tacos (Minimum 2 pcs) (Additional taco for \$8/ pc) Classic taco Chicken tinga Picco de gallo Avocado cream Salsa Roja Lettuce Taco sauce	\$16
Cheddar Chicken Skewers (2 Skewers) Malai tikka style Pepper remoulade Spring onions Mint Pomegranate Coriander Cheddar Cardamom	\$20
Meat Ragout Arancini (2 pcs) “Arancini with a heart” Meat ragout Cheesy Risotto Rocket Aged balsamic Pesto Mayo Scamorza cheese	\$18

Grills

Porterhouse steak (300gm) Romsey range Black Angus House wine Jus Seasonal veg Potatoes	\$46
Fillet De Ojo Con Paté (Make it Surf ‘n` Turf : Add Half Lobster + \$52) Romsey Range Black Angus Eye Fillet 250gm House Wine Jus Potato Rosti Spinach Paté Puff Pastry Goujon Please ask staff, for the classic option of Eye Fillet with Seasonal Veg & Potatoes	\$56
Ribeye Chop 400gm Romsey range Black Angus House wine jus Seasonal veg Potatoes	\$51
BBQ Baby back ribs “Slow-cooked for over 6 hours–our ribs fall off the bone, every time.” Home braised tender Pork Rib Slaw Onion Rings Spring Onions Homemade BBQ glaze	\$45
Upgrade your sauce \$4 Au Poivre sauce, Mushroom sauce, Chimichurri	

Pastas and Risotto

Fresh Dough Pappardelle Duck Leg Confit Duck Pappardelle with Cranberry Cognac Consommé Duck leg confit Creamy porcini mushroom glaze Parmesan crisp EVOO	\$38
Gnocchi Gnocchi paired with beef ragout Beef ragout Cherry tomato basil sauce Fresh grated parmigiano	\$34
Pesto Chicken Rigatoni Rigatoni served with Chicken and Creamy Pesto Sauce Diced Chicken Roasted Pepper Onion Confit Tomatoes Pesto Cream Thyme EVOO	\$30
Linguine all’Aragosta (Half Lobster) (M) Paired with grilled half shell lobster and bisque style sauce Fresh grilled and glazed lobster Sherry Lobster Bisque Dill Prawns EVOO	\$58
Agnolotti (M) Hand rolled fresh stuffed pasta Prawn and crab stuffing Sherry lobster bisque Dill Brown butter EVOO Confit tomatoes	\$42
Linguini Frutti di Mare (M) Fresh linguini tossed in a pink vodka sauce Prawns Scallops Mussels Dill EVOO Vodka flavored tomato cream sauce	\$40
Gnocchi A’la Romesco Fresh homemade Gnocchi tossed with Romesco sauce Gnocchi Romesco Smoked Chorizo Spinach Cream Cheese Vegetarian Option Available with seasonal greens	\$34
Risotto A’la Mariscos (M) Stewed cherry tomato risotto, topped off with wine and tomato stewed seafood Prawns Scallops Mussels Basil EVOO seafood flavors	\$38
Risotto A’la Funghi (Add Protein : Fresh Grilled Chicken Breast +\$8) Medley of mushrooms cooked with Arborio rice and finished off with truffle oil. Porcini local Mushroom medley White wine parmigiano EVOO herbed ricotta	\$30

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.

SEAFOOD ORIGIN: A = Australian I = Imported M = Mixed

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

Mains

Salmon (A) Please let us know if you like your Salmon blackened Risotto Au vin Rouge Chardonnay and herb beurre blanc Tossed vegetables	\$38
Barramundi (A) Freshly cooked Barramundi served with Cognac Concassé Barramundi Creamy Mash Broccolini Tuscany Concassé	\$38
Pan-fried prawns “The Oriental” (I) Spiced pan-fried prawns Coconut and prawn essence Basmati pilaf Greens Shallots	\$37
Bouillabaisse (M) “Slow stewed seafood in authentic Provençal broth” with tomatoes and herbs Tiger prawns Scallops Clams Mussels Fish Wine and Tarragon Rouille Romesco sourdough	\$40
Chicken Involtini Cheese, sage & dry fruit stuffed chicken breast parcels Figs and Walnuts Caper and Wine sauce Creamy Mash Fresh veggies	\$37
Foiè Gras Crème Chicken Butter roasted Chicken Breast, slowly braised in Foiè Gras mushroom sauce Potato rosti Greens Thyme oil	\$38
Baked parmigiana “The local favorite” served with chips and salad Classic Napoli Ham Basil Buffalo mozzarella Parmesan	\$31
Tex mex style parmigiana “The spiced up Parma” served with chips and salad Spiced Napoli Pulled beef Mozzarella Cheddar	\$32
Magret de Canard au Porto Baked Mallard duck breast Marsala and orange reduction Creamy mash Greens Sour cherries	\$40
Island Spiced Pork chop Spice rubbed pork chop Caribbean spices Chimichurri drizzle Sweet potato mash Thyme jus Tossed vegetables	\$36
Lamb Cutlet (4 Point) Freshly grilled and served with red wine jus Grilled lamb rack Mediterranean style Aubergine Tzatziki Confit Cherry Tomatoes Chimichurri	\$49
Braised Beef Short Rib We take great pride in flavouring and cooking our short ribs, Flavours of brown garlic, Thyme and red wine. 6 hour braised short rib of beef Braising jus Creamy mash Poached carrots and greens Garlic confit Parsley crumb	\$36

Burger

Wagyu Burger Chips Chargrilled patty Brioche roll Truffle remoulade Lettuce Tomato Pickles Caramelised onion Swiss cheese	\$26
Garden Burger House made patty crafted with Corn, Quinoa, Red kidney beans and swiss cheese Pesto mayo Tomatoes Lettuce Chips	\$23

Sides

Mashed potato	\$9
Basmati pilaf	\$9
Bowl of chips	\$9
Mixed vegetables	\$9
Side salad	\$9