STAMFORD PARK

ALL DAY MENU

Salad

Add proteins to any salad
Fresh grilled chicken breast $8, Jumbo prawns 4 pcs $12, Braised beef $12, Salmon $12

Quinoa Avocado Timbale — $18
Creamy avocado salad paired with tangy quinoa
Chia seed dressing I Micro greens I Feta cheese I Pomegranate I Cherry Tomatoes I Balsamic

Roasted Pumpkin Salad — $22
Warm pumpkin salad served with Hummus dressing
Roasted Pumpkin Wedge I Rocket I Cucumber I Onion I Cherry Tomatoes I Fetta Cheese I Pomegranate I Hummus

Burrata Rocca — $28
Creamy burrata with pistachio gremolata
Peaches I Rocket I Plum tomatoes I Balsamic I Basil oil I Pine nuts I Olive dust

Farmer's salad — $18
Plum tomatoes I Cucumber I Roasted capsicum I Onion I Feta I Oregano I EVOO I Lemon

Soup de jour — $16
Please ask our friendly staff for today's selection

Entrée

Honey Glazed Scallops (4 Pcs) — $26
Seared scallop served in shells
Scallops I Burnt Honey I Spinach I Cream I Garlic Butter

Sardina — $26
Fresh Sardines with a Bold Mediterranean flavour
Fresh Butterflied Sardines I Fennel Cremé I Pickled Onion and Chilli I Capers I Lemon Segments I Toasted Sourdough

Bruschetta — $16
Buttered toast I Tomatoes I Basil I EVOO I Balsamic glaze I Pesto cream I Olive dust

Prawn and Green Apple Beignets — $24
Tarragon scented soft center cheesy fritters
Prawns I Green apples I Brie cheese I Pepper remoulade

Crab Cake — $26
Hand tossed crab salad patty, paired with light aioli
Lump and claw meat I Apple fennel slaw I Red pepper remoulade I Crispy coat

Baked Mussels (5 pcs) — $18
Fine French style bake
Green lip mussels I Turmeric cream cheese sauce I Provençale crumb I Balsamic

Octopus — $26
Cajun grilled
Cajun mayo I Salsa I Lemon

Ahi Tuna Crudo — $26
Sesame seeds seared yellow fin tuna
Wasabi ponzu drizzle I Seaweed salad I Sesame seeds I Chilli flakes I Soy garlic I Avocado mousse

Baby Tacos (Minimum 2 pcs) — $16
Classic taco Chicken
tinga I Picco de gallo I Avocado cream I Salsa Roja I Lettuce I Taco sauce

Cheddar Chicken Skewers (2 Skewers) — $20
Malai tikka style
Pepper remoulade I Spring onions I Mint I Pomegranate I Coriander I Cheddar I Cardamom

Meat Ragout Arancini (2 pcs) — $18
"Arancini with a heart"
Meat ragout I Cheesy Risotto I Rocket I Aged balsamic I Pesto Mayo I Scamorza cheese

Grills

Porterhouse steak (300gm) — $46
Romsey range Black Angus
House wine Jus I Seasonal veg I Potatoes

Fillet De Ojo Con Paté — $56
Romsey Range Black Angus
Eye Fillet 250gm I House Wine Jus I Potato Rosti I Spinach I Paté I Puff Pastry Goujon

Ribeye Chop 400gm — $51
Romsey range Black Angus
House wine jus I Seasonal veg I Potatoes

BBQ Baby back ribs — $45
"Slow-cooked for over 6 hours—our ribs fall off the bone, every time."
Home braised tender Pork Rib I Slaw I Onion Rings I Spring Onions I Homemade BBQ glaze

Upgrade your sauce $4
Au Poivre sauce, Mushroom sauce, Chinches

Pastas and Risotto

Fresh Dough Pappardelle Duck Leg Confit — $38
Duck Pappardelle with Cranberry Cognac Consommé
Duck leg confit I Creamy porcini mushroom glaze I Parmesan crisp I EVOO

Gnocchi — $34
Gnocchi paired with beef ragout
Beef ragout I Cherry tomato basil sauce I Fresh grated parmigiano

Pesto Chicken Rigatoni — $30
Rigatoni served with Chicken and Creamy Pesto Sauce
Diced Chicken I Roasted Pepper I Onion I Confit Tomatoes I Pesto I Cream I Thyme I EVOO

Linguine all'Aragosta (Half Lobster) — $58
Paired with grilled half shell lobster and bisque style sauce
Fresh grilled and glazed lobster I Sherry Lobster Bisque I Dill I Prawns I EVOO

Agnolotti — $42
Hand rolled fresh stuffed pasta
Prawn and crab stuffing I Sherry lobster bisque I Dill I Brown butter I EVOO I Confit tomatoes

Linguini Frutti di Mare — $40
Fresh linguini tossed in a pink vodka sauce
Prawns I Scallops I Mussels I Dill I EVOO I Vodka flavored tomato cream sauce

Gnocchi A'la Romesco — $34
Fresh homemade Gnocchi tossed with Romesco sauce
Vegetarian Option Available with seasonal greens Gnocchi I Romesco I Smoked Chorizo I Spinach I Cream Cheese

Risotto A'la Mariscos — $38
Stewed cherry tomato risotto, topped off with wine and tomato stewed seafood
Prawns I Scallops I Mussels I Basil I EVOO I seafood flavors

Risotto A'la Fungi (Add Protein : Fresh Grilled Chicken Breast +$8) — $30
Medley of mushrooms cooked with Arborio rice and finished off with truffle oil.
Porcini I local Mushroom medley I White wine I parmigiano I EVOO I herbed ricotta

Mains

Salmon — $38
Please let us know if you like your Salmon blackened
Risotto Au vin Rouge I Chardonnay and herb beurre blanc I Tossed vegetables

Barramundi — $38
Freshly cooked Barramundi served with Cognac Concassé
Barramundi I Burnt butter Gnocchi I Mushrooms I Cognac Concassé

Pan-fried prawns "The Oriental" — $37
Spiced pan-fried prawns
Coconut and prawn essence I Basmati pilaf I Greens I Shallots

Foiè Gras Crème Chicken — $38
Butter roasted Chicken Breast, slowly braised in Foiè Gras mushroom sauce
Potato rosti I Greens I Thyme oil

Bouillabaisse — $40
"Slow stewed seafood in authentic Provencal broth" with tomatoes and herbs
Tiger prawns I Scallops I Clams I Mussels I Fish I Wine and Tarragon I Rouille I Romesco sourdough

Chicken Involtini — $37
Cheese, sage & dry fruit stuffed chicken breast parcels
Figs and Walnuts I Caper and Wine sauce I Creamy Mash I Fresh veggies

Baked parmigiana — $31
"The local favorite" served with chips and salad
Classic Napoli I Ham I Basil I Buffalo mozzarella I Parmesan

Tex mex style parmigiana — $32
"The spiced up Parma" served with chips and salad Spiced Napoli I Pulled beef I Mozzarella I Cheddar

Magret de Canard au Porto — $40
Baked Mallard duck breasts
Marsala and orange reduction I Creamy mash I Greens I Sour cherries

Island Spiced Pork chop — $36
Spice rubbed pork chop
Caribbean spices I Chimichurri drizzle I Sweet potato mash I Thyme jus I Tossed vegetables

Lamb Rack (4 Point) — $49
Freshly grilled and served with red wine jus
Grilled lamb rack I Mediterranean style Aubergine I Tzatziki I Confit Cherry Tomatoes I Chimichurri

Braised Beef Short Rib — $36
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 I Braising jus I Creamy mash I Poached carrots and greens I Garlic confit I Parsley crumb

Burger

Wagyu Burger — $26
Chips I Chargrilled patty I Brioche roll I Truffle remoulade I Lettuce I Tomato I Pickles I Caramelised onion I Swiss cheese

Garden Burger — $23
House made patty crafted with Corn, Quinoa, Red kidney beans and swiss cheese
Pesto mayo I Tomatoes I Lettuce I Chips

Stamford Signature Pizzas

Rustic Black Crust — $27
Squid ink dough I Saffron cream sauce I Roasted capsicum I Spanish chorizo I Kalamata olives I Pecorino and oregano I Fior de latte I Buffalo mozzarella

White Crust — $27
Creamy mushroom I Pulled chicken I Thyme I Parmesan I Pickled onions I Buffalo mozzarella

Chevre — $26
Roasted garlic I Tomato confit I Goat cheese I Roasted mushrooms I Mozzarella

Pizza (Gluten free base and Vegan cheese available)

Cheese & Garlic Pizza $23
Confit Garlic Mozzarella Lemon Pepper

Fruitti Di Mare $28
Napoli I Seafood mix I Roasted peppers I Pesto I Garlic I Buffalo mozzarella

A La Grecque $28
Napoli I Spice grilled lamb I Pickled onion I Rocket I Sundried tomatoes I Feta I Kalamata I Fior di latte

Polo $25
Napoli I Mozzarella I Marinated chicken I Pickled Onion I Mushrooms I Parmesan

Aussie $25
Napoli I Mozzarella I Egg I Leg ham I Bacon

Hawaiian $24
Napoli I Mozzarella I Leg ham I Pineapple

Meat Lovers $27
Napoli I Mozzarella I Leg ham I Mild salami I Bacon I Chicken I Braised brisket I BBQ

Fattoria $27
Napoli I Mozzarella I Peppers I Onions I Pancetta slices I Fior di latte

Sarda $27
Napoli I Mozzarella I Pecorino cheese I Salami finnociona I Fior di latte

Contadina $25
Napoli I Mozzarella I Broccolini I Mushrooms I Bacon I Parmesan

Margherita Classica $23
Napoli I Fior di latte I Fresh basil I Fresh tomatoes I EVOO

Siciliana $24
Napoli I Fior di latte I Eggplant I Mozzarella I Ricotta I Semi sundried tomatoes I Fresh basil

Napoletana $25
Napoli I Mozzarella I Olives I Anchovies I Oregano I Garlic I Buffalo mozzarella

Vegetarian $24
Napoli I Mozzarella cheese I Mushrooms I Roasted peppers I Sautéed spinach I Olives I Sesame seeds Vegetarian
Vegan option available

Sides

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

Desserts

Apple tartatin $16
Caramelised apples I Almond streusel I Chocolate shards I Vanilla Ice cream

Homestead Lemon Tart $16
Chantilly cream I Caramelised lemon

Chocolate Hazelnut Torte $16
Chocolate ganache I Vanilla ice cream I Berry coulée

Sticky Date Pudding $16
Butterscotch sauce I Vanilla ice cream

Kids - Under 12

Crispy chicken fillet $14
Hand crumbed chicken tenders I Tomato ketchup

Linguini $14
Buttered or Napoli

Burger $16
Mini beef patty I Melted cheese

Cookies and ice cream $8
Cookies I Ice cream I 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