STAMFORD PARK

— DRINKS MENU —

Friday Night Special - Enjoy an evening of **2-for-1** crafted cocktails

Selected cocktails only. Unavailable during peak seaons. (Oct - Dec)

Selected Cocktails:- Negroni, French martini, Espresso martini, Cosmopolitan, Whiskey sour, Margarita, Aperol spritz

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Beer

Asahi	Japan	$10
Carlton Draught	Melbourne, VIC	$9
Stone & Wood Pacific Ale	Byron Bay, NSW	$14
Coopers Pale Ale	Adelaide, SA	$9
Peroni Nastro Azzurro	Italy	$10
Corona	Mexico	$10
Great Northern Lager Super Crisp	Yatala, QLD	$9
Hahn Super Dry Gluten Free	Australia	$8
Heineken Zero (No Alcohol)	Australia	$9
Somersby Apple Cider		$10
Somersby Pear cider		$10
Rocky Ridge Juicy Pale Ale	Margaret River, WA	$14
Rocky Ridge IPA	Margaret River, WA	$15
Rocky Ridge Draught	Margaret River, WA	$15

Cocktail

NEGRONI $22
Tanqueray Gin, Campari & Maidenii Sweet Vermouth

MOJITO $23
Bacardi Rum, Lime, Mint & Soda, Sugar Syrup

FRENCH MARTINI $24
Bondi Blue Vodka, Chambord & Pineapple

ESPRESSO MARTINI $22
Kahlua, Vodka, sugar syrup, espresso

MANHATTAN $24
Woodford Reserve Bourbon Whiskey, Maidenii Classic Vermouth & Angostura

PORNSTAR MARTINI $25
Absolut Vanilla Vodka, Passionfruit puree, Lime & Prosecco, and pineapple juice

COSMOPOLITAN $23
Bondi Blue Vodka, Cointreau, Cranberry & Lime

STRAWBERRY DAIQUIRI $23
House infused Bacardi Rum, Strawberry & Lime

WHISKEY SOUR $24
Monkey Shoulder Scotch Whiskey, Lemon & Angostura, Sugar Syrup

AMARETTO SOUR $24
Amaretto liquer, lemon juice, sugar syrup, egg whites

MARGARITA $24
El Jimador Blanco, Cointreau & Lime, Sugar Syrup

OLD FASHIONED $24
Woodford Reserve Bourbon, Sugar Syrup & Angostura Bitters

MARTINI $24
Your choice of Gin or Vodka. Stirred or Shaken? Clean or Dirty? Wet or Dry?

APEROL SPRITZ $22
Aperol, Prosecco, Soda Water

SPICY MARGARITA $24
El Jimador Tequila infused with spice, Cointreau, lime juice, sugar syrup

LYCHEE MARTINI $24
Vodka, Lychee liquer, apple juice, fresh lychee juice

LONG ISLAND ICED TEA $28
Gin, Tequila, Rum, Vodka, Cointreau, coke, lemon juice

Coal river Cobbler $35
Sherry Oak MaCallan, Cointreau, sugar syrup, black cherry, orange, soda

Sparkling/Prosecco		125ml Glass	
Veuve Ambal Vin Mousseux Rosé NV	Burgundy, FR	$14	$50
Coeur des Sages Blanc de Blanc NV	Burgundy, FR	$15	$60
Clover Hill Exceptionnelle MV	Tasmania		$85
The Luminist Prosecco NV	Australia	$15	$59
Bottega Prosecco Piccolo (200ml)	Italy	$15	

Champagne		Bottle
G.H.Mumm Grand Cordon Brut	Champagne, FR	$135
G.H.Mumm Grand Cordon Rose	Champagne, FR	$149
Taittinger Brut Prestige NV	Champagne, FR	$175
Bollinger Special Brut Cuvee	Ay, Champagne, FR	$175
Louis Roederer Collection 246 NAKED (375ml)	Champagne, FR	$145
Dom Pérignon	Champagne, FR	$595

Mocktail

150ml Glass

MOJITO (CLASSIC OR PASSIONFRUIT) $17
Soda, Lime juice, Sugar, mint, (optional passion fruit pulp)

LYCHEE ROSE SPRITZER $17
Lychee juice, lime juice, rose H20, soda/sprite

MANGO MAGIC $17
Mango nectar juice, guava juice, passion fruit pulp, soda

BLUE LAGOON $17
Blue Curacao, apple juice, sprite, grenadine

CRANBERRY DELIGHT $17
Cranberry juice, orange juice, sprite, ginger ale

White Wines

150ml Glass

Riesling

Henschke Peggy's Hill Riesling — Eden Valley, SA — $14 — $56
(Fragrant floral aromas of lemon and almond blossom, jasmine and chamomile over lime)

Moscato

Borgo Maragliano 'La Caliera' Moscato d'Asti DOCG — Piedmont, Italy — $15 — $60
(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 — $12 — $45
(Clean and dry with Tropical gooseberry, big notes of passion fruit, and a hint of citrus)

Catalina Sounds 'Sound of White' Sauvignon Blanc — Marlborough, NZ — $15 — $59
(Perfumed aromas of gooseberry, followed by fresh and zingy characters of ripe passion fruit and citrus)

Shaw & Smith Sauvignon Blanc — Adelaide Hills, SA — $75
(Ripe tropical characters with restrained grassy notes and crisp dry acidity)

Tyrrell's Hunter Valley Semillon — Hunter Valley, NSW — $95
(Experience the pale, crisp and refreshing with bright lemon pith, lime zest, lemon grass and light floral notes)

Domaine Christian Salmon Sancerre AC — Loire Valley, France — $115
(Zesty citrus, green apple, flinty minerality, hints of fresh herbs, crisp and vibrant finish)

Pinot Grigio/Gris

Aquilani Pinot Grigio — Veneto, IT — $12 — $48
(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 — $14 — $59
(Super aromatic from a highly concentrated season, with white pear, jasmine, and almond sorbet)

Domaines Schlumberger Les Princes Abbés Pinot Gris — Alsace, France — $105
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 — $16 — $60
(Rich in lemon notes and a pleasant saline character. Supports the sizzle of the acid drive, and oak phenolic).

Giant Steps 'Yarra Valley' Chardonnay — Yarra Valley, VIC — $95
(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 — $115
(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 — $135
(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 — $105
(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 — $75
(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 — $95
(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 — $13 — $59
(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).

AIX - Maison Saint AIX Rosé — Provence, France — $85
(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).

Red Wines

150ml Glass

Pinot Noir

Sticks Pinot Noir — Yarra Valley VIC — $13 — $56
(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).

Red Claw Pinot Noir — Mornington Peninsula VIC — $17 — $75
(Opening with vibrant and complex aromatics, the juicy, polished palate is brimming with cherry and dark fruit flavours, supported by soft, well-measured oak).

Stonier Pinot Noir — Mornington Peninsula VIC — $95
(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).

Nanny Goat Vineyard 'Super Nanny' Pinot Noir — Central Otago NZ — $160
(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).

Shiraz

Tar & Roses Shiraz — Central Otago NZ — $13 — $52
(Earthy, laden with red fruits, savoury tannins, a granite, and ironstone mineral quality to its medium bodied yet intense persona. A dry chocolate line).

RockBare 'The Barossa Valley' Shiraz — Barossa Valley SA — $15 — $60
(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).

Yangarra Shiraz — McLaren Vale, SA — $75
(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).

Cabernet Sauvignon

Hesketh 'Regional Selection' Cabernet Sauvignon — Coonawarra, SA — $14 — $60
(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).

Credaro Kinship Cabernet Sauvignon — Margaret River, WA — $17 — $78
(A blue forest fruit nose, rich in fruitiness with blackcurrent, cassis and a gentle oak flavours)

Te Mata 'Awatea' Cabernet Merlot — Hawkes Bay, NZ — $105
(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 — Nappa, USA — $210
(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

Audrey Wilkinson Merlot — Hunter Valley, NSW — $14 — $62
(A soft palate of red currants, black cherries and fine tannins, with notes of violets, nutmeg and cloves)

Red Varietals

Tomfoolery 'Young Blood' Grenache — Barossa Valley, SA — $59
(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 — $49
(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).

Te Mata Gamay Noir — Hawkes Bay, NZ — $55
(Notes of red candy-apple and ripe strawberry, with a raspberry palate)

Poggio Anima Chianti DOCG — Tuscany, Italy — $59
(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).

Contesa Montepulciano d'Abruzzo — Abruzzo, Italy — $65
(Vibrant black fruit aromas with hits of dark chocolate and spice oak. The palate is rich with bramble and black cherry fruit)

La Linea Tempranillo — Adelaide Hills, SA — $65
(Floral aromas, notes of raspberry, mulberry and cherry, and hints of sage and rosemary)

Hickinbotham 'Brooks Road' Shiraz — McLaren Vale SA — $175

(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).

Vietti Nebbiolo Perbacco Langhe DOC — Piedmont, Italy — $135

(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 — $135

(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 — $35

(Balanced, sweet and salty. Chamomile provides lingering tannins for a floral finish).

Dessert Wine

Grandfather Port 20 Years Aged — $24

(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).

Spirits

GIN

Bombay Sapphire	$12
Tanqueray	$12
Archie Rose native botanical	$14
Hendricks	$14
Four Pillars Shiraz Gin	$15
Roku gin	$18

Tequila & Mezcal

El Jimador Blanco	$12
1800 Anejo	$16
Patron Anejo	$18
Casamigos Mezcal	$17
Vida Del Maguey Mezcal	$16

Rum

Bacardi	$11
Sailor Jerry	$12
Kraken Black Spiced	$14
Plantation Pineapple	$14
Diplomatico	$15
Ron Zaccapa	$20
Mount Gay	$13

Scotch Whiskey

Fireball	$12
Glenfarclas 18 Y/O	$20
Glenfarclas 25 Y/O	$35
Glenfiddich 12 Y/O	$12
Glenfiddich 18 Y/O	$35
Glenmorange Lasanta	$20
Glenmorange Nectr D'Or	$20
Jameson	$12
Johnny Walker Black	$12
Lagavulin 16 Y/O	$22
Macallan 12 Y/O	$22
Macallan 12 Sherry Oak Cask	$22
Monkey Shoulder	$12
Nikka Barrel	$22
Oban Single Malt	$24
Port Charlotte Single Malt	$20
Talisker Single Malt	$18
The Balvenie 12Y/O	$20
The Balvenie 14 Caribbean Cask	$24
Yamazaki Single Malt 12 Y/O	$45

Bourbon

Woodford Reserve	$14
Makers Mark	$14
Jim Beam	$12
Canadian Club	$12
Jack Daniels	$12
Basil Hayden	$17
Woodford Double Oak	$19

Vodka

Bondi Blue	$12
Belvedere	$15
Grey Goose	$15
Titos Gluten free Potato vodka	$15

Cognac/Brandy

Hennessy V.S.O.P.	$15
Remy Martin Club Cognac	$25
Hennessy X.O.	$38
Chantelle Saing Lenys Brandy	$16

Liqueur/Aperitif

HOT DRINKS

Baileys	$10	Cointreau	$12	Galliano Black	$12
Farangelico	$10	Disaronno	$12	Galliano Vanilla	$12
Midori	$10	Chambord	$12		
Kahlua	$10	Ouzzo	$10		

Coffee/Tea

HOT DRINKS

Cappuccino, Latte, Flat White, Long Black, Long Macchiato	$5	$6
Chai Latte	$5	$6
Matcha Latte, Hot chocolate, Mocha	$5.80	$6.80

Extras/Alterations

Decaffeinated coffee, extra shot, Flavour shots, Soy milk, Almond milk, lactose free milk, Oat milk — $1.5

COLD DRINKS

Iced Mocha, Iced Chocolate — $9

Affogato — $13
add liqueur +$10

Speciality selections of Tea — $5

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), Chamomile 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 — $5.50

Lemon Lime & Bitters, Soda Lime & Bitters — $6

Sparkling Water (750ml) — $5

Juices

Orange, Apple, Pineapple, Cranberry — $8

Milkshake

Chocolate, Caramel, Vanilla, Strawberry — $9



STAMFORD PARK

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.