

MENU

grand
bar

OYSTERS

NATURAL	(3) \$20 or (6) \$38
FINGER LIME MIGNONETTE	(3) \$20 or (6) \$38
KILLA 2.0	(3) \$20 or (6) \$38
boston bay guanchale, bourbon, Worcestershire, franks sauce	
MIXED DOZEN	\$72

SMALL BITES

BUTTERMILK FRIED CHICKEN	\$24
yangnyeom sauce, pickles	
FRIES (VeO)	\$12
PARMESAN DUSTED FRIES (VeO)	\$14
garlic aioli	
SALT AND PEPPER SQUID (DF)	\$24
native lime aioli MAIN SERVE \$35	
COCONUT PRAWNS (8) (DF)	\$28
house made sweet chilli sauce	
CHEESY GARLIC BREAD	\$12
Adelaide Hills cheddar cheese	
ONION RINGS (DF)	\$14
bacon fat and jalapeño mayonnaise	
SMALL BITES SHARING PLATTER	FOR TWO \$50
	\$20 PER EXTRA PERSON

TACOS

2 PER SERVE. GF AVAILABLE

CAROLINA GOLD PULLED PORK	\$18
crackling, green apple slaw	
BAJA FISH TACO	\$20
pico di gallo, avocado	
PULLED JACKFRUIT TACO	\$17
tofu aioli, pickled jalapeño	
CHORIZO QUESADILLA	\$18
salsa rojo, yellow corn tortilla	

SCHNITZELS

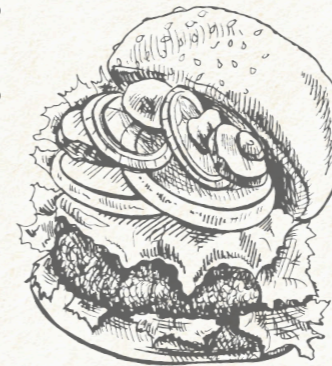
ALL SERVED WITH FRIES & SALAD (DFO)

CHICKEN BREAST SCHNITZEL	\$27
PORK SCOTCH SCHNITZEL	\$28
DELUXE TOPPERS +\$5	GRAVIES +\$3
+PARMI (Cheese, Tomato)	+GRAVY
+HAWAIIAN (Ham, Tomato & Pineapple)	+DIANE
+EL DIABLO (Spicy Chorizo)	+MUSHROOM
+KILPATRICK (Smoky Bacon)	+PEPPER

BURGERS

ALL SERVED WITH FRIES

GRAND ROYAL BURGER (DFO)	\$28
Wagyu smash patty, crispy pancetta, miso cheese sauce, charred onion, lettuce, pickles, truffle dijonaise	
SOUTHERN HOCK & COCK BURGER	\$28
buttermilk fried chicken, Carolina pulled pork, jack cheese, pickles, cabbage, crispy shallot	
SEA STACK BURGER (DFO)	\$26
herb spiked fish patty, pickles, lettuce, tomato, fennel	
HERBIVORE BURGER (VEO)	\$26
falafel, rocket, tomato, cheese, fennel, tofu mayonnaise	
ROAST MEAT AND GRAVY ROLL (DF)	\$27
Slow braised lamb neck, charred onions, choice of gravy	



MAINS

FISH & CHIPS (DF)	\$32
Battered locally caught Coorong mullet, with chips, salad and tartare	
Or as a combo with S&P Squid	\$38
250g RUMP CAP (DF/GF)	\$36
chips, salad and gravy	



TASTE OF Singapore

STAMFORD SIGNATURE CURRY PUFFS (DF)	\$20
golden puff pastry with chicken, curry spice, egg and potato. Choice of: mildly spiced or hot spiced	
SPRING ROLLS (VE/GFO/DF)	\$18
fried spring rolls with house made sweet chilli sauce	
BEEF & CHICKEN SATAY(6) (DF)	\$29.50
with peanut sauce	
BEEF CURRY (DF)	\$34
mildly spiced with choice of roti paratha or rice	
NASI GORENG (DF)	\$30
with Singaporean style fried rice served with prawn, fried egg, chicken satay sticks and prawn crackers	

SALADS

ROASTED WINTER VEGETABLE SALAD (DFO/GF/VeO)	\$25
goat's cheese, rocket, pepitas, fermented garlic, shallot honey	
FATTOUSH SALAD (DF/GFO/VE)	\$25
tomato, cucumber, radish, parsley, mint, lemon, sumac	
Add to salad	
+FALAFEL	\$5
+FRIED SQUID	\$8
BANG-BANG NOODLE SALAD (DF/VeO)	\$25
poached chicken, soba noodles, cabbage, carrot, peanuts	
toasted sesame dressing	

KIDS MENU

BATTERED FRITZ (DF)	\$12
served with chips and sauce	
CHICKEN SCHNITZEL STRIPS (DF)	\$12
served with chips and sauce	
MINI FISH BURGER (DF)	\$12
served with chips	
KIDS PASTA (DFO/GFO)	\$12
CHIP BUDDY ROLL	\$10
with choice of gravy or sauce	

DESSERT

CHOCOLATE FONDANT	\$15
crème chantilly	
CHURROS	\$14
dulche de leche & chocolate ice cream	
GELISTA ICE CREAM POTS	\$9
Please ask our staff about flavours	

15% surcharge on public holidays.

Please place your order at the bar. If you have any special dietary requirements, please speak to our friendly staff for further details on menu item options.

(Ve) Vegan | (GF) Gluten Free | (V) Vegetarian | (GFO) Gluten Free Option

DRINKS

CHAMPAGNE & SPARKLING

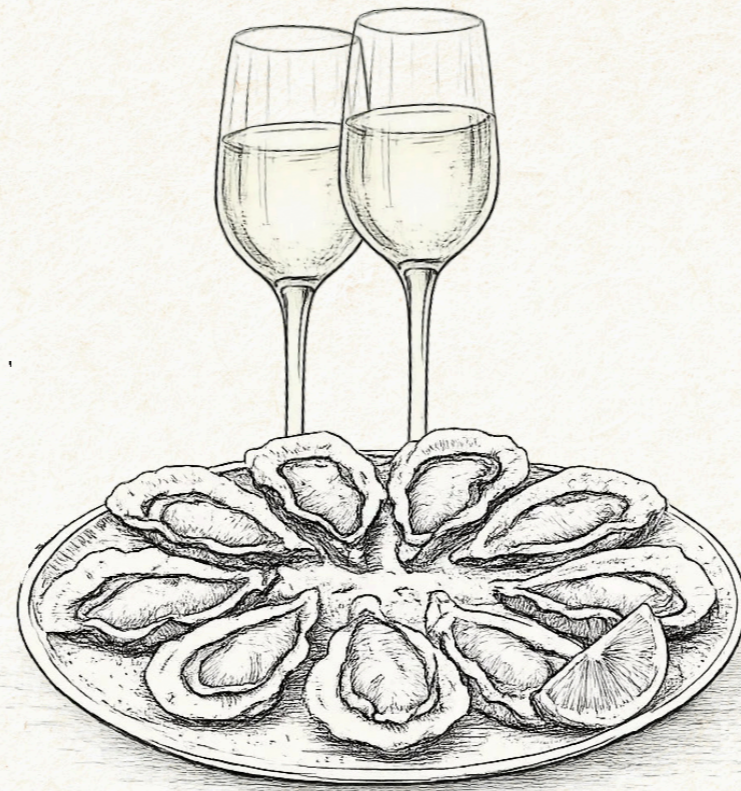
	GLASS	BOTTLE
BIRD IN HAND SPARKLING PINOT NOIR, ADELAIDE HILLS, SA	\$13	\$55
THE LANE VINEYARD 'LOIS' BLANC DE BLANCS NV, HAHNDORF, SA		\$65
WILDFLOWER PROSECCO, MULTI REGIONAL, NSW	\$10	\$50
WOODBROOK FARM SPARKLING CUVEE, MUDGE, NSW	\$9	\$45
HANCOCK & HANCOCK SPARKLING SHIRAZ PICCOLO (200ML), MCLAREN VALE, SA	\$16	
PIPER HEIDSIECK CUVEE BRUT, CHAMPAGNE, FRANCE		\$160
POL ROGER BRUT RESERVE BRUT NV, CHAMPAGNE, FRANCE		\$190

WHITE WINES

	150ML	250ML	BOTTLE
GIESEN 'ESTATE' SAUVIGNON BLANC, MARLBOROUGH, NZ			\$55
WOODBROOK FARM SAUVIGNON BLANC, MUDGE, NSW	\$9	\$15	\$45
SHAW AND SMITH SAUVIGNON BLANC, ADELAIDE HILLS, SA	\$15	\$24	\$70
BIRD IN HAND BUSH CHARDONNAY, ADELAIDE HILLS, SA	\$15	\$23	\$72
PIKES 'TRADITIONALE' RIESLING, CLARE VALLEY, SA	\$12	\$19	\$55
PEWSEY VALE RIESLING, EDEN VALLEY, SA	\$12	\$18	\$55
PATRITTI LAVORO PINOT GRIGIO, MCLAREN VALE, SA	\$10	\$17	\$50

ROSE

	150ML	250ML	BOTTLE
TURKEY FLAT ROSE, BAROSSA VALLEY, SA	\$12	\$19	\$55
PATRITTI GRENACHE ROSE, MCLAREN VALE, SA	\$9	\$17	\$38
BIRD IN HAND PINOT NOIR ROSE, ADELAIDE HILLS, SA			\$72



RED WINE

	150ML	250ML	BOTTLE
RYMILL 'DARK HORSE' CABERNET SAUVIGNON, COONAWARRA, SA	\$12	\$19	\$55
THE HIDDEN SEA PINOT NOIR, LIMESTONE COAST, SA	\$10	\$16	\$50
HENTLEY FARM VILLIAN & VIXEN GSM, BAROSSA VALLEY, SA	\$15	\$24	\$70
HENTLEY FARM VILLIAN & VIXEN SHIRAZ, BAROSSA VALLEY, SA	\$15	\$24	\$70
YALUMBA SAMUEL'S COLLECTION SHIRAZ, BAROSSA VALLEY, SA	\$14	\$22	\$65
WOODBROOK FARM SHIRAZ, MUDGE, NSW	\$9	\$15	\$45

MOCKTAILS

VIRGIN WATERMELON MOJITO	\$12
WATERMELON SYRUP, FRESH MINT AND LIME, TOPPED WITH SODA WATER	
SHIRLEY TEMPLE	\$10
DRY GINGER ALE, LEMONADE, DASH OF RASPBERRY & A CHERRY ON TOP!	
ROY ROGERS	\$10
COLA WITH A RASPBERRY TWIST	



SPRITZ

APEROL SPRITZ	\$16
APEROL, PROSECCO, SODA	
LIMONCELLO SPRITZ	\$16
AMBRA LEMONCELLO, PROSECCO, SODA	
BLOOD ORANGE SPRITZ	\$16
AMBRA BLOOD ORANGE, PROSECCO, SODA	
LYCHEE SPRITZ	\$16
LYCHEE LIQUEUR, PROSECCO, SODA	

MARGARITAS

MARGARITA	\$20
TEQUILA, COINTREAU, LIME	
SPICY MARGARITA	\$22
CHILLI TEQUILA, COINTREAU, LIME	
PASSIONFRUIT MARGARITA	\$22
TEQUILA, PASSOA, PASSIONFRUIT PULP, COINTREAU, LIME	



SOURS

PINK GIN SOUR	\$20
GORDONS PINK GIN, LEMON	
NEGRONI SOUR	\$22
CAMPARI, VERMOUTH, DRY GIN, LEMON	
PASSOA SOUR	\$22
PASSOA, PASSIONFRUIT, LEMON	

CLASSIC COCKTAILS

PURPLE PIXIE (HOUSE SPECIALTY)	\$20
VODKA, BLUE CURACAO, PEACH LIQUEUR & PINEAPPLE JUICE	
LONG ISLAND ICED TEA	\$20
VODKA, GIN, TEQUILA, WHITE RUM, TRIPLE SEC WITH A DASH OF COLA	
MOJITO	\$20
WHITE RUM, SUGAR SYRUP, FRESH MINT & LIME TOPPED WITH SODA WATER	
S.O.T.B	\$20
S*X ON THE BEACH; VODKA BASED WITH PEACH, ORANGE & CRANBERRY	
ESPRESSO MARTINI	\$20
ESPRESSO, VODKA, COFFEE LIQUEUR	