

# MENU

grand  
bar

## SMALL BITES

<b>FRIES (VeO)</b>	\$12
with garlic aioli	
<b>POTATO WEDGES</b>	\$14
sour cream and sweet chilli sauce	
<b>CHEESY GARLIC BREAD</b>	\$12
with butter, shredded mozzarella cheese	
<b>BUTTERMILK FRIED CHICKEN</b>	\$22
with spicy Korean sauce and pickles	
<b>PRAWN CONES (I)</b>	\$22
with sweet chilli sauce	
<b>CAROLINE GOLD PULLED PORK TACO</b>	\$18
with green apple slaw	
<b>BAJA FISH TACO (I)</b>	\$20
with fresh salsa, avocado	

## SCHNITZELS

### ALL SERVED WITH FRIES & SALAD

<b>CHICKEN BREAST SCHNITZEL</b>	\$27
<b>BEEF SCHNITZEL</b>	\$28
<b>DELUXE TOPPERS +\$5</b>	<b>SAUCE +\$3</b>
+PARMI (Shredded Mozzarella)	+GRAVY
+HAWAIIAN (Ham & Pineapple)	+DIANE
+KILPATRICK (Smoky Bacon)	+MUSHROOM
	+PEPPER

## BURGERS

### ALL SERVED WITH FRIES

<b>GRAND ROYAL BURGER</b>	\$28
Wagyu smash patty, crispy pancetta, miso cheese sauce, charred onion, lettuce, pickles, truffle dijonaise	
<b>SOUTHERN HOCK &amp; COCK BURGER</b>	\$28
buttermilk fried chicken, Carolina pulled pork, jack cheese, pickles, cabbage, crispy shallot	
<b>SEA STACK BURGER (A)</b>	\$28
herb spiked fish patty, pickles, lettuce, tomato	
<b>HERBIVORE BURGER (VEO)</b>	\$26
lettuce, sliced tomato, tofu dressing	
<b>STEAK SANDWICH</b>	\$32
grilled steak with onion relish, lettuce, sliced tomato	

## MAINS

<b>FISH &amp; CHIPS (I)</b>	\$32
battered flathead with chips, salad and tartare sauce	
<b>SALT &amp; PEPPER CALAMARI (I)</b>	\$34
with chips, salad and garlic aioli	
<b>SEAFOOD BASKET (I)</b>	\$36
prawn, battered fish and calamari with chips, salad and tartar sauce	
<b>250g RUMP CAP (DF/GF)</b>	\$36
chips, salad and gravy	
<b>SLOW BRAISED LAMB PASTA</b>	\$28
with Creamed kale sauce, roasted carrot	



## TASTE OF Singapore

<b>STAMFORD SIGNATURE CURRY PUFFS (DF)</b>	\$20
golden puff pastry with chicken, curry spice, egg and potato. Choice of: mildly spiced or hot spiced (4 PIECES)	
<b>SPRING ROLLS (V)</b>	\$18
with sweet chilli sauce (3 PIECES)	
<b>BEEF &amp; CHICKEN SATAY (DF/GF)</b>	\$29.50
with ketupat, cucumber, onion and peanut sauce	
<b>BEEF CURRY</b>	\$28
with choice of roti paratha or rice	
<b>PRAWN WONTON NOODLE SOUP (DF/I)</b>	\$30
prawn wonton, Asian greens and noodles in chicken broth	
<b>NASI GORENG (DF/I)</b>	\$30
with Singaporean style fried rice served with prawn, fried egg, chicken satay sticks and prawn crackers	
<b>SINGAPORE LAKSA (DF/I)</b>	\$30
pulled chicken, prawn, fish cake, egg, bean sprouts, fried tofu and noodles in a spicy Laksa broth	



## SALADS

<b>ROASTED WINTER VEGETABLE SALAD (DFO/GF/VeO)</b>	\$25
goat's cheese, rocket, pepitas, fermented garlic, shallot honey	
<b>CAESAR SALAD</b>	\$26
with cos lettuce, bacon, parmesan cheese, croutons, poached egg and Caesar dressing	
<b>ADD TO SALAD</b>	
+EGG	\$3
+FRIED CHICKEN	\$5
+FRIED SQUID	\$8
<b>BANG-BANG NOODLE SALAD (DF/VeO)</b>	\$25
poached chicken, soba noodles, cabbage, carrot, peanuts toasted sesame dressing	

## KIDS MENU

<b>BEEF BURGER</b>	\$12
with sliced tomato, lettuce, sliced cheese with chips	
<b>KIDS NUGGETS</b>	\$12
with chips and tomato sauce	
<b>KIDS FISH AND CHIPS (I)</b>	\$12
with tomato sauce	
<b>KIDS PASTA (DFO)</b>	\$12
with house made nap sauce and parmesan cheese	

## DESSERT

<b>CHOCOLATE FONDANT</b>	\$15
with crème chantilly	
<b>CHURROS</b>	\$14
caramel sauce & chocolate ice cream	
<b>GELISTA ICE CREAM POTS</b>	\$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 | (A) Australia | (I) Import

# DRINKS

## CHAMPAGNE & SPARKLING

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

## WHITE WINES

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

## ROSE

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



## RED WINE

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

## MOCKTAILS

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



## SPRITZ

<b>APEROL SPRITZ</b>	\$16
APEROL, PROSECCO, SODA	
<b>LIMONCELLO SPRITZ</b>	\$16
AMBRA LEMONCELLO, PROSECCO, SODA	
<b>BLOOD ORANGE SPRITZ</b>	\$16
AMBRA BLOOD ORANGE, PROSECCO, SODA	
<b>LYCHEE SPRITZ</b>	\$16
LYCHEE LIQUEUR, PROSECCO, SODA	

## MARGARITAS

<b>MARGARITA</b>	\$20
TEQUILA, COINTREAU, LIME	
<b>SPICY MARGARITA</b>	\$22
CHILLI TEQUILA, COINTREAU, LIME	
<b>PASSIONFRUIT MARGARITA</b>	\$22
TEQUILA, PASSOA, PASSIONFRUIT PULP, COINTREAU, LIME	



## SOURS

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

## CLASSIC COCKTAILS

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