

MENU

grand
bar

SMALL BITES

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

SCHNITZELS

ALL SERVED WITH FRIES & SALAD

CHICKEN BREAST SCHNITZEL	\$28
BEEF SCHNITZEL	\$29

DELUXE TOPPERS +\$5
+PARMI (Shredded Mozarella)
+HAWAIIAN (Ham & Pineapple)
+KILPATRICK (Smoky Bacon)

SAUCE +\$3
+GRAVY
+DIANE
+MUSHROOM
+PEPPER

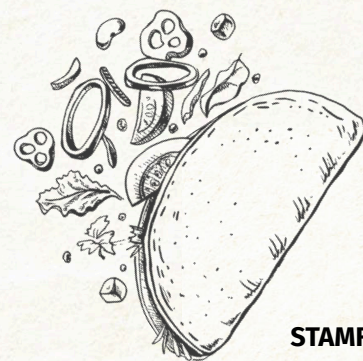
BURGERS

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 (A)	\$28
herb spiked fish patty, pickles, lettuce, tomato	
HERBIVORE BURGER (VEO)	\$26
lettuce, sliced tomato, tofu dressing	
STEAK SANDWICH	\$32
grilled steak with onion relish, lettuce, sliced tomato	

MAINS

FISH & CHIPS (I)	\$32
battered fish with chips, salad and tartare sauce	
SALT & PEPPER CALAMARI (I)	\$32
with chips, salad and garlic aioli	
SEAFOOD BASKET (I)	\$36
prawn, battered fish and calamari with chips, salad and tartar sauce	
250g RUMP CAP (DF/GF)	\$36
chips, salad and gravy	
SLOW BRAISED LAMB PASTA	\$30
with Creamed kale sauce, roasted carrot	



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 (4 PIECES)	
SPRING ROLLS (V)	\$18
with sweet chilli sauce (3 PIECES)	
BEEF & CHICKEN SATAY (DF/GF)	\$29.5
with ketupat, cucumber, onion and peanut sauce	
BEEF CURRY (GFO/DFO)	\$28
with choice of roti paratha or rice	
PRAWN WONTON NOODLE SOUP (DF/I)	\$30
prawn wonton, Asian greens and noodles in chicken broth	
NASI GORENG (DF/GF/I)	\$30
with Singaporean style fried rice served with prawn, fried egg, chicken satay sticks and prawn crackers	
SINGAPORE LAKSA (DF/I)	\$30
pulled chicken, prawn, fish cake, egg, bean sprouts, fried tofu and noodles in a spicy Laksa broth	



SALADS

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

KIDS MENU

BEEF BURGER	\$15
with sliced tomato, lettuce, sliced cheese with chips	
KIDS NUGGETS	\$15
with chips and tomato sauce	
KIDS FISH AND CHIPS (I)	\$15
with tomato sauce	
KIDS PASTA (DFO/GFO)	\$15
with house made nap sauce and parmesan cheese	

DESSERT

CHOCOLATE FONDANT	\$15
with crème chantilly	
CHURROS	\$14
caramel sauce & 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 | (A) Australian | (I) Imported

DRINKS



CHAMPAGNE & SPARKLING

	GLASS	BOTTLE
BIRD IN HAND SPARKLING PINOT NOIR, ADELAIDE HILLS, SA	\$13.5	\$57
THE LANE VINEYARD 'LOIS' BLANC DE BLANCS NV, HAHNDORF, SA		\$67
WILDFLOWER PROSECCO, MULTI REGIONAL, NSW	\$10	\$52
WOODBROOK FARM SPARKLING CUVEE, MUDGEE, NSW	\$9.5	\$47
HANCOCK & HANCOCK SPARKLING SHIRAZ PICCOLO (200ML), MCLAREN VALE, SA	\$17	
PIPER HEIDSIECK CUVEE BRUT, CHAMPAGNE, FRANCE		\$165
POL ROGER BRUT RESERVE BRUT NV, CHAMPAGNE, FRANCE		\$195

WHITE WINES

	150ML	250ML	BOTTLE
GIESEN 'ESTATE' SAUVIGNON BLANC, MARLBOROUGH, NZ			\$57
WOODBROOK FARM SAUVIGNON BLANC, MUDGEE, NSW	\$9.5	\$15.5	\$47
SHAW AND SMITH SAUVIGNON BLANC, ADELAIDE HILLS, SA	\$15.5	\$24.5	\$72
BIRD IN HAND BUSH CHARDONNAY, ADELAIDE HILLS, SA	\$15.5	\$23.5	\$72
PIKES 'TRADITIONALE' RIESLING, CLARE VALLEY, SA	\$12.5	\$19.5	\$57
PEWSEY VALE RIESLING, EDEN VALLEY, SA		\$20	
PATRITTI LAVORO PINOT GRIGIO, MCLAREN VALE, SA	\$10.5	\$17.5	\$52

ROSE

	150ML	250ML	BOTTLE
TURKEY FLAT ROSE, BAROSSA VALLEY, SA	\$12.5	\$19.5	\$57
PATRITTI GRENACHE ROSE, MCLAREN VALE, SA	\$9.5	\$17.5	\$40
BIRD IN HAND PINOT NOIR ROSE, ADELAIDE HILLS, SA			\$74



RED WINE

	150ML	250ML	BOTTLE
RYMILL 'DARK HORSE' CABERNET SAUVIGNON, COONAWARRA, SA	\$12.5	\$19.5	\$57
THE HIDDEN SEA PINOT NOIR, LIMESTONE COAST, SA	\$10.5	\$16.5	\$52
HENTLEY FARM VILLIAN & VIXEN GSM, BAROSSA VALLEY, SA	\$15.5	\$24.5	\$72
HENTLEY FARM VILLIAN & VIXEN SHIRAZ, BAROSSA VALLEY, SA	\$15.5	\$24.5	\$72
WOODBROOK FARM SHIRAZ, MUDGEE, NSW	\$9.5	\$15.5	\$47

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	\$20
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	