



HORIZONS

COCKTAIL LOUNGE





Classics

COCKTAILS

Singapore Sling

24

Dry Gin, Benedictine, Cherry Liqueur,
Pineapple Juice, Angostura Bitters
Fruity | Sweet | Tropical

Old Fashion

24

Bourbon, bitters and sugar
Note: Rich | Sweet | Bitters

Lychee Martini

24

Vodka, Paraiso (lychee liqueur), lychee syrup
Note: Exotic | Sweet | Floral

Espresso Martini

22

Note: Bold | Coffee | Sweet

Pornstar Martini

22

Vanilla Vodka, Passionfruit Liqueur, Passionfruit Syrup,
Champagne
Note: Tropical | Sweet | Bubbly

Amaretto Sour

22

Amaretto, Bourbon, Citrus, Angostura Bitters
Note: Sweet | Citrus | Bitters

Pink Gin Sour

22

Pink Gin, Citrus, Angostura Bitters
Note: Floral | Citrus | Bitters

Negroni

22

Campari, Dry Gin, Vermouth
Note: Bitter | Botanical | Complex

French Martini

21

Chambord, Pineapple Juice
Note: Fruity | Sweet | Tart

Mojito

21

White Rum, Fresh Mint, Fresh Lime
Note: Minty | Citrus | Refreshing

Margarita

21

Reposado Tequila, Cointreau, Fresh Lime
Note: Citrus | Tart | Refreshing

Cosmopolitan

21

Vodka, Triple Sec, Cranberry Juice
Note: Citrus | Fruity | Sweet





Seasonal COCKTAILS

Southern Berry Breeze

24

Bourbon, Strawberry Liqueur, cranberry Juice

Italian Nightcap

22

Aperol, Triple Sec, Kahlua, Chocolate Bitters

Tommy's Spicy Orange infused Margarita

22

Reposado Tequila, Triple Sec, Agave Syrup,
Orange and Jalapeno infused tequila, Spiced Salt Rim

Spiced Honeycrisp

21

Dubonnet, Apple Liqueur, Spiced Rum, Orgeat

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Food

TASTE OF SINGAPORE

Beef and Chicken Satay (6 pieces)

28

Served with spicy peanut sauce

Stamford Signature Curry Puffs (4 pieces) (DF)

16

Golden puff pastry filled with potato, chicken, and mild curry, crafted from our secret recipe passed down through generations.

Choice of hot or mildly spiced

Spring Rolls (VE) (3 pieces)

10

Served with sweet chilli sauce

If you have any special dietary requirements please speak to our friendly staff for further details on menu item options

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free





Food

SMALL BITES

Marinated Olives	8
Smoked Almonds	7
Oysters (3 per plate) Choice of natural or daily specials	20
Caviar Plate Served with buckwheat blinis and condiments	POA
Little Acre Pâté Served with fig & fennel sourdough crisps Choice of: chicken with port jelly or Mushroom with thyme butter	25
Roasted Pumpkin Arancini, Romesco sauce	18
SA King Prawn Dogs, Sriracha Honey (3)	28
Smoked and Fried Lamb Ribs With preserved lemon & sesame yoghurt	28
Steamed Gua Bao (1 piece) - Korean fried chicken - Singapore chilli crab cake - Fried eggplant	8 10 10
Petit Four Plate Chef's selection of sweet bites	15

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(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free



Beverage

WINE

	Glass		Bottle
	150ml	250ml	
Sparkling / Champagne			
Charles Heidsieck Brut Reserve Reims France	-	-	249
Piper Heidsieck Cuvee Brut Reims France	35	-	165
Hentley Farm Blanc de Noir Sparkling Barossa Valley	18	-	75
Yves Premium Cuvee NV Blanc de Blancs Yarra Valley, VIC	15	-	60
Hancock & Handcock Spark Shiraz McLaren Vale, SA	-	-	16
Wildflower Prosecco Margaret River, WA	10.5	-	50

	Glass		Bottle
	150ml	250ml	
Whites			
Ara 'Resolute' Organic Sauvignon Blanc, Marlborough, NZ	-	-	75
Hentley Farm Riesling, Eden Valley, SA	-	-	70
The Lane Chardonnay, Adelaide Hills, SA	14	23	70
Pikes Riesling, Clare Valley, SA	-	-	60
Giesen Estate Sauv Blanc, Malborough, NZ	13.5	18.5	55
Wicks Estate Sauv Blanc, Adelaide Hills, SA	13	19	53
Patritti Pinot Grigio, Dover Garden, SA	12	18	55





Beverage

WINE

	Glass		Bottle
	150ml	250ml	
Reds/Rose			
Hentley Farm 'The Beauty' Shiraz Barossa Valley, SA	-	-	175
Bremerton 'Walters Reserve' Cab Sauv Langhorne Creek, SA	-	-	160
Wicks C.J Wicks' Pinot Noir Adelaide Hills, SA	-	-	110
Gemtree 'Small Batch Oak' Grenache, McLaren Vale	-	-	110
Rymill 'Maturation Release' Cabernet Sauvignon, Coonwarra	-	-	110
Hentley Farm 'Estate' Cab Sauv Barossa Valley, SA	-	-	99
Luigi Bosca Pinot Noir Uco Valley, Mendoza, Argentina.	-	-	89
Joseph Chromy 'Pepik' Pinot Noir Tamar Valley, TAS	-	-	85
The Lane Shiraz Adelaide Hills, SA	-	-	76
Hentley Farm 'Villain and Vixen' Shiraz Barossa Valley, SA	16	25	75
Hancock & Hancock Cab Sauv McLaren Vale, SA	15	24	65
The Lane Rose Adelaide Hills, SA	13.5	22	65
Rocasoli Barone Chianti Tuscany, Italy	11	19	55
Rymil Yearling Rose Coonawarra, SA	10	15	60
The Lane Pinot Noir Balhannah, SA	15	24	64
Hentley Farm 'Villain & Vixen' GSM Barossa Valley, SA	15	24	70
Bethany First Village Grenache McLaren Vale, SA	13.5	22	65





Beverage

SPIRITS

Aperitif

Rosso Antico	10.5
Aperol	10
Campari	10
Pernod	10
Pimms No.1 Cup	10
Jagermeister	11

Vodka

Grey Goose	14
Belvedere	14

Gin

Signature Prohibition Gin, SA	22
78 Degrees Gin, SA	20
23rd Street Distillery Signature Gin, SA	19
Pot & Still Fig Gin, SA	19
Adelaide Gin, SA	18
Tanqueray No.10	14.5
The Botanist	14
Hendricks	13.5

Tequila

Patron Silver	18
1800 Añejo	13
1800 Reposado	13
1800 Coconut	13





Beverage

SPIRITS

Rum

Bacardi White	11
Havana Especial	10.5

Whisky | Single Malt

Lagavulin 16 Year Old	28
Glenfiddich 18 Year Old	20
Macallan Double Cask Whiskey (12 Year)	20
Oban 14 Year Old	19
Talisker 10 Year Old	15
Laphroig 10 Year Old	14
Glenfiddich 12 Year Old	14
Glenmorangie 10 Year Old	13

Blended Whisky

Johnnie Walker Blue Label	35
Chivas Regal Ultis	29
Chivas Regal 18 Year Old	15

Irish Whiskey

Jameson	10
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Beverage

WHISKY

Bourbon & Tennessee Whiskey

Makers Marks 46	14.5
Jack Daniels	11.50
Canadian Club	11
Woodford Reserve	11

Cognac / Brandy

Hennessy Paradis	110
Remy Mar XO	28
Hennessy VSOP	15
Remy Martin VSOP	14





Beverage

NON- ALCOHOLIC

Specialty Mixers

Red Bull	8
Bundy Ginger Beer	6
Fever-Tree Tonic	6

Choose a flavour

Indian Tonic

Mediterranean Tonic

Elderflower Tonic

Aromatic Tonic

Spiced Orange Ginger Ale

Italian Blood Orange Soda

Non-alcoholic

	Glass
Lemon Lime Bitters	6
Pepsi	6
Pepsi Max	6
Lemonade	6

Private
Events

**For Private
Functions and Events**

Get in touch by calling
08 8376 1222

or email horizons@sga.stamford.com.au

