



MENU

LUNCH

12 PM - 3 PM

EXPRESS LUNCH

AVAILABLE MONDAY - FRIDAY, 12 PM - 3 PM

Signature Beef Burger	\$19	Flame Grilled Chicken and Chimichurri	\$19
Flame grilled beef patty with tomato, crisp lettuce, cheddar cheese, aioli, in a toasted brioche bun. Served with chips and salad.		Tender spiced chicken thigh, flame-grilled and served with chimichurri. Served with chips OR garden salad.	
Grilled Chicken Burger	\$19	Grilld Cajun Spiced Fish	\$19
Flame grilled chicken thigh, served with lettuce, tomato, cheese and garlic aioli on a warm brioche bun. Served with chips and salad.		Grilled white fish fillet rubbed with Cajun spices. Served with chips OR garden salad and tartar sauce.	

Pesto Mushroom and Spinach Gnocchi	\$19
Soft gnocchi tossed in a creamy garlic and basil pesto sauce, with sautéed mushrooms and baby spinach.	

ADD ONS

Fries with Rosemary Salt	\$10	Soft drinks	\$6.50
Fresh Garden Salad	\$10	House Beer	\$10
Garlic Bread	\$10	(Mountain Goat, Carlton Draught)	
		House Wine	\$10
		(Shiraz, Sauvignon Blanc)	

VEG: Vegan V: Vegetarian GF: Gluten Free DF: Dairy Free

While we make every effort to accommodate special dietary requests, we cannot guarantee the absence of all allergens due to potential traces in our kitchen environment and ingredient supply.

Credit card surcharge applies: VISA/Mastercard: 1.69% AMEX: 2.33%

CURRY IN A HURRY

(Served with a side of fluffy basmati rice and a poppadom)

Prawn Masala Tiger prawns cooked in a rich, spiced tomato-onion masala.	\$19	Dal Makhani Slow cooked assorted lentils in a rich creamy tomato-onion gravy	\$19
Kerala Fish Curry Fish in coconut milk and kudampuli (Malabar tamarind), garnished with curry leaves	\$19	Chicken Varutha Curry Chicken thigh in a roasted coconut gravy	\$19

ADDITIONAL SIDES

Naan Warm, fluffy Indian flatbread, baked to perfection	\$5	Roti Flaky flatbread, light layers with a crisp finish.	\$5
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DINNER

TASTE OF SINGAPORE

Stamford Signature Curry Puffs(4 Pieces) \$20

Golden puff pastry with chicken curry spice, egg and potato. A choice of mild or hot spice.

Wonton Noodle Soup \$20

Prawn wonton, choy sum and noodles in chicken broth.

Chicken and Beef Satay (6 pieces) \$29.5

Served on skewers with ketupat (rice cake), cucumber, onions and peanut sauce. (GF)

Singaporean Laksa \$26

Pulled chicken, prawn, fish cake, egg, bean sprouts, fried tofu and noodles in a spicy laksa broth.

Beef Curry \$29

Mildly spiced with your choice of roti paratha or rice, poppadum and raita.

Nasi Goreng \$28

Singaporean style fried rice served with prawn, fried egg, chicken satay sticks and prawn crackers.

Steamed Prawn Dim Sum Basket (9 pieces) \$26.5

3 pieces each of prawn har gow, prawn shaomai and shrimp dumplings with ponzu dressing.

Jumbo Spring Rolls (3 Pieces) \$16

Jumbo spring rolls filled with white cabbage, carrot and spring onion, served with sweet chilli sauce. (V)

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BREAD, BOWLS, BUNS

BREADS

Cheesy Garlic Bread \$15

Toasted garlic bread with mozzarella cheese (V)

Bread and Dips \$15

Warm Turkish loaf served with olive oil and dip of the day (V)

SOUPS

Soup of the Day \$16

Soup of seasonal vegetables. Served with garlic bread.

Seafood Chowder \$20

Clams, squid, shrimps and mussels in a thick creamy soup. Served with garlic bread.

SALADS

Maple Roast Kumara and Chickpea Salad \$25

Maple roast sweet potato, rocket, Spanish onion, toasted seeds, mint and maple syrup dressing. (VEG)

Caesar Salad \$29

Romaine lettuce, anchovies, boiled egg, croutons, brioche, crispy bacon. (DF)

Choice of smoked salmon or grilled chicken

SANDWICH

Stamford Club Sandwich \$29

Grilled chicken, bacon rasher, mayo, egg, lettuce and Roma tomatoes and chips

Add bacon/egg/onion rings for \$2.50

BURGERS

Southern Chicken Burger \$30

Southern crumbed chicken thigh, brioche bun, iceberg lettuce, tomato, maple glaze, Sriracha mayo and chips

Add bacon/egg/onion rings for \$2.50

Wagyu Burger \$32

Australian Wagyu, brioche bun, fresh tomato, lettuce, pickles, Marie Rose sauce and chips

Add bacon/egg/onion rings for \$2.50

Superfood Burger \$30

Kale and quinoa patty, brioche bun, tomato relish, lettuce, Spanish onion and chips (V)

Add bacon/egg/onion rings for \$2.50

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PLATED CLASSICS

CURRY SPECIALS

(Served with a side of rice and a poppadom. Add a naan or roti for \$5 each)

Butter Chicken \$26

Rich and aromatic tomato and nut based gravy, juicy chicken thigh.

Prawn Masala \$28

Tiger prawns cooked in a rich, spiced tomato-onion masala.

Kerala Fish Curry \$28

Fish in coconut milk and kudampuli (Malabar tamarind), garnished with curry leaves

Chicken Varutha Curry \$26

Chicken thigh in a roasted coconut gravy

Dal Makhani \$24

Slow cooked assorted lentils in a rich creamy tomato-onion gravy

BBQ Pork Ribs \$35

Slow cooked ribs, chipotle BBQ, crunchy slaw and waffle fries

Rigatoni Al Puttanesca \$30

Al dente pasta, olives, anchovies, garlic, capers, cherry tomato and buffalo mozzarella **(Veg option available)**

FROM THE GRILL

Served with creamy mashed potatoes and your choice of Chimichurri (GF, DF), Red Wine Jus (DF), Café de Paris Butter (GF), or Béarnaise

Beef Sirloin \$45

280 gm sirloin steak (GF)

Tasmanian Salmon \$40

Pan-seared Tasmanian salmon fillet (GF)

Free Range Chicken Breast \$36

Herb marinated char-grilled chicken breast (GF)

MAINS

Stamford Fish and Chips \$32

Catch of the day, tempura batter, tartar sauce, fresh salad and chips

Wok Fired Hawker Noodles \$27

A Singaporean classic. Smokey wok fired rice noodles, garlic chives, egg, bean sprouts and crispy shallots (DF)

Add prawns (\$7.50), beef (\$5), chicken (\$5)

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PETIT PLATES

SIDES

Mash	\$10
Creamy mash, parmesan and fresh (V, GF)	
Fries	\$10
Super crispy fries served with tomato sauce and aioli. (DF, V, VEG)	
Seasonal Vegetables	\$10
Produce of the season, sea salt and extra virgin olive oil (GF, DF, V)	
Fresh Green Salad	\$10
Fresh mixed leaf lettuce, and house dressing (GF, DF, V)	

KIDS MENU

Chicken and Cheese Toastie	\$18
White toasted bread, chicken breast and cheese. Served with chips.	
Kid's Burger	\$18
Beef patty, brioche bun, and sliced cheese. Served with chips.	
Penne Napolitana	\$18
Penne pasta, Napoli sauce and cheese	
Fish n Chips	\$18
Battered fish, chips and tomato sauce (DF)	

DESSERTS

Banana Split	\$18
Fresh banana, trio of ice cream, Hershey's syrup, whipped cream, and maraschino cherries. (Gluten free option also available)	
Sticky Date	\$18
Warm pudding, butterscotch sauce, and caramel ice cream.	
Pannacotta	\$18
Coconut and lemongrass pannacotta, berry compote and sweet coconut chips. (GF, DF, V, VEG)	
Decadent Chocolate Mud Cake	\$18
Rich chocolate cake, served warm with chocolate sauce and a scoop of vanilla ice cream.	
Fresh Fruit Platter	\$18
Platter of fresh cut fruits	

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BAR MENU

Local Olives	\$10	Loaded Waffle Fries	\$20
Marinated local olives served with warm toasted bread. (DF, V, VEG)		Waffle fries loaded with mozzarella cheese, Spanish onion, jalapeno, Sriracha Mayo and chives (V)	
Super Crunchy Fries	\$10	Battered Onion Rings	\$10
Crunchy fries, aioli and tomato sauce (V, VEG)		Tempura-coated onion rings served with chipotle mayo (V)	
Salt & Pepper Calamari	\$25	Buffalo Wings	\$18
Crumbed squid, lemon pepper, Asian slaw and nam jim sauce (DF)		Buttermilk fried chicken wings. Served with house made buffalo sauce and pickles. (6 pieces)	
Prawn and Ginger Dumplings	\$20		
Pan fried dumplings, fresh ginger, scallion and coriander. Served with house made dipping sauce. (DF)			

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