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#### Welcome to The Stampton,

Sit back, relax and sip through our wine list which carries a selection from regions all around the world, sparkling and champagne offerings like Bella Luna Prosecco and Moet & Chandon Brut Imperial for a touch of Italian and French elegance.

Our white wines, including De Bortoli Vivo Sauvignon Blanc and Yerring Village Station Chardonnay, perfectly complement seafood and salads, while reds like De Bortoli Vivo Shiraz and McLaren Vale Cabernet Sauvignon elevate hearty dishes.

Complete your dining experience with New Zealand's Baby Doll Pinot Noir, offering vibrant acidity and velvety texture.

Complementing our wine selection, indulge in handcrafted cocktails expertly prepared by our talented mixologists, offering innovative twists on classic favourites. Each cocktail is crafted with precision and creativity, ensuring a delightful sip with every pour.

Join us and savour the artistry of our beverages, elevating your dining journey to new heights.

<b>SPARKLING</b>	27	CHAN	ЛРА	GNE
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BELLA LUNA PROSECCO Central Victoria	glass / bottle \$14 / \$54
VIVO SPARKLING CHARDONNAY Big Rivers, New South Wales	\$12 / \$48
CHANDON BRUT SPARKLING Yarra Valley, Victoria	\$18 / \$68
MOËT & CHANDON BRUT IMPERIAL Champagne Region, France	\$120
— WHITE WINES -	
<b>DE BORTOLI VIVO SAUVIGNON BLANC</b> Victoria	glass / bottle \$12 / \$48
PETAL AND STEM SAUVIGNON BLANC '23 Marlborough, NZ	\$13 / \$52
THE BROKEN FISH PLATE SAUVIGNON BLANC '2: Adelaide Hills, SA	<b>3</b> \$68
<b>DE BORTOLI VIVO CHARDONNAY</b> Victoria	\$12 / \$48
CAT OUT OF THE BAG CHARDONNAY '22 Bellarine, Victoria	\$12 / \$48
YERRING STATION VILLAGE CHARDONNAY '22 Yarra Valley, Victoria	\$68
OSCAR'S FOLLEY PINOT GRIGIO '22 Yarra Valley, Victoria	\$13 / \$52
BIXIO PINOT GRIGIO '21 Delle Venezie, Itlay	\$14 / \$54
PAULETS CLARE VALLEY RIESLING '23 Clare Valley, Victoria	\$13 / \$52
GARDIAN GRANDE RESERVE ROSE '22 Berzier, France	\$13 / \$52

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<b>DE BORTOLI VIVO SHIRAZ</b> Victoria	glass / bottle \$12 / \$48	
PERTARINGA UNDERCOVER SHIRAZ McLaren Vale, S.A	\$15 / \$68	
SANGUINE POGNEY SHIRAZ '22 Heathcote, Victoria	\$15 / \$68	
BETHANY FIRST VILLAGE SHIRAZ '21 Barossa Valley, SA	\$68	
SANGUINE INCEPTION SHIRAZ '20 Heathcote, Victoria	\$88	
<b>DE BORTOLI CABERNET SAUVIGNON</b> Victoria	\$12 / \$48	
D' ARENBERG HIGH TRELLIS CAB.SAV '21 McLaren Vale, S.A	\$14 / \$54	
REDMAN CABERNET SAUVIGNION '21 Coonawarra, SA	\$72	
<b>DE BORTOLI REGIONAL PINOT NOIR</b> Victoria	\$13 / \$52	
OSCARS FOLLEY PINOT NOIR '22 Yarra Valley, Victoria	\$14 / \$54	
BABY DOLL PINOT NOIR '20 Marlborough, New Zealand	\$15 / \$68	
ORGANIC —		
DE BORTOLI ORGANIC CHARDONNAY	glass / bottle \$13 / \$52	
DE BORTOLI ORGANIC SHIRAZ	\$13 / \$52	
* wine vintage may vary.		

## CLASSIC - COCKTAILS

WHISKY SOUR Scotch Whisky, Lemon Juice, Egg White and Syrup	\$18
CUBAN MOJITO Havana Rum, Lime Wedges, Mint, Raw Sugar and Soda	\$18
MARGARITA ON THE ROCK Jose Cuervo Tequila, Lime Juice and Cointreau Spice Pineapple Margarita Option is Available	\$18
THE STAMPTON OLD FASHION Bourbon Whisky, Angustra Bitters, Maraschino Cherry Syrup, Orange and Rosemary	\$18
<b>ESPRESSO MARTINI</b> Absolute Vodka, Ristretto, Kahlua	\$18
BASIL SMASH Morden Classic with Bombay Sapphire, and Basil Leaves Syrup	\$18

## COCKTAILS - STAMPTON SIGNATURE

TULUM TOMORROW  Jose Cuervo Tequila, Lime Juice, Cointreau Passion Fruit Liqueur, Mint and Lime wheel	\$22
SPICED CRANBERRY MAI TAI White and Dark Rum, Cointreau, Lime Juice, Syrup Cranberry Juice, Angustura Bitter, Lime and Cherry	\$22
CHOCO RUM COLADA Kraken Spiced Rum, Creme De Cacao Kahluah and Vanilla Cream Float	\$22
BLACKBERRY AVATION SOUR Blackberry Gin,Creme de Violette Maraschino Liquer, Lemon, Syrup and Egg White	\$22

# COCKTAILS - SOMETHING REFRESHING

SPANISH INSPIRED RED SANGRIA Red Wine, Brandy, Mixed Fruits, Orange Juice, Sprite	glass / jug \$14 / \$48
APEROL SPRITZ Aperol, Sparkling Wine, Soda, Fresh Orange	\$14 / \$48
COCKTAILS - 0%	
MUDDLED CITRUS Muddled Lime, Orange, Mint and Syrup with Ginger Ale	\$14
VIRGIN SANGRIA Fresh Mixed Fruits, Sprite and Orange Juice	\$14
PURE BLISS COLADA Coconut Cream, Pineapple Juice, Lime Juice and Fresh Pineapple	\$14
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vodka SMIRNOFF ABSOLUTE KETEL ONE GREY GOOSE	\$11 \$12 \$12 \$14
GORDON LONDON DRY BOMBAY SAPPHIRE HENDRICKS FOUR PILLAR RARE DRY	\$11 \$12 \$14 \$14
BACARDI WHITE BUNDABERG UP KRAKEN SPICED BACARDI OCHO	\$12 \$12 \$14 \$14

# SPIRITS

tequila	
JOSE CUERVO	\$10
EL JIMADOR REPOSADO	\$10
HERRADURRA BLANCO	\$12
PATRON SILVER	\$14
blended whisky CANADIAN CLUB	\$12
JAMERSON IRISH	\$12
JOHNNIE WALKER RED	\$12
JOHNNIE WALKER BLACK	\$12
CHIVAS REGAL 12 YRS	\$12
JOHNNIE WALKER DOUBLE BLACK	\$14
MONKEY SHOULDER	\$12
STARWARD TWO FOLD DOUBLE GRAIN AUSTRALIAN	\$12
TOKI –BLENDED SUNTORY	\$12
single malt scotch whisky TALISKER 10 YRS	\$15
GLENFIDDICH 12 YRS	\$15
MACALLAN 12 YRS	\$18
LAPHROAIG 10 YRS	\$18

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bourbon whisky  JIM BEAM	\$12
MAKERS MARK	\$12
JACK DANIELS	\$12
WOODFORD RESERVE	\$14
brandy ST. REMY VSOP BRANDY	\$12
COURVOISIER VS COGNAC	\$17
MARTELL VSOP COGNAC	\$18
liqueurs DRAMBUIE, COINTREAU, TIA MARIA AMARETTO, FRANGELICO GRAND MARNIER, KAHLUA, SAMBUCA,	\$10
BEERS —	
CROWN LAGER	bottle \$8
VICTORIA BITTER	\$8
CORONA	\$9
JAMES BOAG'S PREMIUM LAGER	\$8

\$8

\$8

\$8

\$9

\$9

\$9

JAMES BOAG'S PREMIUM LIGHT

**FURPHY ORIGINAL LAGER** 

**FURPHY CRISP** 

**HEINEKEN LAGER** 

**HEINEKEN ZERO** 

**5 SEEDS APPLE CIDER** 

# **BEERS**

tap XXXX GOLD LAGER	ot / schooner \$7 / \$12	
FURPHY ORIGINAL ALE	\$7 / \$12	
FURPHY CRISP	\$7 / \$12	
HAHN SUPER DRY LAGER	\$7 / \$12	
HEINEKEN LAGER	\$8 / \$13	
150 LASHES PALE ALE	\$8 / \$13	
TEMPLE BREWERY BICYCLE LAGER	\$7 / \$12	
STONE & WOOD PACIFIC ALE	\$8 / \$13	
TEMPLE BREWERY- WESTERN ST IPA	can \$9.5	
TEMPLE BREWERY- ANYTIME PALE ALE	\$9.5	
JAMES SQUIRE ALCOHOLIC GINGER BEER	\$9.5	
NON-ALCOHOLIC —		
COKE, COKE ZERO, SPRITE, SPRITE PLUS	\$6	
FANTA, SODA WATER, GINGLE ALE	\$6	
TONIC WATER, LEMON LIME ANGOSTURA BITTERS	\$6	
RASPBERRY LEMONADE	\$6	
ORANGE, APPLE OR PINEAPPLE JUICE	\$6	
APANI STILL WATER 500 ML	\$6	
APANI STILL WATER 750ML	\$8	
APANI SPARKLING WATER 500ML	\$7	
APANAI SPARKLING 750ML	\$9	

At The Stampton, every dish tells a story of passion, flavour, and artistry. Our team of highly diverse and talented chefs have come together to create dishes that will fill any culinary cravings that you may have.

From our signature 14.5-inch Meat Stamp pizza to the tantalizing flavours of our Massaman Braised Lamb Shank, each dish is meticulously crafted to tantalize your taste buds and awaken your senses.

Indulge in comfort classics like our Ham and Cheese Sourdough Toasties or explore the vibrant flavours of our Vietnamese Rice Noodle Salad.

Our exquisite Prawn Linguine, where succulent prawns dance amidst al dente pasta in a symphony of garlic, chilli, and parsley is a must try.

Whether you're craving the bold flavours of our Peri-Peri Chicken Pizza or the comforting embrace of our Vanilla Bean Crème Brûlée, our menu offers something for every palate and occasion.

# ENTRÉE

CHILLI CHEESE GARLIC BREAD V/NF	\$10
TOMATO, BASIL AND PIMENTO SOUP VGN / GFO grilled sourdough	\$14
SALT AND PEPPER CALAMARI chipotle mayo and mixed leaves	\$15
FRIED HALLOUMI BAOS <sup>3pcs</sup> pineapple chilli jam, spring onion, Asian slaw	\$16
ITALIAN SPICED MEATBALLS GFO grilled sourdough	\$16
<b>BRAISED PORK BELLY</b> <i>GFO</i> soy and star anise, Sticky Sambal reduction, Asian herb slaw	\$24
AUSTRALIAN CHEESE BOARD spice poached pears, Grilled bread and crackers	\$30
MAINS	
SWEET CHILLI STIR-FRIED TOFU VGN / GF / NF	\$28
wombok and spring onion, fragrant rice and crispy shallot	
MASSAMAN BRAISED LAMB SHANK Coconut scented Rice, crispy chickpea and kachumber salad	\$36
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MASSAMAN BRAISED LAMB SHANK Coconut scented Rice, crispy chickpea and kachumber salad  SEARED TUNA STEAK GF Soba noodles, Shitake mushroom and dashi broth, edamame, banana chili, paprika and sesame oil  SEARED RED SNAPPER FILLET GF / NF Grilled asparagus, creamy chipotle and spring onion	·
MASSAMAN BRAISED LAMB SHANK Coconut scented Rice, crispy chickpea and kachumber salad  SEARED TUNA STEAK GF Soba noodles, Shitake mushroom and dashi broth, edamame, banana chili, paprika and sesame oil  SEARED RED SNAPPER FILLET GF / NF	\$36

V – vegetarian | VO – Vegetarian option available | VGN – Vegan GF – Gluten Free | GFO – Gluten Free option available | DF – Dairy Free DFO – Dairy Free option available | NF – Nut Free

#### PIZZA

<b>TRADITIONAL MARGARITA</b> V/NF roasted tomatoes, bocconcini and fresh basil	\$26
<b>THE MEAT STAMP</b> NF Smokey bacon, shaved ham, Italian meatballs, salami and chilli	\$30
<b>PERI-PERI CHICKEN</b> NF / hala fire roasted red capsicum, spring onion and peri-peri sauce	\$30
<b>WILD MUSHROOM</b> V/NF Blue cheese and truffle oil	\$30

#### **PASTA**

ITALIAN SPICED MEATBALL GFO	\$28
HERB MARINATED CHICKEN VO/GFO/halal baby mushroom, double smoked bacon and white sauce	\$28
GARLIC PRAWNS, CHILLI AND PARSLEY GFO	\$28
TOMATO, CHILLI AND GARLIC VGN / GFO	\$26

<sup>\*</sup>With a choice of Linguine, Spinach and ricotta Ravioli, Penne and Potato Gnocchi and GF penne

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# FROM THE GRILL

	250G CHICKEN SUPREME GF / halal	\$38		
	250G GRAIN FED PORTERHOUSE GF / halal	\$40		
	300G GRAIN FED SCOTCH FILLET GF / halal	\$48		
	300G PORK CUTLET GF	\$40		
	*With a choice of your sauce and side			
SAUCE				
	RED WINE JUS GF / DF	\$4		
	PEPPERCORN SAUCE GF / DF	\$4		
	MUSHROOM SAUCE GF / DF	\$4		
	CHIMICHURRI	\$4		
	HOT ENGLISH MUSTARD GF / DF	\$3		
SIDES				
	SHOESTRING FRIES V	\$10		
	FAT ROASTED POTATOES WITH THYME VGN / GF / NF	\$10		
	STAMPTON'S GARDEN SALAD VGN / GF / NF	\$10		
	GRILLED ASPARAGUS, BURNT BUTTER GF/V/VGNO/NF	\$12		
	CHARRED BROCCOLINI GF / VGN toasted almonds	\$12		
	WILD MUSHROOM & BLACK GARLIC RISOTTO GF/V/VGNO	\$16		

#### HOUSE MADE DESSERT

SEASONAL FRUIT SALAD	\$12
VANILLA BEAN CRÈME BRÛLÉE mixed nut biscotti	\$15
WARM CHOCOLATE BROWNIE vanilla bean ice cream	\$15
BURNT BASQUE CHEESE CAKE mixed berry compote and crème Chantilly	\$15
APPLE & CINNAMON TART vanilla bean ice cream and salted caramel	\$15
KIDS MENU	
main <b>FISH AND CHIPS</b> tartare sauce and Stampton's garden salad	\$14
FRIED CHICKEN STRIPS shoestring fries and coleslaw	\$14
PENNE MEATBALLS grated cheese	\$14
TRADITIONAL CHEESEBURGER crisp lettuce, tomato and shoestring fries	\$14
desserts FRESH FRUIT SALAD	\$12

\$12

fudge brownie and chocolate sauce

cookies and cream ice cream

**CHOCOLATE BROWNIE SUNDAE** 

#### **COMFORT FOOD**

<b>PUMPKIN SALAD</b> V/GF/NFO oven roasted Kent pumpkin, fire roasted pepper strips, candied walnuts, crumbed Persian feta, toasted almond, mix leaves, dill and French dressing	\$24
<b>VIETNAMESE RICE NOODLE SALAD</b> V/GF/NFO sweet chilli peanuts, crispy shallots, nouc mam	\$24
ADD ONS: chicken or prawns \$5	
<b>VEGAN TORTILLA WRAP</b> <i>VGN</i> crispy falafel, quinoa, hummus, lettuce, Spanish Onion, Tomato, cucumber and tahini dressing	\$26
GRILLED CHICKEN BURGER halal caramelised pineapple, guacamole, chipotle mayo, crisp lettuce and tomato	\$28
WAGYU BEEF BURGER bacon, swiss cheese, onion ring, lettuce, tomato, pickles and Stampton burger sauce	\$28
FISH AND CHIPS salad, tartare sauce and lemon	\$28

\*All burgers, sandwiches and wraps are served with shoestring fries, garden salad

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