



THE
STAMPTON

Welcome to The Stampton

Our menu takes you on a culinary journey that celebrates the art of global flavours, blending diverse techniques and ingredients from around the world. With influences from Italian, Asian, Mediterranean, and South Asian cuisines, each dish is thoughtfully crafted to offer a unique and memorable dining experience.

From the richness of Italian pasta and pizza, to the delicate balance of flavours in Japanese and Sri Lankan-inspired creations, every dish is a fusion of time-honoured techniques and innovative twists. We use grilling, slow-braising, sautéing, and caramelizing to bring out the best in each ingredient, ensuring each bite is a delightful exploration of texture and taste.

Whether you're enjoying a comforting bowl of soup, savouring tender, slow-braised meats, or indulging in vibrant, fresh salads, our menu offers something for every palate. And with indulgent desserts to finish, your dining experience is designed to transport you across borders and traditions with every course.

We're committed to serving you an exceptional dining experience, whether you're here for a quick bite or a leisurely meal with friends and family.

Bon Appétit!

Entree

Cheesy Garlic Bread with Caramelized Onion ^V - \$10

Delight in our freshly baked, golden brown cheesy garlic bread topped with sweet caramelized onions

Weekly Soup with Grilled Sourdough ^{V, GFO} - \$14

A comforting bowl of our chef's special weekly soup, paired with crispy grilled sourdough bread

Salt and Pepper Calamari with Wasabi Mayo - \$16

Tender calamari are lightly breaded and fried to a crisp perfection, seasoned with salt and pepper, and served with a zesty wasabi mayo

Kimchi Chicken Bulgogi Tacos - \$16

Experience the fusion of flavors in our tacos filled with marinated chicken bulgogi, topped with tangy kimchi. A spicy, savory delight wrapped in a warm tortil

Fried Halloumi with Macerated Pear, Baby Carrots, Greens, and Pomegranate Dressing ^V - \$16

Crispy, golden fried halloumi paired with sweet macerated pears, crunchy baby carrots, and fresh greens, all drizzled in a vibrant pomegranate dressing.

Sri Lankan Vegetable Cutlet with Seeni Sambol ^V - \$16

Enjoy a traditional Sri Lankan dish featuring a flavourful vegetable cutlet, served with a side of spicy, sweet seeni sambol

Prosciutto with Grilled Sourdough, Fig Jam, and Garden Salad - \$22

Delicate flavours of thinly sliced prosciutto on grilled sourdough, complemented by sweet fig jam and a fresh garden salad

Main

Aged Dashi Tofu with Crispy Rice and Mushroom Dashi ^{VGN} - \$30

A creative dish featuring velvety aged dashi tofu paired with crunchy crispy rice, all served in a fragrant mushroom dashi

Seafood Paella with Chorizo, Prawn, Fish, and Mussels - \$34

A vibrant seafood paella brimming with prawns, fish, mussels, and spicy chorizo

Braised Pork Belly Dong Po Rou with Sautéed Choy Sum and Fragrant Jasmine Rice - \$34

Asian slow-braised pork belly, served with sautéed choy sum and fluffy jasmine rice

Beef Cheek with Crispy Kipfler, Wilted Spinach, and Braising Jus - \$36

Melt-in-your-mouth beef cheek accompanied by crispy kipfler potatoes, wilted spinach, and a rich braising jus

Pizza

Traditional Margherita with Tomato, Bocconcini, and Basil - \$26

A classic that never fails to please—fresh tomato sauce topped with creamy bocconcini and fragrant basil on a perfectly baked crust

The Meat Stamp with Tomato Sauce and Mixed Meat - \$28

For the meat lovers, enjoy a hearty pizza piled high with a delightful mix of meats, all harmoniously brought together with rich tomato sauce

Tandoori Chicken with Jalapeño, Spanish Onion, and Cumin Yoghurt - \$28

Experience a spicy twist with tender tandoori chicken, zesty jalapeños, and crunchy Spanish onion, all balanced by creamy cumin yoghurt

Prosciutto with Roasted Pepper Strip, Roquette, Bocconcini, Garlic Sour Cream, and Balsamic Reduction - \$28

Deli cut prosciutto, sweet roasted peppers, and creamy bocconcini, finished with a drizzle of tangy balsamic reduction.

Pasta

Creamy Truffle Mushroom with Mixed Mushroom, Cream, Parmesan, and Truffle Oil^V - \$26

Medley of mushrooms in a rich, creamy sauce kissed with fragrant truffle oil and finished with parmesan

Seafood Aglio e Olio with Prawn, Muscle Meat, and Squid - \$28

Enjoy the ocean's bounty in this classic Italian pasta dish, featuring succulent seafood sautéed in garlicky olive oil

Amatriciana with Garlic, Bacon, Pecorino, Chili, and Spanish Onion - \$28

A hearty, savory dish that brings together crispy bacon, spicy chili, and rich pecorino cheese over al dente pasta for a timeless flavour

Beef Ragu with Red Wine Jus, Tomato, and Garlic - \$28

Tender beef slow-cooked in a robust red wine sauce, served bruised baby tomato and garlic

Your choice of pasta from Fusilli, Linguini, Gnocchi, Pumpkin Ricotta Ravioli, or GF Penne

Off The Grill

250g Grass-Fed Chicken Supreme - \$34

Great Southern Lamb Cutlet - \$38

250g Grain Fed Striploin - \$40

300g Grain Fed Scotch Fillet - \$48

Sauce

Red Wine Jus - \$4

Peppercorn Sauce - \$4

Mushroom Sauce - \$4

Chimichurri - \$4

Hot English Mustard - \$3

Sides

French Fries - \$12

Stampton's Garden Salad - \$12

Roasted Kipfler - \$14

Sautéed Mixed Mushroom - \$14

Broccolini - \$14

Dessert

Sticky Date Pudding with Butterscotch Sauce and Vanilla Ice Cream - \$16

A warm, moist sticky date pudding drizzled with rich butterscotch sauce, served with a scoop of velvety vanilla ice cream

Chocolate Fondant with Chocolate Shards and Vanilla Ice Cream - \$16

Sink your fork into our decadent chocolate fondant, oozing with molten chocolate and complemented by chocolate shards and creamy vanilla ice cream

Frangipane Tart with Fig Compote, Fresh Figs, Whipped Crème Fraîche, and Mint - \$16

A luscious frangipane tart topped with fig compote and fresh figs, served with a dollop of whipped crème fraîche and mint

White Chocolate Mousse with Passionfruit Coulis and Caramelized Popcorn - \$16

Silky white chocolate mousse, topped with tangy passionfruit coulis and crunchy caramelized popcorn

Seasonal Fruit Salad - \$12

A refreshing mix of the freshest seasonal fruits, celebrating nature's sweet offerings

Kids Treats

Kids fish and chips - \$14
tomato sauce, garden salad

Kids Chicken karaage - \$14
tomato sauce, garden salad

Kids Penne Napoli - \$14
parmesan

Kids Cheese burger- \$14
tomato sauce, fries

Fresh fruits salad - \$12

Chocolate brownie sundae - \$12
vanilla ice-cream, chocolate sauce, marshmallows

Kid's Combo Meal Deal - \$22
main + dessert