

# Wines

## SPARKLING + CHAMPAGNE 150ML 750ML

Chain Of Fire Sparkling South East Australia	8.5	38
La Gioiosa Prosecco Superiore Veneto, Italy	11	55
Mt Majura The Silurian Sparkling Canberra District, ACT	13	65
NV Piper-Heidsieck Cuvée Brut Reims, France		99
Clover Hill Vintage Blanc de Blanc Pipers River, Tasmania		110
Billecart-Salmon Brut Réserve Champagne, France		150
Charles Heidsieck Brut Réserve Reims, France		180

## WHITE WINE 150ML 250ML 750ML

Chain Of Fire Sauvignon Blanc Semillon Western Australia	8.5	13.5	38
Pikorua Sauvignon Blanc Marlborough, NZ	11.5	18	55
Yarrh Sauvignon Blanc Canberra District	10	16	49
Pocketwatch Pinot Gris Central Ranges, NSW	10	16	49
Matteo Braidot Pinot Grigio Friuli, Italy	10.5	17.5	53
Bunnamagoo Riesling Mudgee, NSW	10	16	49
The Lane Block 1A Chardonnay Adelaide Hills, SA	10.5	17.5	53
Rockburn Pinot Gris Central Otago	14	21	65
Moonstruck Moscato Clare Valley, SA	9	16.5	45

## RED WINE 150ML 250ML 750ML

Chain Of Fire Shiraz Cabernet Central Ranges, NSW	8.5	13.5	38
The Lane Block 5 Shiraz Adelaide Hills, SA	10.5	17.5	53
Hancock & Hancock Shiraz Grenache McLaren Vale, SA	16	24	75
Irvine Springhill Merlot Eden Valley, SA	10.5	17.5	53
Quarry Hill Tempranillo Canberra District, NSW	11	18	55
Pocketwatch Cabernet Sauvignon Central Ranges, NSW	10	16	49
Long Rail Gully Pinot Noir Canberra District, NSW			65
Devil's Staircase Pinot Noir Central Otago, NZ	12	18.5	58
Joshua's Fault Rose Canberra District, NSW	10	16.5	50
Head Wines Grenache Rose, Barossa Valley	14	20	60
Pankhurst Sangiovese Canberra District, NSW	11	18	55

# BEER & CIDER

## BEER & CIDER SCHMIDDY PINT

Hahn Super Dry 3.5%	6.5	10
Hahn Super Dry	7.5	11.5
Furphy Refreshing Ale	8	12
Kosciuszko Pale Ale, James Squire 150 Lashes Pale Ale	7.5	11.5
Kirin First Press Lager	8	12
Guest Taps (see staff)	8	12
Monteith's Pear Cider (bottle)	9	
Monteith's Apple Cider (bottle)	9	

## ~Cocktails~

GLASS

Speyside Heat Monkey Shoulder, mango, lime & chilli infused agave	18
Vanilla Night Skies Underground Vanilla Vodka, Butterfly Pea Tea, vanilla syrup & our magic ingredient	18
Apple of my Eye Sailor Jerry's, Fireball, cloudy apple, lemon, bitters & cinnamon	18
Elderflower Sour Poor Tom's Gin, St Germain, pineapple, lemon, sugar & bitters	18
Fashionably Rum Plantation Pineapple, bitters & sugar	17
Blood & Hibiscus Four Pillars Bloody Shiraz Gin, Campari & hibiscus infused Sweet Vermouth	19
Espresso Patron Patron XO Cafe, Patron Dark Cocoa, espresso & agave	20

## ~Classics~

GLASS

Mojito Bacardi Carta Blanca, mint, lime, sugar	16
Margarita El Jimador, Cointreau, lime & agave	16
Cosmopolitan Eristoff Vodka, Cointreau, cranberry & lime	17
Charlie Chaplin Plymouth Sloe Gin, Apricot Brandy & lime	17

Looking for something else? Talk to our bar team

Cocktail service ceases at 10pm

**O STANI**  
LOUNGE - BAR - RESTAURANT

# BAR SNACKS

Smoked nuts <b>GF</b> <b>V</b>	6
Semi-dried black olives, lemon & thyme <b>GF</b> <b>DF</b> <b>V</b>	6
Housemade garlic & herb flat bread <b>V</b>	12
Double dips & corn chips <b>GF</b> <b>V</b>	13
Chips, chilli salt & aioli <b>V</b> <b>DF</b>	10
Chipotle & plum smoked chicken lollipops, coriander yoghurt	12
Fried prawn gyoza, chilli & lime dipping sauce	12
Prawn twister, sweet chilli mayo	15
Szechuan & lime crispy calamari, saffron aioli	15
Bao bun, hoisin beef, coriander, bean shoots, chilli, peanuts, cabbage slaw	9 ea
Crispy wedges, sour cream & sweet chilli sauce <b>V</b>	12

# FAVOURITES

Thai chicken curry & jasmine rice <b>GF</b>	22
Massaman chicken curry, jasmine rice, peanuts, shallots	22
Fresh beer battered fish & chips, tartare sauce, lemon	18
Roasted pumpkin, coriander, ginger and toasted coconut soup, butter & toasted baguette	13

# WINGS

HALF KILO FOR 16 / FULL KILO FOR 22

Chipotle chicken, coriander, fresh chilli

Fried & roasted BBQ chicken, peanuts, shallots

# MEXICAN STREET FOOD

Beef Soft Shell Tacos / 3 for 18	
Pulled beef, smoked chipotle, chilli, coriander, dry slaw, shallots, black beans	
Chicken Chimichanga	
Deep fried burrito, guacamole, sour cream, salsa	20
Nachos	
Cheese, guacamole, sour cream, jalapeño	17
add pulled beef	+6
add avocado	+2
Burrito Bowl	
Corn puree, quinoa, black turtle beans, cos lettuce, guacamole, tomato & coriander salsa, mint yoghurt <b>V</b>	19
add chicken	+6
add pulled beef	+6

# BURGERS & SANDWICHES

Served with chips  
Gluten-free available upon request +2

Classic Burger	
Angus beef patty, green oak lettuce, tomato, red onion, pickles, mustard, chipotle mayonnaise	17
Cheese & Bacon Burger	
Angus beef patty, green oak lettuce, tomato, cheese, bacon, onions, pickles, seeded mustard mayonnaise	19
The Double	
Two Angus beef patties with the 'Classic' or 'Cheese & Bacon' burger	22
The Frenchy	
Angus beef patty, green oak lettuce, tomato, bacon, brie, caramelised onions, seeded mustard mayonnaise	19
Chipotle Chicken Burger	
Grilled chicken breast, green oak lettuce, tomato, coleslaw, jalapeño, chipotle mayonnaise	18
Minute Steak Sandwich	
Grilled sirloin steak, caramelised onions, tomato, cheese, green oak lettuce, sourdough baguette	20
Traditional Club Sandwich	
Grilled chicken breast, fried egg, double-smoked bacon, tomato, green oak lettuce, toasted sourdough	19
BBQ Pork Burger	
BBQ pork, green oak lettuce, tomato, beetroot, coleslaw, BBQ mayonnaise	19
Hoisin Beef Burger	
Slow cooked brisket beef, green oak lettuce, coleslaw, chilli, coriander, hoisin sauce	19
Fried Chicken Burger	
Chicken breast, green oak lettuce, coleslaw, tomato, cheese, jalapeño, chipotle mayonnaise	18
Marinated Tofu Burger	
Portobello mushroom, guacamole, dry slaw & sesame seed dressing <b>V</b>	19

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**V** Vegetarian    **GF** Gluten-free    **DF** Dairy-free

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Celebrate with us  
Talk to the team about our functions & events

# OVEN FIRED PIZZA

Gluten-free pizza available upon request +4

<b>PIZZE ROSSE TOMATO BASE</b>	
Margherita	
Mozzarella, bocconcini, fresh basil leaves <b>V</b>	18
Prosciutto E Rucola, Parmesan	
Mozzarella, prosciutto Serrano	22
Diavola	
Mozzarella, hot salami, red capsicum, chilli	21
Prawn	
Prawns, red capsicum, chorizo, fresh chilli, roasted eggplant	26
Vegetarian	
Mozzarella, roasted eggplant, pumpkin, mushrooms, olives <b>V</b>	22
Tandoori Chicken	
Mozzarella, Tandoori chicken, Spanish onions, mango chutney, shallots, minted yoghurt	23
BBQ Pork	
Mozzarella, BBQ pork, spicy salami, bocconcini, beetroot, red onions	24
Hoisin Duck	
Mozzarella, slow-cooked hoisin duck, capsicum, fried egg, shallots, coriander, chilli	24
Capricciosa	
Mozzarella, double-smoked ham, Portobello mushrooms, artichokes, olives	23
Siciliana	
Mozzarella, roasted eggplant, spicy salami, parmesan	22

<b>PIZZE BIANCHE WHITE BASE</b>	
Carbonara	
Mozzarella, double smoked ham, Portobello mushrooms, thyme, sea salt	22
Portobello & Prosciutto	
Mozzarella, Portobello mushrooms, prosciutto, shaved parmesan, thyme	21

# Salads

Teriyaki Chicken Salad	
Dry slaw, wombok, chilli, coriander, capsicum, black beans, corn kernals, lemon dressing & minted yoghurt	20
Hoisin Beef Salad	
Dry slaw, kale, red capsicum, cucumber, shallots, wombok, peanuts, pepitas, quinoa	21
Classic Caesar Salad	
Baby cos heart, prosciutto, croutons, anchovies, poached egg, aioli, parmesan	17
Crunch Cashew & Quinoa Salad	
Cashew, quinoa, wombok, red onion, capsicum, cabbage slaw, ginger & peanut dressing	17
Extras	
Chicken	
Caramelised Tofu	
Tamari Tempeh	
Smoked Salmon	+6

# DESSERTS

Nutella pizza, strawberries, marshmallows, vanilla ice cream	14
Dark chocolate mousse cake, fresh berries, chocolate gelato	14
Caramelised lemon tarte, fresh berries, coconut gelato	14
Coffee crème brûlée, pistachio biscotti	14

Please order at the bar