

## WINES BY THE GLASS

### ENOMATIC FEATURED WINES BY THE GLASS

At The Stanley Hotel we have taken the dilemma out of choosing the perfect wine by offering a special selection of wines preserved by our Enomatic wine preservation system. The machine prevents the wine from oxidization by using Argon gas, which is activated when a new bottle is installed in the machine. The Stanley Hotel believes in giving you the option of tasting these selected wines to better educate and reward you for a complete dining experience.

<b>Brokenwood Chardonnay</b>	50
<i>Hunter Valley - Australia</i>	
<b>Chablis Domain William Fevre</b>	55
<i>Chablis - France</i>	
<b>Brown Brothers Patricia Cabernet Sauvignon</b>	80
<i>Victoria - Australia</i>	
<b>Brokenwood Shiraz</b>	58
<i>Beechworth - Australia</i>	

### SPARKLING

<b>Stanley Cellar Selection</b>	25
<b>Yellowglen Perle Vintage</b>	38
<i>Victoria - Australia</i>	
<b>Bianca Vigna Prosecco</b>	36
<i>Treviso – Italy</i>	

### WHITE

<b>Stanley Cellar Selection</b>	22
<b>Brokenwood Semillon</b>	35
<i>Hunter Valley - Australia</i>	
<b>Moon Struck Pinot Grigio</b>	34
<i>Victoria - Australia</i>	
<b>Mojo Sauvignon Blanc</b>	27
<i>Adelaide Hills – Australia</i>	
<b>Sandalford Unoaked Chardonnay</b>	37
<i>Margaret River - Australia</i>	

### ROSE

<b>Sandalford Cabernet Sauvignon Rose</b>	37
<i>Margaret River - Australia</i>	

### RED

<b>Stanley Cellar Selection</b>	26
<b>Tobacco Road Pinot Noir</b>	28
<i>King Valley – Australia</i>	
<b>Antinori Santa Cristina</b>	35
<i>Tuscany - Italy</i>	
<b>Evans &amp; Tate Cabernet Sauvignon</b>	37
<i>Margaret River - Australia</i>	
<b>Earthwork Shiraz</b>	30
<i>Barossa Valley - Australia</i>	

## CHAMPAGNE

<b>Moët et Chandon Imperial</b> <i>Epernay - France</i>	450
<b>Mumm Cordon Rouge</b> <i>Reims - France</i>	415
<b>Veuve Clicquot Yellow Label</b> <i>Reims - France</i>	515
<b>Pol Roger</b> <i>Epernay - France</i>	515
<b>Bollinger</b> <i>Ay - France</i>	535
<b>Dom Perignon</b> <i>Epernay - France</i>	1500
<b>Moët et Chandon Rose Imperial</b> <i>Epernay - France</i>	755

## SPARKLING WINE

<b>Bianca Vigna Prosecco</b> <i>Treviso - Italy</i>	170
<b>Yellowglen Perle Vintage</b> <i>Victoria - Australia</i>	190
<b>Deutz Cuvee Brut</b> <i>Marlborough - New Zealand</i>	255
<b>Chandon</b> <i>Yarra Valley - Australia</i>	215
<b>Segura Viudas Cava Brut</b> <i>Penedes - Spain</i>	195
<b>Carpene' Malvolti Prosecco Extra Dry D.O.C.G.</b> <i>Valdobbiadene - Italy</i>	200
<b>Heemskerk</b> <i>Tasmania - Australia</i>	350

## WHITE WINE

<b>Monstruck Pinot Grigio</b> <i>Victoria – Australia</i>	170
<b>Devil's Corner Pinot Grigio</b> <i>Tasmania - Australia</i>	175
<b>Pikes Riesling</b> <i>Clare Valley - Australia</i>	175
<b>Dry River Riesling</b> <i>Martinborough - New Zealand</i>	410
<b>Mount Difficulty Roaring Meg Pinot Gris</b> <i>Otago - New Zealand</i>	190
<b>Duck Hunter Pinot Gris</b> <i>Marlborough - New Zealand</i>	175
<b>Dog Point Sauvignon Blanc</b> <i>Marlborough - New Zealand</i>	205
<b>Brancott Estate Letter Series B Sauvignon Blanc</b> <i>Marlborough - New Zealand</i>	185
<b>Petaluma Sauvignon Blanc</b> <i>Adelaide Hills - Australia</i>	220
<b>Cloudy Bay Sauvignon Blanc 'Te Koko'</b> <i>Marlborough - New Zealand</i>	435
<b>Mojo Sauvignon Blanc</b> <i>Adelaide Hills– Australia</i>	125
<b>Brokenwood Semillon</b> <i>Hunter Valley - Australia</i>	155
<b>Dry River Gewürtztraminer</b> <i>Martinborough - New Zealand</i>	410
<b>Agnusdei Albarino</b> <i>Rias Baixas - Spain</i>	200
<b>Sandalford Unoaked Chardonnay</b> <i>Margaret River - Australia</i>	165
<b>Chablis Domain William Fevre</b> <i>Chablis - France</i>	270
<b>Church Road Grand Reserve Chardonnay</b> <i>Hawkes Bay - New Zealand</i>	330
<b>Brokenwood Indigo Chardonnay</b> <i>Hunter Valley - Australia</i>	255
<b>Tobacco Road Chardonnay</b> <i>King Valley- Australia</i>	130

## ROSE

<b>Sandalford Cabernet Sauvignon Rose</b> <i>Margaret River - Australia</i>	165
<b>Peter Lehman Art Series Grenache Rose</b> <i>Barossa Valley – Australia</i>	150

## RED WINE

<b>Brancott Estate Letter Series T Pinot noir</b> <i>Marlborough - New Zealand</i>	235
<b>Cold Streams Hill Pinot Noir</b> <i>Yarra Valley - Australia</i>	265
<b>Tamar Ridge Pinot Noir</b> <i>Tasmania - Australia</i>	235
<b>Dog Point Pinot Noir</b> <i>Marlborough - New Zealand</i>	515
<b>Tobacco Road Pinot Noir</b> <i>King Valley - Victoria</i>	130
<b>Poletti la Sagrestana Sangiovese Superiore</b> <i>Emilia Romagna - Italy</i>	180
<b>d' Aremberg The Sticks and Stones Tempranillo Grenache</b> <i>McLaren Vale - Australia</i>	150
<b>Solar Viejo Crianza</b> <i>Rioja - Spain</i>	160
<b>Antinori Santa Cristina</b> <i>Tuscany - Italy</i>	170
<b>Yalumba Samuels Garden Old Bush Vine Grenache</b> <i>Barossa Valley - Australia</i>	140
<b>d'Aremberg Ironstone Pressings</b> <i>McLaren Vale - Australia</i>	140
<b>Villa Vistarenni Chianti Classico DOCG</b> <i>Tuscany - Italy</i>	165
<b>Evans &amp; Tate Cabernet Sauvignon</b> <i>Margaret River - Australia</i>	165
<b>Howard Park Leston Cabernet Sauvignon</b> <i>Margaret River - Western Australia</i>	530
<b>Brown Brothers Patricia Cabernet Sauvignon</b> <i>Victoria - Australia</i>	415
<b>Mojo Cabernet Sauvignon</b> <i>Coonawarra - South Australia</i>	140
<b>Earthworks Shiraz</b> <i>Barossa Valley - Australia</i>	150
<b>Brokenwood Indigo Shiraz</b> <i>Beechworth - Australia</i>	305
<b>Annie's Lane Cooper Trail Shiraz</b> <i>Clare Valley - Australia</i>	505
<b>Rockford Basket Press Shiraz</b> <i>Barossa Valley - Australia</i>	650
<b>Elderton Command Shiraz</b> <i>Barossa Valley - Australia</i>	510
<b>Yalumba Rare &amp; Fine Collection</b> <b>"The Octavius" Old Vine Shiraz</b> <i>Barossa Valley - Australia</i>	795

## DESSERT WINE

<b>Brokenwood Cricket Pitch Sticky Wicket (375ml)</b> <i>Hunter Valley - Australia</i>	165
<b>De Bortoli Noble One Botrytis Semillon (500ml)</b> <i>Riverina - Australia</i>	230

## PORT

<b>Penfolds Club Tawny</b> <i>South Eastern - Australia</i>	15
<b>McWilliam's Hanwood Tawny</b> <i>Riverina - Australia</i>	18
<b>Seppeltsfield DP63 Grand Muscat</b> <i>Rurtherglen - Australia</i>	30
<b>Penfolds Grandfather Rare Tawny</b> <i>Clare Valley - Australia</i>	38

## BEER, CIDER & SOFT DRINKS

### BEER

SP Lager - draft	Papua New Guinea	16
South Pacific Export - draft	Papua New Guinea	17
SP Lager	Papua New Guinea	16
South Pacific Export	Papua New Guinea	17
Niugini Ice	Papua New Guinea	18
Heineken	Netherlands	19

### CIDER

Strongbow - Gold Apple	England	20
Strongbow - Honey	England	20

### SOFT DRINKS

Coca Cola, Coke Zero, Sprite, Fanta, Tonic Water, Ginger Ale	10
Red Bull, Ginger beer	15

### WATER

Pure Water 600ml	8
Pure Water 1500ml	12
San Pellegrino 500ml	12
San Pellegrino 750ml	20

## SPIRITS

### VODKA

Smirnoff Red (grain)	United Kingdom	18
Ketel One (wheat)	Netherlands	20
Ketel One Citron (wheat, citrus peel)	Netherlands	20
Belvedere (rye)	Poland	22
Grey Goose (grain, wheat)	France	22
Stolichnaya Elite (wheat)	Russia	30

### GIN

Gordon's	Scotland	18
Tanqueray	Scotland	20
Bombay Sapphire	England	20
Plymouth	England	20
Tanqueray No 10	Scotland	22
Hendrick's	Scotland	25
Ink	Australia	28

### RUM & CACHACA

Bacardi Carta Blanca	United Kingdom	18
Bundaberg Red	Australia	18
Captain Morgan Spiced	Jamaica	20
Sailor Jerry	Caribbean	20
Havana Club, 3 years	Cuba	20
Mount Gay Silver	Barbados	20
Appleton	Jamaica	24
Sagatiba Pura Cachaça	Brazil	18

### TEQUILA

Sauza Gold	Mexico	18
Jose Cuervo Especial Silver	Mexico	20
Jose Cuervo Especial Gold	Mexico	22
Herradura	Mexico	30
Patrón Añejo	Mexico	40

### BLENDED SCOTCH, IRISH AND CANADIAN WHISKY

Johnnie Walker Red Label	Scotland	18
Dewars	Scotland	20
Ballentine's	Scotland	20
Johnnie Walker Black Label	Scotland	22
Dimple	Scotland	22
Monkey Shoulder	Scotland	24
Chivas Regal, 12 yrs	Scotland	24
Chivas Regal, 18 yrs	Scotland	30
Johnnie Walker Blue Label	Scotland	65
Jameson Select Reserve	Ireland	18
Tullamore Dew	Ireland	26
Red Breast, 12 yrs	Ireland	38
Canadian Club	Canada	20

## SINGLE MALT SCOTCH

Glenmorangie, 10 yrs	Highland	20
Glenmorangie, 18 yrs	Highland	45
Dalwhinnie, 15 yrs	Highland	25
Talisker, 10 yrs	Isle of Skye	30
Laphroaig, 10 yrs	Islay	30
Glenfiddich Solera, 15 yrs	Speyside	36

## AMERICAN WHISKEY

Jim Beam	Kentucky	18
Maker's Mark	Kentucky	20
Wild Turkey	Kentucky	20
Jack Daniels	Tennessee	20
Woodford Reserve	Kentucky	20
Gentlemen Jack	Tennessee	32
Booker's	Kentucky	32

## APERITIF, DIGESTIVE, LIQUEURS

Martini Dry	Italy	16
Martini Rosso	Italy	16
Noilly Prat	France	16
Pernod	France	16
Campari	Italy	16
Aperol	Italy	16
Pimm's	England	16
Dom Benedictine	France	16
Baileys	Ireland	16
Malibu	Barbados	16
Kahlua	Mexico	16
Crème de Cacao	Netherlands	16
Triple Sec	France	16
Southern Comfort	United States	20
Frangelico	Italy	20
Jim Beam Fire	United States	20
Opal Sambuca White	Italy	20
Opal Sumbuca, Nero	Italy	20
Amaretto Di Saronno	Italy	20
Tia Maria	Jamaica	20
Cointreau	France	20
Limoncello	Italy	20
Galliano Ristretto	Italy	20
Grand Marnier, Cordon Rouge	France	20
Jagermeister	Germany	22
Drambuie	Scotland	22
Chartreuse, Green	France	22
Chambord	France	22

BRANDY & COGNAC

St Agnes  
St-Rémy

Australia  
France

16  
18

Hennessy VS  
Martell VSOP  
Courvoisier XO  
Hennessy XO

France  
France  
France  
France

48  
40  
74  
125



## COCKTAILS

**INFUSIONS** – spirits infused with fresh produce. Only at the Stanley

**VODKA infused with CUCUMBER** 35

*Home-made infusion, fresh lemon juice, drops of tabasco*

**GIN infused with BEETROOT** 35

*Home-made infusion, dash of tonic*

**TEQUILA infused with CELERY** 35

*Home-made infusion, served as a shot with celery salt*

**RUM infused with COCONUT** 35

*Home-made infusion, dash of home-made cinnamon syrup, grated coconut shavings*

**MY MONSOON TWIST** – Twist to the classic cocktails

**The Stanley martini** 50

*Ink gin (a unique blend of 12 native Australian botanicals), martini dry, aperol*

**Captain old fashioned** 36

*Captain Morgan, honey syrup & bitters*

**Margarita with a straw** 36

*Tequila, spiced mango puree, triple sec*

**New York sour** 36

*Bourbon, red wine, sour mix, pineapple juice.*

**TIKI** – refreshing classics cocktails served Tiki style

**Kokoda sling** 35

*Gin, cherry liqueur, Dom Benedictine, Cointreau, grenadine, pineapple juice, lime, bitters*

**Sepik** 35

*Vodka, fresh lime juice, ginger beer, bitters*

**PNG punch** 35

*Rum, pineapple juice, orange juice, grenadine, coconut syrup*

**Hagen** 35

*White rum, dark rum, Cointreau, lime juice, orange juice, sugar syrup*

**MOCKTAILS** - nonalcoholic cocktails

**Home-made ginger ale** 22

*Fresh lemon juice, fresh ginger juice, topped with sprite*

**Virgin Mojito** 22

*Muddled lime wedges, mint leaves, white sugar, topped with ice, sprite and a dash of lemon juice*

**Cranberry Fusion** 22

*Pineapple juice, cranberry juice, fresh lemon juice, caramel syrup blended and served over ice*

**Orange Blossom** 22

*Green tea, orange juice and honey shaken and poured over ice*

## COFFEE & TEA MENU

	REG	LAR
<b>American Coffee</b>	10	12
Freshly brewed ground coffee beans		
<b>Espresso</b>	10	
Shot of espresso coffee		
<b>Double Espresso</b>	10	
Double shot of espresso coffee		
<b>Ristretto</b>	10	
A very short shot of espresso coffee, bolder, fuller & more bodied than espresso		
<b>Caffé Macchiato</b>	10	12
Shot of espresso with a "stain" of milk		
<b>Cappuccino</b>	10	12
Shot of espresso topped with foamed milk & finished with chocolate powder dusting		
<b>Caffé Latte</b>	10	12
Steamed milk with a shot of espresso poured slowly		
<b>Flat White</b>	10	12
Shot of espresso filled with steamed milk		
<b>Mocha</b>	10	12
Shot of espresso and chocolate filled with steamed milk		
<b>Piccolo Latte</b>	10	
Shot of espresso topped with steamed milk filled to the top of an espresso cup		
<b>Long Black</b>	10	12
Double shot of espresso filled with fresh boiling water		
<b>Hot Chocolate</b>	10	12
Rich chocolate and steamed milk with chocolate powder dusting		
<b>Chai Latte</b>	10	12
Chai powder with steamed milk & foam poured slowly		
<b>sereniTEA Core Blends - Tea bags</b>		
<b>English Breakfast</b>	12	
A robust and full bodied blend with a smooth finish		
<b>Darjeeling Green</b>	12	
Stimulating and full flavored with a sweet finish		
<b>Earl Grey</b>	12	
A muscatel tea with citrusy and floral overtones		
<b>Darjeeling Second Flush</b>	12	
A delicate and rounded flavor with sweet accents		
<b>Chamomile Herbal</b>	12	
A golden cup with sweet tones and alight finish		
<b>Peppermint Herbal</b>	12	
An uplifting and bright flavored infusion		
<b>Spice Chai</b>	12	
A rich and warm blend with a fusion of bright spices		
<b>Lemongrass &amp; Ginger</b>	12	
A fresh and warm blend that cleanses and stimulates		

# FOOD AND SNACK MENU

## MAIN MEALS

<b>Indian Prawn and Vegetable Pakoras</b>	44
Coriander and mint sauce with pumpkin raita	
<b>BBQ glazed pork ribs</b>	48
with a spicy BBQ and chili sauce	
<b>Chili and Honey Spiced Buffalo wings</b>	44
with roasted pepitas	
<b>Galzed Duck Meatballs</b>	46
On sushi rice, spicy hoi sin sauce	
<b>Korean Beef Rib</b>	46
Steamed bun with kimchi slaw	
<b>Peri Peri chicken Burger</b>	48
with a smoky tomato sauce served with a cabbage and apple slaw	
<b>Seared Sirloin Minute Steak</b>	60
Bearnaise butter, fries and roasted cherry tomato salad	
<b>Salt &amp; peppered calamari</b>	48
with lime aioli and rocket	
<b>Grilled Olive and Anchovy bread</b>	26
with salted butter, aged balsamic & extra virgin olive oil	
<b>Mixed Olives</b>	22
in house marinated Kalamata & green olives served with crostini	
<b>Imported selection of cheeses</b>	60
house made breads and crudities	
<b>Black Angus ground beef</b>	
<b>burger</b>	48
Caramelised onion, lettuce, fried egg, tomato and Cheddar cheese served with fries	

## PIZZA

<b>Meat Lovers</b>	40
Smoked chicken, BBQ beef, chorizo sausage, baked ham, peppers and black olives	
<b>Classic pepperoni</b>	40
Tomato, cheese and pepperoni sausage	
<b>Roasted Vegetarian</b>	40
Zucchini, carrot, peppers, eggplant, onion, tomato and mozzarella cheese	
<b>Tandoori Chicken</b>	40
Green tomato chutney, coriander, roasted pine nuts and natural yoghurt	

## SIDES

<b>Potatoes Fried</b>	25
with rosemary salt	
<b>Beer battered Fries</b>	28
with Garlic aioli	
<b>Mesclun, Pear &amp; Parmesan Salad</b>	22
Honey mustard dressing	
<b>Battered onion rings</b>	28
with smoked paprika salt	