

Stacks



COCKTAILS

GLEN ROY 17.00
glenmorangie, cinzano rosso, fee brothers orange bitters and burnt orange zest. served in a rocks glass on an ice sphere

COCO-BERRY 16.00
angostura 5yo rum, chambord, monin coconut, mixed berries, fresh lime juice, topped with ginger ale and shredded coconut. served tall

COOL AS A CUCUMBER 17.00
hendricks gin, vok parfait amour, cloudy apple juice, lemon juice, cucumber juice. served tall with a cucumber ribbon

POLISH BEAUTY 17.00
belvedere vodka, cointreau, monin lavender syrup, cranberry juice, garnished with a strawberry fan. served in a rocks glass

WOOD FIRE 17.00
woodford reserve bourbon, jd tennessee fire, cointreau, fee brothers molasses bitters. served in a warm brandy balloon with a charred rosemary sprig

LIFE'S A PEACH 17.00
hennessy vs cognac, joseph cartron peche liqueur, aperol, lemon juice and egg white. served in a coupe

SPICED RASPBERRY MOJITO 16.00
cargo cult spiced rum, ambrá limoncello, mint, fresh lime, gomme syrup and raspberry puree. served tall with a sprig of mint

LYCHEE OASIS 16.00
four pillars gin, joseph cartron lychee, millies blue curacao, cloudy apple juice, lychee juice and fresh lime juice. served in a rocks glass and garnished with a lychee flower

ESPRESSO MARTINI 16.00
stoli vanil vodka, kahlua, double shot of freshly brewed coffee and gomme syrup. served in a chilled martini glass



MANGO TANGO 16.00
angostura reserva rum & teichenne apple schnapps with mango puree, lime juice & sugar

LYCHEE BULL 17.00
chambord & joseph cartron lychee liqueur shaken with muddled strawberries topped with red bull

LYCHEE LADY 16.00
el jimador tequila, joseph cartron lychee liqueur, cloudy apple juice, ginger ale & muddled limes

100s + 1000s 16.00
fairy floss infused vodka, cranberry juice & a squeeze of lime, served in a 100s & 1000s rimmed martini glass

WATERMELON MARTINI 16.00
finlandia vodka & monin watermelon syrup shaken with fresh watermelon & mint

FRENCH VILLA 16.00
stoli vanil & chambord smashed with fresh limes, gomme syrup with a dash of lemonade

SALTED CARAMEL MARTINI 17.00
stoli salted karamel vodka, licor 43, white creme de cacao with milk, pure cream, monin caramel syrup and pink murray river salt flakes

SEE OUR COCKTAIL JUGS
RANGE ON OUR DESSERTS PAGE!



Stacks

DRINKS



TAP BEER

Carlton Draught 4.6%
Pure Blonde 4.2%
Wild Yak Pacific Ale 4.2%
Lazy Yak Pale Ale 4.2%
Fat Yak Pale Ale 4.7%
Coopers Pale Ale 4.5%
Monteiths Golden Lager 5.0%
Stella Artois 5.0%
Asahi Super Dry 400ml 5.0%

GLASS	PINT	JUG
8.00	12.00	22.00
8.00	12.00	22.00
8.50	13.00	24.00
8.50	13.00	24.00
8.50	13.00	24.00
8.50	13.00	24.00
8.50	13.00	24.00
9.00	13.00	25.00
9.50	14.00	26.00

BOTTLE BEER

Local Beer

Pacific Radler Lemon 2%	6.50
Cascade Premium Light 2.6%	7.00
Great Northern Super Crisp Lager 3.5%	8.00
Carlton Dry 4.5%	8.50
Crown Lager 4.9%	8.50

Craft Beer

Lord Nelson Three Sheets Pale Ale 4.9%	9.00
Cricketers Arms Scorcher Summer Ale 4.6%	9.00
Nissos Artisanal Pilsner 5.0%	9.00

International Beer

Budweiser 4.9%	9.00
Corona Extra 4.5%	9.00
Pacifico Clara 4.4%	9.00
Peroni Nastro Azzurro 5.1%	9.50
Asahi Super Dry Black 5.5%	9.50



TAP CIDER

Bulmers Original Cider 4.7%
8.50 glass 13.00 pint 23.00 jug
Pure Blonde Crisp Apple Cider 4.2%
8.50 glass 13.00 pint 23.00 jug

JUICE

Cloudy Apple,	glass 4.00	jug 15.00
Cranberry, Guava,		
Orange, Pineapple,		
Ruby Red Grapefruit, Tomato		

BOTTLE CIDER

Bulmers Pear Cider 4.7%	8.50
Bonamy's Apple Cider 4.6%	9.00
Somersby Blackberry Cider 4.0%	9.00

OTHER

Bundaberg Ginger Beer	6.50
Red Bull can 250ml	6.00

SOFT DRINK

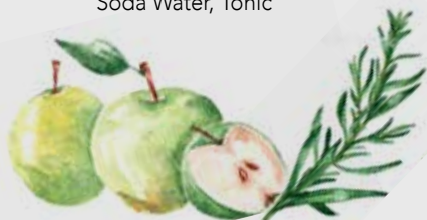
Dry Ginger Ale,	glass 3.50	jug 13.00
Lemonade, Lemon		
Squash, Pepsi, Pepsi Max,		
Soda Water, Tonic		

WATER

Sparkling ~ S. Pellegrino 1litre	9.50
Still ~ Acqua Panna 1litre	9.50

MOCKTAIL

Fruit Punch	glass 8.50	jug 20.00
Muddled Limes, Strawberry Puree		
& Mint shaken with Cranberry, Orange		
& Guava Juices plus Passionfruit Pulp		
served long over ice		



WINE LIST

NICK'S PRIVATE LABEL WINE		GLASS 150ML	BOTTLE
Nick's Semillon Sauvignon Blanc	<i>S.E. Australia</i>	\$ 8.50	\$ 38.00
Nick's Chardonnay	<i>S.E. Australia</i>	\$ 8.50	\$ 38.00
Nick's Pinot Gris	<i>Riverina, NSW</i>	\$ 8.50	\$ 38.00
Nick's Cabernet Merlot	<i>S.E. Australia</i>	\$ 8.50	\$ 38.00
Nick's Shiraz	<i>Riverina, NSW</i>	\$ 8.50	\$ 38.00

SPARKLING & CHAMPAGNE

		GLASS	BOTTLE
Cockle Bay Cuvee Brut	<i>South East Australia</i>	\$ 8.50	\$ 39.00
Chandon Brut NV	<i>Yarra Valley, VIC</i>	\$ 12.00	\$ 59.00
Chandon Brut NV Rose	<i>Yarra Valley, VIC</i>	\$ 12.00	\$ 59.00
Moet & Chandon Imperial Brut NV	<i>Epernay, France</i>		\$ 98.00
Veuve Clicquot Brut	<i>Reims, France</i>		\$110.00

PROSECCO

De Bortoli 'King Valley' Prosecco	<i>King Valley, VIC</i>	\$ 9.50	\$ 46.00
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MOSCATO

Yalumba 'Christobels' Moscato	<i>Barossa Valley, SA</i>	\$ 9.50	\$ 46.00
Tempus Two 'Copper Series' Moscato	<i>Riverland, SA</i>	\$ 11.00	\$ 53.00

RIESLING

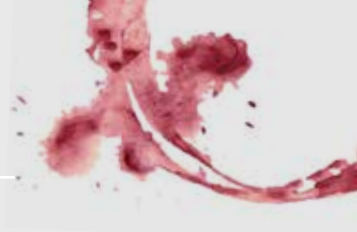
Pewsey Vale Vineyard Riesling	<i>Eden Valley, SA</i>	\$ 11.00	\$ 53.00
Jim Barry 'The Lodge Hill' Riesling	<i>Clare Valley, SA</i>	\$ 11.50	\$ 56.00

SAUVIGNON BLANC

Little Pebble Sauvignon Blanc	<i>Marlborough, NZ</i>	\$ 9.50	\$ 46.00
Houghton 'Margaret River' Sauvignon Blanc	<i>Margaret River, WA</i>	\$ 10.50	\$ 50.00
821 South Sauvignon Blanc	<i>Marlborough, NZ</i>	\$ 11.00	\$ 53.00
Nepenthe 'Altitude' Sauvignon Blanc	<i>Adelaide Hills, SA</i>	\$ 11.50	\$ 56.00
Nautilus Estate Sauvignon Blanc	<i>Marlborough, NZ</i>		\$ 59.00
Cloudy Bay Sauvignon Blanc	<i>Marlborough, NZ</i>	\$ 15.00	\$ 73.00

CHARDONNAY

Tempus Two 'Wilde' Chardonnay	<i>Hunter Valley, NSW</i>	\$ 11.00	\$ 53.00
McGuigan 'The Shortlist' Chardonnay	<i>Adelaide Hills, SA</i>	\$ 11.50	\$ 56.00
Domaine Chandon Chardonnay	<i>Yarra Valley, VIC</i>	\$ 12.00	\$ 58.00
Hay Shed Hill 'Vineyard Series' Chardonnay	<i>Margaret River, WA</i>		\$ 62.00



PINOT GRIS & PINOT GRIGIO

		GLASS 150ml	BOTTLE
Evans & Tate 'Breathing Space' Pinot Gris	Margaret River, WA	\$ 11.00	\$ 53.00
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$ 11.50	\$ 56.00
Redbank 'King Valley' Pinot Grigio	King Valley, VIC	\$ 11.50	\$ 56.00

BLENDS AND OTHER WHITES

Vasse Felix Classic Dry White	Margaret River, WA	\$ 10.00	\$ 48.00
Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA	\$ 11.50	\$ 56.00
Brokenwood Semillon	Hunter Valley, NSW	\$ 12.00	\$ 58.00

ROSE

La Vieille Ferme Rose	Rhone, FRANCE	\$ 9.50	\$ 46.00
La Boheme Act 2 Rose	Yarra Valley, VIC	\$ 11.00	\$ 53.00

SHIRAZ

Grant Burge 'Benchmark' Shiraz	Barossa Valley, SA	\$ 9.50	\$ 46.00
McWilliams 'High Altitude 480' Shiraz	Hilltops, NSW	\$ 11.00	\$ 53.00
Pepperjack 'Scotch Fillet Graded' Shiraz	McLaren Vale, SA	\$ 14.00	\$ 65.00
Penfolds Max's Shiraz	South Australia		\$ 67.00
Wynns Coonawarra Estate Black Label Shiraz	Coonawarra, SA		\$ 69.00
Brokenwood Shiraz	Hunter Valley, NSW		\$ 74.00

PINOT NOIR

Opawa Pinot Noir	Marlborough, NZ	\$ 11.50	\$ 56.00
Mud House Pinot Noir	Central Otago, NZ	\$ 13.00	\$ 62.00

CABERNET SAUVIGNON

McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$ 11.00	\$ 53.00
Devils Lair 'Dances with the Devil' Cabernet Sauvignon	Margaret River, WA	\$ 12.00	\$ 58.00
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA		\$ 62.00

BLENDS AND OTHER REDS

Smith and Hooper Merlot	Limestone Coast, SA	\$ 11.00	\$ 53.00
Cape Mentelle 'Trinders' Cabernet Merlot	Margaret River, WA	\$ 13.00	\$ 63.00
Penfolds Bin 389 Cabernet Shiraz	Barossa Valley, SA		\$ 98.00

DESSERT WINE

		90ml	375ml
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$ 17.00	\$ 65.00

#GETMESTARTED

BREADS & MEZZE TO SHARE

GARLIC BREAD ^V	5.00	HONEY CHILLI CHEESE BREAD ^V	5.00
TRIO OF DIPS	14.00	VINE RIPENED TOMATO BRUSCHETTA	9.50
taramasalata, olive tapenade, salmon mousse served with assorted bread		served with virgin olive oil ^{V DF}	
SOURDOUGH LOAF ^{V DF}	8.00	ANTIPASTO TO SHARE	16.00
extra virgin olive oil & murray river pink salt		cured meats, fetta, marinated olives, cornichons & toasted sourdough	

#YUM

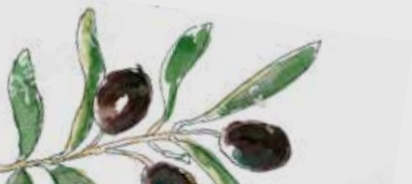
ENTREES

GRILLED CALAMARI SALAD ^{GF DF V}	18.00	SALT & PEPPER CALAMARI	19.00
mixed leaf salad, avocado, sprouts, tomato & spicy citrus dressing		with tzatziki & lemon	
PAN FRIED HALOUMI ^{GF DF V}	16.00	FRESH BABY OCTOPUS ^{GF DF}	22.00
with compressed watermelon, rocket & walnut crunch		marinated & grilled with lemon, chilli & oregano	
TEMPURA SOFT SHELL CRAB	19.00	SPINACH & PUMPKIN SALAD ^{GF V}	16.00
with pineapple, shallot & chilli salad		with fetta, spiced beetroot, pinenuts & orange vinaigrette	
GARLIC PRAWNS	22.00	PRAWN & AVOCADO COCKTAIL ^{GF DF}	23.00
with olive oil, garlic & chilli		fresh prawns, baby cos lettuce with a lemon vinaigrette dressing	
LAMB CUTLETS ^{GF}	21.00	CAESAR SALAD	14.00
with spiced aubergine, cumin mayonnaise & harissa oil		croutons, bacon, parmesan, egg & cos lettuce with a traditional caesar dressing <i>add chicken or smoked salmon (\$5 extra)</i>	

#YESPLEASE

SIDES & SALADS

FRIES ^{DF V}	7.00	GREEN SALAD ^{GF DF V}	10.00
CREAMED POTATOES ^{GF V}	8.00	SPINACH, FETTA, PUMPKIN & PINENUT SALAD	16.00
BUTTERED GREEN BEANS ^{GF V}	8.00	GREEK SALAD ^{GF V}	14.00
STEAMED VEGETABLES ^{GF V}	11.00	CAESAR SALAD	14.00
ONION RINGS	6.00		



A surcharge of \$3.50 is applicable to adults on Sunday, Public Holidays and Public Holiday Weekends

GLUTEN FREE PIZZAS AVAILABLE

\$20 PIZZA

MARGARITA [✓]

tomato sauce, oregano
with melted mozzarella cheese

HAWAIIAN

double smoked ham with pineapple

PEPPERONI

spicy pepperoni, tomato, chilli & mozzarella

PRAWN & CHILLI

tiger prawns with chilli & spanish onion

TAVERNA

ham, pepperoni, chorizo,
mushroom & mozzarella

CHORIZO & CHILLI

chorizo sausage, cheese & a touch of chilli

SLOW ROASTED CHICKEN

with bacon, homemade BBQ sauce, shallot
& caramelised onion

SOUVLAKI CHICKEN

chicken marinated in lemon & oregano with
spiced garlic yoghurt & parsley

PIZZA MARINARA

king prawn, mussels & baby calamari on
a rich tomato sauce with shredded
mozzarella, torn basil & fried capers

PERI PERI CHICKEN

marinated spicy chicken,
capsicum, red onion & chilli

ROAST PUMPKIN & FETTA PIZZA [✓]

with spinach & pine nuts

VEGETARIAN SUPREME [✓]

roasted peppers, red onion, marinated
artichokes, kalamata olives with buffalo
mozzarella

KIDS UNDER 12 YEARS

KIDS MENU \$12.50

FRESH SPAGHETTI NAPOLITANA [✓]

FISH & CHIPS

CRUMBED CHICKEN TENDERS

served with chips

MARGARITA PIZZA [✓]

HAM & PINEAPPLE PIZZA

WAGYU BURGER

served with chips

ALL KIDS MENUS SERVED WITH SOFT DRINK & ICE-CREAM FOR DESSERT



THE PART YOU CAME FOR



MAINS

GRILLED SALMON FILLET ^{GF} with asparagus, capers, garlic & a side of béarnaise sauce	34.00	KING PRAWN PAPPARDELLE garlic, chilli, tomato pesto, sunblushed tomatoes, wild rocket & chilli oil	29.00
GRILLED BARRAMUNDI FILLET with broccolini and lemon butter. Served with homemade chips	34.00	SALT & PEPPER CALAMARI with tzatziki & lemon	29.00
FREE RANGE CHICKEN BREAST ^{GF} stuffed with bocconcini & slow roast cherry tomato with crispy pancetta & a basil jus	28.00	TWICE COOKED WAGYU BEEF CHEEKS ^{GF} slowly braised & oven roasted with sauteed bacon, wild mushrooms & red wine jus	32.00
PORK BELLY ^{GF} pork belly served with green pea mash, spiced apples and cider jus	34.00	TWICE COOKED LAMB SHOULDER ^{GF} slowly braised and oven roasted with sweet potato mash, confit of garlic & lamb jus	34.00
KANGAROO LOIN ^{GF} with raspberry glaze, goats cheese & baby vegetables	32.00	STACKS WAGYU BEEF BURGER with bacon, tomato relish, cheese, tomato, rocket, beetroot on a brioche bun, served with chips & onion rings	16.00
SPAGHETTI CARBONARA with bacon, onion & white wine cream sauce	25.00	LAMB SOUVLAKI marinated with oregano, mint & olive oil, served with tzatziki & greek salad	24.00
FRIED FISH & CHIPS with tartare sauce & lemon	21.00	CHICKEN SOUVLAKI marinated with oregano, mint & olive oil, served with tzatziki & greek salad	24.00
VEGETARIAN TAGLIATELLE ^V wild mushrooms in a creamy sauce	24.00		

I'M ANGUS MEAT SELECTION

ALL STEAKS ARE SERVED WITH CREAMY MASH POTATO, CHIPS OR SALAD

I'M ANGUS RUMP STEAK <i>Aged Grain Fed</i> ^{GF}	18.00
I'M ANGUS TOP CUT SIRLOIN <i>Aged Grain Fed</i> ^{GF}	21.00
I'M ANGUS RIBEYE ON THE BONE <i>Aged Grain Fed</i> ^{GF}	36.00
I'M ANGUS SCOTCH FILLET <i>Aged Grain Fed</i> ^{GF}	36.00
I'M ANGUS TENDERLOIN FILLET <i>Aged Grain Fed</i> ^{GF}	36.00
I'M ANGUS T BONE <i>Aged Grain Fed</i> ^{GF}	28.00
FILET MIGNON ^{GF} i'm angus fillet wrapped in bacon	42.00
SURF & TURF ^{GF} top cut sirloin & grilled prawns	42.00



SAUCES \$3.00 ~ MUSHROOM, PEPPERCORN, RED WINE JUS OR BÉARNAISE

'CAN'T GET ENOUGH'

DESSERTS



HEAVENLY CRUNCH 14.00
chocolate coated crunchy tiramisu
with salted caramel & hazelnut crunch
filling served with a chocolate macaron,
strawberry & snickers ice cream

STICKY DATE PUDDING 14.00
with warm butterscotch sauce
& vanilla bean ice cream

ISLAND DREAMTIME 14.00
coconut mousse, mango
filling, mango sorbet
& coconut snow

CHOCOLATE FONDANT 14.00
mascarpone & vanilla bean
ice cream

BAILEYS BRULEE 14.00
with salted caramel ice cream
& pistachio biscotti

**ICE CREAM SUNDAE
EXTRAVAGANZA** 14.00
trio of ice creams, marshmallows,
chocolate lollipops & much more

LARGER THAN LIFE

COCKTAIL JUGS

SEXY TIME 29.00
vodka & wenneker peach schnapps
built with fresh orange juice,
cranberry juice & fresh orange chunks

REDSKIN 29.00
redskin infused vodka & joseph
cartron fraise (strawberry) liqueur
with strawberries, guava juice, lemon
juice & schweppes lemonade

FRENCH KISS 29.00
stoli vanil vodka & chambord with
muddled limes & sugar then topped
with schweppes lemonade

MIGHTY MOJITO 29.00
angostura reserva rum built with
mint, sugar & fresh limes then charged
with soda water

PIMMS PUNCH 29.00
pimms no1, gin & cinzano rosso mixed
with fresh mint, cucumber, oranges,
lemons, limes & strawberries then topped
with schweppes lemonade & dry ginger ale





Open 7 Days for Lunch & Dinner

FRESHLY BAKED CAKES

Now you can pre-order custom-made cakes for your special occasion...



Layered Chocolate Mousse
& Hazelnut Meringue Cake

Black Forest Cake

Gluten Free Orange
& Almond Cake

Baked Ricotta Cheesecake

Baked New York
Cheese Cake

Tiramisu

Gluten Free Chocolate
& Almond Cake

Strawberry Short Cake



GIFT CARDS & E-VOUCHERS

Looking for a great gift idea or a way to reward your staff?

Our Dine & Drink vouchers let you choose between:

Nick's Seafood Restaurant, I'm Angus Steak House, Nick's Bar & Grill, Stacks Taverna, Cyren Bar - Grill - Seafood and Adria Bar and Restaurant.

So next time you need a perfect birthday or office gift, think of Stacks!

RESERVATIONS T: 1300 989 989 F: 02 9267 1000

www.stacksbar.com.au

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