

DRINKS MENU

SWIGS & SWILLS




STOWAWAY


TAP BEER



Fresh is Best Lager 4.6%	8.5
Philter XPA 4.2%	8.5
Stone & Wood - Pacific Ale 4.4%	9
Grifter Pale Ale - Australian Pale Ale 5%	8.5
Bentspoke Crankshaft - Australian IPA 5.8%	10
Grifter Serpent's Kiss - Watermelon Pilsener 4.9%	9
Mountain Culture Status Quo - Hazy NEPA 5.6%	11

3 rotating taps *[please check them out at the bar]*

BY THE BOTTLE/CAN

Peroni Italian Lager 5.1%	8
Corona 4.5%	8
Hahn Super Dry 4.6%	8
VB Tinnie 4.9%	6
Asahi Soukai - Mid Strength Lager 3.5%	7
Boags Light 2.5%	7
Heaps Normal Non-Alcoholic XPA 0.5%	7
Grifter 375ml Cans - Killer Selection <i>[just ask the staff]</i>	8
Brookvale Union Grapefruit Seltzer 4%	9
Brookvale Union Ginger Beer 4%	9
Monteith's Crushed Apple Cider 4.5%	9
Young Henrys Cloudy Apple Cider Can 4.6%	9



WHITE WINE

G B

2022 The Upstarts Pinot Grigio | Clare Valley, SA
Light. Fresh. Pear & apples. Clean.

10 40

2013 Lunar Eclipse Riesling (V) | Pemberton, WA
Bright, fresh & tangy with citrus notes.

13.5 50

2020 Walnut Block Sauvignon Blanc (CO, V)
Malborough, NZ
Very pure and vibrant, bristling with grapefruit pith and tropical guava flavours. Savoury, textured. Crisp acidity.

11 44

2021 Hungerford Hill Fish Cage Chardonnay (V)
Hunter Valley, NSW
Peach & melon fruit with a creamy, cashew palate.

13 49

2018 Proud Primary Produce 'Down The Coast'
Pinot Gris (OF, V) | Red Hill, VIC
Savoury, rich, pure, textural & full of personality. Aged in oak.

54

2020 Domaine De La Motte Chablis | Chablis, France
Classical French Chardonnay. A modern twist of oak. Textural. Rich. Beautiful.

75

2018 Provenance 'Geelong' Chardonnay
Geelong, VIC
This rich fine wine displays fruit aromas & flavours of white fleshed stone fruit & citrus rind.

79



ORANGE & ROSÉ

G B

2021 Les Jemelles Rosé | Pays d'Oc, France

Light & ripe. Hints of strawberry & cherry. Classic French style tippie.

14

53

2021 The Upstarts Rosé | Barossa Valley, SA

Delightfully dry w hints of peach, charcuterie & berry. Rich.

10

40

2021 Krinklewood 'Sauvage' Riverblend (B) | Hunter

Valley, NSW

Orange wine. Super interesting. Saline, mineral & fresh.

Gewürztraminer, Verdelho & Chardonnay.

65

2021 Death by Semillon by Usher Tinkler (N, OF, PF)

Hunter Valley, NSW

Skin contact. Preservative free. Bruised apples, dry & racy.

52

2020 Chateau Peyrassol Rosé | Provence, France

Licks of pears, apples & lemons. Crisp. Fresh.

60

Wildman Astro Bunny Pet Nat (V) (PF) | Adelaide

Hills, McLaren Vale, Riverland, SA

Frothy & foaming, mouthfuls of pink grapefruit & zingy citrus fruit. Super fun & yum. Guzzle.

58

2021 Dormilona Orenji (OF, V) | Margaret River, WA


Orenji is a cheeky little number. A blend of Semillon &

Sauvignon Blanc, hand-harvested from an organic vineyard.

55

RED WINE

G B



2021 Crittenden Geppetto Pinot Noir (V) Mornington Peninsula, VIC <i>Lively, fruity finish & soft tannins. Easy like Sundays.</i>	14	52
2019 Lunar Eclipse Cab Merlot SA <i>Full bodied & supple in texture. Classic Cab Merlot.</i>	12	46
2021 From Sundays Shiraz Mount Canobolas, NSW <i>Bright & bursting with dark berries & a cherry ripe finish.</i>	14	53
2015 The Upstarts GTM (V) Clare Valley, SA <i>Grenache, Tempranillo, & Malbec with rich black fruit. Yum.</i>	10	40
2018 Proud Primary Produce 'The Eagle' Pinot Noir (OF, V) Yarra Valley, VIC <i>Sublime, black cherry & spice. Lick of char. Dry. Savoury.</i>		67
2020 Usher Tinkler Shiraz/Pinot Noir (OF, V) Hunter Valley, NSW <i>Bright, fresh & crunchy. Juicy red berry. Lick of char.</i>		63
2018 La Petite Mort Crianza Tempranillo (V) Granite Belt, QLD <i>Juicy, moreish & spicy. A fleck of new oak gives a silky roundness to the palate.</i>		63
2021 Padrillos Malbec (B, OF) Mendoza, ARG <i>A fresher look at the varietal. All red fruits, dried meats & smooth, silky tannins.</i>		60
2021 Rebirth Shiraz (PF, OF, V) Hunter Valley, NSW <i>Natural. Preservative-free. Mulberries. Savoury notes. Dry.</i>		55

More red wine on the following page..

RED WINE

B

2018 Section 1819 'Dark Moon' Petit Verdot (OF, V) | 67
Barossa Valley, SA

Deep, dark full-bodied red with hints of violets & cherry.

2019 Pontificis GSM | Langguedoc-Roussillon, FR 61

Grenache, Syrah & Mourvedre. Aromas of spice, black fruits & herbs - drinks like silk. A beautiful expression of Sth France.

2021 Mallaluka Mataro/Shiraz | SA/Hilltops, NSW 61

Savoury, juicy, herbaceous & slightly tart. Yum. Think pizza.

FROM THE CELLAR

2017 Krinklewood VAT 48 Cab Merlot (B) (V) | 91

Hunter Valley, NSW

50% Merlot, 50% Cabernet. 16 months in French Oak. Exotic aroma of ripe raspberry, dark plum & spice.

2019 Cri de Coeur Pinot Noir (V) | Mornington 101

Peninsula, VIC

Drinking beautifully. A spicy herbal nose with vibrant fruit.

2019 Glaetzer Anaperenna Shiraz | Barossa Valley, SA 99

Hedonistic mix of blackberry, cassis & liquorice. Dark plum & spice.

2018 Mitolo Serpico Cab Sav (V) | McLaren Vale, SA 110

Classic big Aussie red. Rich, ripe & full bodied. Drinking beautifully.




BUBBLES

G B



NV The Upstarts Sparkling Clare Valley, SA <i>Apple, melon & citrus flavours with a rich texture & a crisp lemony finish.</i>	10	40
NV Allora Prosecco King Valley, VIC <i>Rockmelon, sweet lemon sherbet & crunchy apple flavours.</i>	13	49
2018 Redentore Prosecco (PF) Redontore, Italy <i>Classic Italian. Pear, candied citrus & jasmine. Preservative-free.</i>		55
NV Perrier-Jouët Grand Brut Épernay, France <i>Floral aromas, rounded out by fresh fruit and hints of buttery brioche and vanilla. Fresh & rich with a generous finish.</i>		120
NV Perrier-Jouët Blason Rosé (V) Épernay, France <i>Rosé Champagne. Aromas of ripe red and black fruit, with a hint of pomegranate. Lush and lively, full finish.</i>		175
2008 Henriot Brut Millésime (V) Reims, France <i>50% Chardonnay, 50% Pinot Noir. Pear, delicious apple, brioche & a touch of almond. Crisp, well-balanced & bright.</i>		195

PORT



Dutschke Pedro Ximenez 12 year old (V) Barossa Valley, SA <i>Mouth-filling, dried glacé-fruit, malt & light honey notes. Ditch dessert & go straight for this.</i>	14
Dutschke Bourbon Barrel Tawny (V) Barossa Valley, SA <i>Spectacular Australian tawny. Vanilla and roasted coconut. Long, sweet and nutty aftertaste.</i>	14

STOW COCKTAILS

CREATIVELY CONCOCTED FROM OUR BRAINS FOR YOUR LIPS

ANTARCTIC DISCO

19

Get your skates on. Miss Margarita challenges you to a dance-off.

Kiwi tequila, bergamot liqueur, coconut, lemon myrtle, lime, flake salt.

HIGH TIMES IN SICILY

19

Ciao amore! Let's revel in the delights of fizzy goodness.

Gin, white vermouth, rhubarb, apple liqueur, grapefruit, strawberry gum, soda, hibiscus & acai bitters.

BEETLE JUICE

19

Totally smashable tropical daiquiri. You'll probs go back for thirds.

Mango liqueur, white rum, blanc vermouth, passionfruit & lime juice.

WHO DO YOU VOODOO?

20

A Caribbean hellfire - order with caution.

Dark & Jamaican Rum blend, apricot brandy, amaretto, grapefruit, orange, falernum, bitters.

CROUCHING TIGER

20

Step into the dojo.

Bourbon & scotch blend, peach liqueur, orange, yuzu, toasted rice, ginger, cinnamon myrtle & foam.

[Contains legumes]

YE OLDE DRINK DISCLAIMER & OTHER TIDBITS

Some drinks contain nuts, eggs, & dairy & may not be mentioned in the description. Please tell the bar staff if you are allergic or lactose intolerant.



STOW COCKTAILS

APPLE CRUMBLE OLD FASHIONED

20

Nanna figured out how to sneak booze into your crumble.

Granny smith apple, cinnamon & clove bourbon, vanilla vodka, biscuit liqueur, cardamom & walnut bitters.

[Clarified almond milk punch]

BURNING THE MIDNIGHT OIL

20

Light the candle. We're going deep on this one.

Spiced cucumber & beet gin, Campari, anise & rhubarb vermouth blend, Averna amaro, dill sprig.

TIRAMASU MARTINI

21

I simply couldn't decide between dessert & a cocktail. I need it all.

Cacao-infused rum, vanilla vodka, kahlua, biscuit liqueur, espresso, coconut foam, crumble & choc powder.

[Vegan, gf]

HOLY GRAIL

20

Braid my hair, feed me grapes & fan me all over.

4 Pillars Bloody Shiraz Gin, spiced blueberry, Montenegro, blanc vermouth, black pepper, citrus & muscatels.

DRESSED IN BLACK

21

Boozy, broody & complex. Stow's signature Old Fashioned.

Buffalo Trace Bourbon, Rye, Mr Black Coffee Amaro, Griter stout reduction, demerara, walnut bitters.



MARGARITAS

FRESHWATER'S TRUE LOVE AFFAIR

CLASSIC MARG

18

Reposado tequila, triple sec, lime juice & a touch of agave.

JALAPEÑO MARG

19

Jalapeño-infused blanco tequila, triple sec, lime juice, jala-salt rim & a touch of agave.

COCO MARG

19

Coconut-washed blanco tequila, triple sec, lime juice, coconut-salt rim & coconut syrup.

PUERTO SUNSET

19

Smoky mezcal, passionfruit, citrus blend, triple sec, chilli-salt rim.

PALOMA

19

Fresh grapefruit juice, grapefruit skin oleo, blanco tequila, soda, candied grapefruit salt rim.

LOCALS KNOW BEST

19

Stone & Wood Pacific Ale topped on a classic passionfruit Margie. *Damn, the local crew know what's up.*

THE CADILLAC

25

Fortaleza Reposado, Grand Marnier, lime juice, gold leaf. *All hail, the king of the Marg.*



YE OLDE DISCLAIMER & OTHER TIDBITS

Some drinks contain nuts, eggs, & dairy & may not be mentioned in the description. Please tell the bar staff if you are allergic or lactose intolerant.

GIN & TONIC

POOR TOM'S STRAWBERRY

15

Fruity and floral. Australian pink gin. Utterly refreshing.

Served w Fever-Tree Light Tonic, cucumber & rose water.

BROOKIE'S BYRON DRY

16

Native rainforest botanicals singing in perfect harmony.

Served w Fever-Tree Light Tonic, native finger lime & lemon myrtle leaf.

APPLEWOOD NAVY

18

True juniper, delivered with desert lime & yuzu. For the G&T purist.

Served w StrangeLove Tonic no.8, juniper berries & lime.

4 PILLARS OLIVE LEAF

17

Savoury. Dirty. Maybe even filthy. Bryony's prized choice.

Served w StrangeLove Dirty Tonic, black peppercorns, green olive & rosemary.

FREE LOVE SODAS

BOOZE-FREE. HAND-CRAFTED. BUBBLY GOODNESS.

PIÑA MATATA

8

Pineapple, elderflower, citrus & tiki bitters w rosemary.

Add Gold Rum \$5

EIFFEL 65

8

Blueberry, chai spice, tonic, citrus & aromatic bitters.

Add 4 Pillars Bloody Shiraz Gin \$6.



NON-ALCOHOLIC

SeedLip Non-Alcoholic Gin 10

45ml serve w botanicals. Premium tonic +\$2

Citrus - served w orange & cracked cinnamon.

Herbal - served w lime & basil.

Aromatic - served w lemon & mint.

Heaps Normal Quiet XPA - Non-Alcoholic XPA 7

Vinada Alcohol-free Sparkling Rosé 9

Vegan. Drinks like a French Rosé Champagne.

MOCKTAILS

THE VIRGIN MARGY 11

Agave, citrus blend & flake salt-rim.

SOUTHERN STARS 11

Fresh grapefruit juice, rhubarb, strawberry gum, bitters,
candied grapefruit salt rim, citrus & soda.

HIDDEN DRAGON 11

Toasted rice, ginger, orange, cinnamon & foam.

[Contains legumes.]

TRADE WINDS 11

Coconut, lemon myrtle, passionfruit, lime & bitters.

ON CLOUD NINE 11

Rhubarb, strawberry gum, lemon, aromatic bitters, foam.

[Contains legumes.]

THE DEEP STATE 11

Espresso, stout reduction, black walnut & cacao bitters,
orange twist.

SUNKISSED SPRITZ 14

Lyre's Italian Spritz, Alcohol-free Sparkling Wine, soda.



HAPPY HOUR

(4-5PM WEEKDAYS / 12-3PM SAT & SUN)

HOUSE TAP BEERS

6

Schooner of all tap beer (excludes premium taps).

HOUSE WINE

6

Glass of house white, rosé, red or sparkling wine.

COCKTAILS

12

Margarita, Aperol Spritz, Dark 'N' Stormy, Negroni,
Espresso Martini, Lychee Martini

FREE LOVE SODAS [BOOZE-FREE]

5

Piña Matata or Eiffel 65.

Add spirit \$5.

SPIRITS

6

House vodka, rum, gin, whisky or tequila w mixer.

BBQ WINGS

10

Smoky BBQ wings.

TACO PLATES (2 IN A SERVE)

15

Tacos of your choice. Chicken, beef, fish or
pumpkin.



PUBLIC HOLIDAY & SUNDAYS

Hi there fine folks, we charge a 10% surcharge on Sundays and Public Holidays. Public Holidays feature no deals or Happy Hour. Thanks for your understanding.

WEEKLY SPECIALS

TUESDAY

Holy Burrito Tuesday.

\$20 any Burrito & house beer, wine or Free Love Soda.

WEDNESDAY

Snitty VS Parmy.

\$16 Chicken/Tempeh Schnitty, \$18 Chicken/Tempeh Parmy

THURSDAY

Thirsty Thursday.

All 'Happy Hour' cocktails \$12 all night.

FRIDAY

Good vibes Friday.

3pm open, extended Happy Hour 3pm - 5pm.



SATURDAY

Let it all hang out.

12pm-3pm - all Burgers w fries \$15, plus Happy Hour.

DJ from 7pm.

SUNDAY

Easy like Sundays.

12pm-6pm - Sunday Roast - weekly rotating meat

[Pork/Lamb/Beef], or Nut Roast [Vegan & GF]. \$25 till sold out.

Muso from 4:30pm.

The logo for 'STOWAWAY' features the brand name in a bold, black, sans-serif font. Above and below the text are decorative, symmetrical flourishes that resemble stylized wings or floral motifs.