

DRINKS MENU

# SWIGS & SWILLS



  
**STOWAWAY**  


# TAP BEER / CIDER

Fresh is Best Lager	8.5
4 Pines Kolsch - German-style Golden Ale	8.5
Stone & Wood - Pacific Ale	9
Grifter Pale Ale - Australian Pale Ale	8.5
Orchard Thieves Apple Cider - 100% real apples	9
5 rotating taps ( <i>please check them out at the bar</i> )	(n/a)



# BY THE BOTTLE/CAN

Peroni Italian Lager	8
Corona	8
Hahn Super Dry	8
VB Tinnie	6
Asahi Soukai - Mid Strength Lager 3.5%	7
Boags Light 2.5%	7
Quiet XPA - Non-Alcoholic XPA	7
Coopers Non-Alcoholic Lager	5.5
Grifter 375ml Cans - Killer Selection ( <i>just ask the staff</i> )	8
Brookvale Union Ginger Beer Can 375ml	9
Young Henrys Cloudy Apple Cider Can 375ml	9

# WHITE WINE & ROSÉ

G B

<b>Queen of Sierra Ambar 2019 (OF, V)</b>   Sierra Nevada, California <i>Orange. Organically farmed in California. Floral, ginger &amp; lavender. Mouth puckeringly chewy. Wild &amp; fun. .</i>	14	52
<b>The Upstarts Pinot Grigio 2019</b>   Orange, NSW <i>Sustainable farming. Light. Fresh. Pear &amp; Apples. Clean.</i>	9	36
<b>Scout Riesling 2019 (V)</b>   Waipara, NZ <i>Fresh, flinty, floral aromas with a creamy, nougat palate. Hints of spice. Yum. Vegan.</i>		53
<b>Walnut Block Collectables Sauvignon Blanc 2019 (CO, V)</b>   Marlborough, NZ <i>Lively &amp; Powerful. Tropical fruits &amp; citrus. Exotic. Certified organic &amp; vegan.</i>	11	44
<b>Crittenden Estate 'Gepetto' Chardonnay 2018 (V)</b>   Mornington Peninsula, VIC <i>Fleshy, flinty, citrus &amp; mineral. Sustainable. Vegan &amp; delicious.</i>	12	48
<b>Death by Semillon by Usher Tinkler 2020 (N, OF, PF)</b>   Hunter Valley, NSW '19 <i>Orange wine. Preservative free. Bruised apples, dry &amp; racy. Delicious.</i>		50
<b>Sigurd Chenin Blanc 2020 (V)</b>   Eden Valley, SA <i>Biodynamic. Apple, pear &amp; spice &amp; Russian oak. Yum.</i>		60
<b>Domaine De La Motte 2017</b>   Chablis, France <i>Classic. A modern twist of oak. Textural. Rich. Beautiful.</i>		75
<b>Krinklewood Chardonnay 2018 (B)</b>   Hunter Valley, NSW <i>Biodynamic. Apple blossom, caramel &amp; delicate oak. Yum.</i>		65
<b>Chateau Peyrassol Rosé 2019</b>   Provence, France <i>Licks of pears, apples &amp; lemons. Crisp. Fresh.</i>		55
<b>Les Jemelles Rosé 2019</b>   Pays d'Oc, France <i>Light &amp; ripe. Hints of strawberry &amp; cherry. Classic French.</i>	12.5	50



# RED WINE

G B

<b>Nunc Pinot Noir 2019 (V)</b>   Yarra Valley, VIC	13	49
<i>Light, juicy &amp; bright. Cherry, red berry. Minimal intervention.</i>		
<b>Amrit Rosé De Saignee 2019 (V)</b>   Mornington Peninsula VIC	14	54
<i>Chilled skin contact pinot noir rose. Raspberry &amp; strawberry.</i>		
<b>Athletes of Wine Pinot Noir 2018 (V)</b>   Macedon Ranges, VIC		58
<i>Aromatic Pinot Noir with textural, creamy feels. Vegan.</i>		
<b>Te Kano Pinot Noir 2017 (OF, V)</b>   Central Otago, NZ		63
<i>Organically farmed. Supple. Dark cherry, mocha &amp; plum.</i>		
<b>Childish Wines Polly Sangiovese 2018 (V)</b>   Adelaide Hills, SA		57
<i>Plummy. Berry. Savoury. Sessionable. Fun. Vegan.</i>		
<b>Usher Tinkler Shiraz/Pinot Noir 2019 (OF, V)</b>   Hunter Valley, NSW		49
<i>Bright, fresh &amp; crunchy. Juicy red berry. Lick of char.</i>		
<b>Allora Rosso 2018</b>   King Valley, VIC	10	38
<i>Vibrant. Medium. Black cherry, vanilla, spice &amp; structure.</i>		
<b>Vanguardist Grenache 2019 (B, V)</b>   McLaren Vale, SA		70
<i>Red. Exquisite. Raspberry, dried rose &amp; spice. Biodynamic.</i>		
<b>Moon Baby Shiraz 2019 (OF) (V)</b>   Heathcote, VIC	13	49
<i>Soft. Elegant. Blueberry, blackberry, spice. Restrained. Bloody delicious. Organically farmed.</i>		
<b>Tomero Arido Malbec 2018 (OF)</b>   Mendoza, Argentina		52
<i>Organically farmed. Blackcurrant. Vanilla. Plummy.</i>		
<b>Rebirth Shiraz 2020 (PF, OF, V)</b>   Hunter Valley, NSW		55
<i>Natural. Preservative free. Mulberries. Savoury notes.</i>		
<b>Mitolo GAM Shiraz 2016 (V)</b>   McLaren Vale, SA		85
<i>Serious juice. Rich, earthy &amp; savoury. Black fruit &amp; dusty tannin.</i>		



# HAPPY WAGON WINES

G B

## WILD, SUSTAINABLE & SMALL BATCH PICKS

<b>Year Wines Noodle Juice 2020 (V)</b>   McLaren Vale, SA	41
<i>Fun blend of Grillo &amp; Arneis that has a little funk to it. Citrus, apple &amp; honeydew fruits. Sustainably farmed &amp; vegan.</i>	
<b>Amrit Sauvignon Blanc 2020 (V)</b>   Mornington Peninsula VIC	58
<i>Candied fruit &amp; jalapeno on the nose. Super interesting Sauvignon Blanc w 50% skin contact &amp; aged in French oak.</i>	
<b>Sigurd Rosé 2020 (V,OF)</b>   Barossa Valley, SA	48
<i>Grenache, Carignan, Muscat, Sauvignon Blanc &amp; Pinot Gris. Aromatic &amp; dry. Organically farmed. Vegan</i>	
<b>Konpira Maru Lord Admiral Red Stubby</b>   2019 (V)   Western Zone, VIC	25
<i>Half bottle 375ml. Cool climate cabernet w pinot meunier, pinot noir &amp; chardonnay. Think berries, rose petals &amp; rhubarb. Super easy drop. Vegan..</i>	
<b>Year Wines Sausage in Bread Red 2020 (PF, V)</b>   McLaren Vale, SA	41
<i>Grenache, Mataro. Easy red. Slurpable but slightly bitter w sour cherry &amp; tangy notes. Preservative free. Vegan.</i>	
<b>Fikkers Pinot Meunier 2019 (OF, V)</b>   Yarra Valley, VIC	59
<i>Red. Small batch, sessionable &amp; fresh. Strawberry &amp; cream. Mellow. Savoury backbone. Organically farmed &amp; vegan.</i>	
<b>Somos Aglianico 2019 (B, V)</b>   McLaren Vale, SA	63
<i>Red. So much yes in one glass. Full of flavour, spice &amp; a sprinkle of tannin. Moreish. Biodynamic &amp; vegan.</i>	
<b>Le Petit Mort Rosso 2019 (OF, V)</b>   Granite Belt, QLD	56
<i>Red. Too good not to drink. Neb &amp; Barbera. Savoury, structural &amp; fleshy. Organically farmed &amp; vegan. Great booze.</i>	



# BUBBLES

G B

**Redentore Prosecco 2018 (PF)** | Redontore, Italy 55

*Classic Italian. Pear, candied citrus & jasmine. Preservative free.*

**Allora Prosecco NV** | King Valley, VIC 10 39

*Sparkling off dry bubbly. Perfect for parties.*

**Sassafras Ancestral Sparkling 2019 (V,PF)** | 55

Tumbarumba, Canberra

*Sparkling. Green apple, lemon pith, stone fruit & creamy hints. No sulphites added. Vegan*

**Larmandier-Bernier Champagne NV (B,V)** | France 140

*100% Chardonnay. Almond, dried flower, lemon confit, chamomile & mint. A textural, expressive delight.*

**Laurent Perrier Millesime Champagne 2006 (V)** | 171

France

*Chardonnay & Pinot Noir. Delicate, subtle, toasty. Dried fruit & almonds. Great range & complex. A distinguished drop. Vegan.*

# PORT

G B

**Dutschke Bourbon Barrel Tawny Port NV** | Barossa 14

Valley, SA

*Tawny aged in charred bourbon barrels from Kentucky.*



## WINE DELIVERY ANYONE?

*Love the wine list? Go to [HAPPYWAGON.COM.AU](http://HAPPYWAGON.COM.AU) to get our sustainable wines delivered. Happy Days.*

# STOW COCKTAILS

CREATIVELY CONCOCTED FROM OUR BRAINS FOR YOUR LIPS

---

## ASTRAL LOVE NEST

18

*A cosmic drink topped up with subtle innuendo & starry vibes.*

Coconut-washed gin, cucumber syrup, clarified lime juice & Butterfly Pea flower.

---

## BEETLE JUICE

18

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

Joseph Cartron mango liqueur, Bacardi, Dolin Blanc, passionfruit syrup & lime juice.

---

## HOLY BLOODY MARIA

18

*Flashes of heat burn through Maria when Mario enters the room.*

Coriander-infused Tequila, tomato juice, lime juice, chipotle & worcestershire mix, tomato/paprika salt-rim.

---

## DO YOU DISCO?

18

*A little frothy, a little nutty & a whole lotta of pink for flair.*

Brookie's Mac, Kraken, lemon juice, agave, pink Pitaya powder & aquafaba. *[Contains legumes]*

---

## FULL MOON HOWLER

18

*Raising 2021 through the roof.*

Rooster Rojo Reposado, Dolin Blanc, Suze, Creme de Cacao & orange peel.

---

## HELL BENT

18

*Cowboy boots, tats & Akubra mandatory.*

Manly Spirits Terra Firma, Kahlua, Vanilla Vodka, Dark Creme de Cacao, espresso & grated dark chocolate.

---

# MARGARITAS

## FRESHWATER'S TRUE LOVE AFFAIR

---

### CLASSIC MARG

17

Rooster Rojo Reposado, Joseph Cartron triple sec, lime juice & a touch of agave.

---

### JALAPEÑO MARG

18

Jalapeño-infused Rooster Rojo Blanco, Joseph Cartron triple sec, lime juice, jala-salt rim & a touch of agave.

---

### COCO MARG

19

Coconut-washed Rooster Rojo Blanco, Joseph Cartron triple sec, lime juice, coconut-salt rim & coconut syrup.

---

### PUERTO SUNSET

19

Vida Mezcal, orange juice, Joseph Cartron triple sec, touch of agave, chilli-salt rim.

---

### PALOMA

18

Grapefruit sherbet, Rooster Rojo Blanco, soda, candied grapefruit salt rim.

---

### LOCALS KNOW BEST

17

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

---

### THE CADILLAC

25

Don Fulano Añejo, Grand Marnier, lime juice w a gold-salted rim. *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.*





# MEMORY LANE

---

## MILO MELTER

18

Espresso, Kahlua, Frangelico, vanilla vodka, Stow's Milo syrup. Sprinkled w extra Milo- for good measure.

---

## APPLE & PEAR CRUMBLE MARTINI

19

Vanilla vodka, Fireball whisky, Merlet pear, Massenez apple, apple juice w cinnamon/cream float.

---



## DID YOU KNOW WE DELIVER?

We deliver food, wine, beer & cocktails to your door! Please head to [STOWAWAYBAR.COM](http://STOWAWAYBAR.COM) for when you fancy rocking out in your PJs but need a little Stow at home goodness.

# GIN&TONIC

45ML GIN SERVED W PREMIUM TONIC AND EXTRAVAGANCE

---

## POOR TOM'S STRAWBERRY

15

*Fruity and floral. Australian pink gin. Utterly refreshing.*

Served w FeverTree Naturally Light Tonic, cucumber, rose water and dehydrated strawberries.

---

## MANLY SPIRITS AUSTRALIAN DRY

16

*Saline & fresh. Reminiscent of an afternoon by the beach.*

Served w StrangeLove Coastal Tonic, Native Finger Lime and mint leaves.

---

## ADELAIDE HILLS DESERT

17

*Citrus and spice. Australian outback displayed in elegance.*

Served w FeverTree Mediterranean Tonic, Solerno BloodOrange, dehydrated orange & cloves.

---

## 4 PILLARS BLOODY SHIRAZ

17

*Stow's wildcard. A beautiful marriage of 2 of life's finer things - gin & wine.*

Served w FeverTree Naturally Light Tonic, frozen blueberries and lemon slices.

---

## ADELAIDE HILLS CLASSIC

16

*Classic G&T. A salute to the English origins.*

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

---

## 4 PILLARS OLIVE LEAF

17

*Savory. Dirty. Maybe even filthy. For lovers of Martinis, olives and suavity.*

Served w StrangeLove Dirty Tonic, black peppercorns, olive and rosemary.

---

## GIN OF THE WEEK

n/a

*Ask the staff what our current imbibe of choice is.*

---

## 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.*



# MOCKTAILS

## THE VIRGIN MARGY

11

Agave, lime juice, adjusted orange juice, salt-rim.

## LIGHT 'N' SUNNY

11

Spiced falernum, lime, ginger beer, bitters, cloves.

## TOTALLY LEGIT SOUR

11

*Like a booze-free Amaretto Sour. Avo-seed Orgeat, lemon juice, aquaba, bitters. [Contains legumes]*

## PASH ME

11

Passionfruit syrup, adjusted orange juice, lime juice.

## NORTHSIDE

11

Fresh mint, cucumber syrup, lime juice. Straight-up.

## BRIGHT-EYED SPRITZ

11

Grapefruit sherbet, candied grapefruit salt rim, soda.

# NON OR LOW-ALCOHOL

## Seed Lip Non-Alcoholic Gin

10

*3 varieties - ask us. 45ml serve w botanicals. Prem. tonic +\$2*

## Pear Crumble Soda

4.5

*House-made Pear Soda, served w a sprinkle of cinnamon. Low sugar content*

## Monceau Pet Nat Kombucha 1% alcohol

8

*Blood Orange*

*Fuji Apple*



# HAPPY HOUR

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

---

**HOUSE TAP BEERS/CIDERS** 6

Schooner of all tap beer (excludes stouts & IPAs).

---

**HOUSE WINE** 6

Glass of house white, red or sparkling wine (excludes rosé).

---

**COCKTAILS** 12

Margarita, Aperol Spritz & Dark 'N' Stormy.

---

**SPIRITS** 6

House vodka, rum, gin, whisky or tequila w a soft drink mixer.

---

**ROSEMARY FRIES** 5

Chunky fries served with aioli.

---

**BBQ WINGS** 10

Smoky BBQ wings.

---

**TACO PLATES (2 IN A SERVE)** 15

Tacos of your choice. Chicken, pulled pork, fish or jackfruit.

---



## PUBLIC HOLIDAY & SUNDAY SURCHARGE

Hi there fine folks, we charge a 10% surcharge on Sundays and Public Holidays. Thanks for your understanding.