

FLINDERS LANE

Located in downtown Stamford, Flinders Lane is a modern kitchen & bar offering a creative menu with raw bar, small plates and seasonal entrées. As well as a sophisticated bar program with craft cocktails, an extensive wine list and boutique beer selection.

Flinders Lane showcases a cuisine where cultures collide in the most delicious way. Offering a dynamic seasonal menu highlighting local, fresh produce.

The name is a nod to the laneways of Melbourne and Australia's cultural heritage - the gritty urban enclaves where mainstream culture takes a back seat to allow for vibrant street art, unique galleries, edgy fashion, tiny cafes, and hidden bars.

Flinders Lane brings a classy edge to Stamford, offering an artistic culinary range that comes together under one roof in an industrial chic setting.

An ideal location for casual drinks, family dinners, special occasions and private events. Flinders Lane offers a daily happy hour, dinner seven nights and weekend brunch.

Flinders Lane also delivers and is equipped to cater your intimate party or large scale event.

FLINDERS LANE

Daily Happy Hour

4.00PM - 7.00PM

Bar

4.00PM - Late Night

Kitchen

5.00PM - 10.00PM Sunday - Thursday

5.00PM - 11.00PM Friday & Saturday

Weekend Brunch

11.00AM - 4.00PM

184 Summer Street
Stamford, CT 06902

Ph: 203. 323. 3137

info@flinderslane-nyc.com



Cuisine

Owner Chris McPherson & Executive Chef Brad Stewart; both Australian natives take inspiration from the cultures they have experienced throughout their global travels.

Flavors of South East Asia as well as the influences from the food of the British Settlers to Australia are united with a Mediterranean twist.

The cuisine features a wide array of fresh seafood and a multitude of seasonal fruits and vegetables combined with an International flare: No fussing, no overthinking, just bold, streamlined food made with the best ingredients available and a laser focus on flavor.

Guests are offered a variety of dining options. Bar snacks and share plates to enjoy at the open plan bar or the full a la carte menu is available in the dining room, kitchen counter and bar.

The menu is designed for guests to share courses and create their own experience. Featuring raw bar and small plates, grilled proteins with choice of seasonal side or composed entrées.

The craft cocktail program and unique wine selection has been carefully curated to pair with the seasonal menu.



FLINDERS LANE

SAMPLE MENU FALL / WINTER 2018

SMALL PLATES

OYSTERS on the half shell

GARLIC ROSEMARY FLATBREAD

mozzarella, confit garlic, green olive, rosemary

STEAMED EDAMAME seven spice, sea salt

FRIED ARANCINI BALLS crab, saffron, lemon aioli

SAUSAGE ROLLS pork sausage wrapped in puff pastry

AUSSIE LAMB STEAMED BUNS spiced yogurt, sour pickles

CHICKEN & LEMONGRASS DUMPLINGS ginger soy broth

CHICKEN WINGS orange bbq glaze, fried shallots

MEATBALLS veal, pork, ricotta salata, tomato

CHILI SALTED FRIED SHRIMP citrus aioli, arugula

FROM THE GRILL served with choice of sauce & side

SHRIMP ON THE BARBIE

ATLANTIC SALMON FILLET

YELLOW FIN TUNA STEAK

HALF HERB ROASTED CHICKEN

BONE IN POEK CHOP

LAMB LOIN CHOPS

NEW YORK STRIP STEAK

KANGAROO LOIN

SALADS

HOUSE GARDEN mixed greens, radish, apple, orange dressing

KALE & SQUASH quinoa, pumpkin seeds, lemon ceasar dressing

PEAR & ARUGULA pecorino cheese, avocado, radish, white balsamic vinaigrette

MAINS

SALT & PEPPER TOFU

bok choy, scallion, soy ginger broth

WAGYU BURGER

wagyu beef, swiss cheese, onions, lettuce, pickles

KANGAROO BURGER

horseradish mayo, pickled beets, caramelized

onions, arugula

BEER BATTERED FISH & CHIPS

beer battered cod, tartare sauce, mushy peas, lemon

SHRIMP FETTUCINI

red pepper pesto, peas, butternut squash, arugula

BRAISED LAMB CAVATELLI

braised lamb leg, tomato, pangritata

SIDES

HAND CUT FRIES mustard mayo

BRUSSEL SPROUTS truffle honey dressing

STEAMED WHITE RICE

ROASTED DELECTICA SQUASH dukkah spiced yogurt

Cocktails

The craft cocktail program puts a modern twist on the classics. The bar team source local, fresh and seasonal ingredients to pair with premium spirits. This approach to the beverage program complements the culinary vibes from the kitchen.

STORMY DANIELS

vanilla bean vodka, passionfruit, lime, prosecco

NOT SO PLAIN JANE

new amsterdam gin, fresh lime, cherry heering, pineapple

I'M IN LOVE WITH COCO

dewars scotch, yellow chartreuse, coconut, lemon

TIKI GOD

plantation pineapple rum, ginger, mango, fresh lime, grenadine, bitters

JACK FINDLAY

copper & kings brandy, combier, absinthe, fresh lemon

FLINDERS LANE

WILD WOMBAT

bumbu rum, orgeat, fresh lime, combier

MAMBO ITALIANO

cylinder vodka, strawberry, lemon, amaro, limoncello

EL DIABLO

pineapple & habenero infused tequila, mango, fresh lime, combier

SUMMER DOWN UNDER

sazerac rye, amaro, allspice liqueur, molasses, black walnut bitters

WINTER WARMER

crown royal vanilla, hot cider, amaro, molasses, bitters



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Weekend Brunch

Flinders Lane offers a lively brunch service in an industrial chic setting. The all day menu is simple yet sophisticated offering healthy, bright dishes.

Brunch is served Saturday & Sunday 11.00am - 4.00pm

Private & Semi-Private Brunch Bookings Welcome!

Sample Menu Fall/Winter 2018

NATURAL OYSTERS on the half shell

SAUSAGE ROLLS pork suasage, puff pastry, sambal mayo

TOAST WITH VEGEMITE & JAM sourdough or gluten free toast

HOUSE MADE TOASTED GRANOLA greek yogurt, berries, coconut

BUTTERED MUSHROOMS ON TOAST feta cheese, arugula, sherry vinegar

CHOCOLATE ESPRESSO FRENCH TOAST milo cream, blueberry

MAPLE BUTTERMILK PANCAKES

maple yogurt, mixed berry compote, hazelnut praline

SMASHED PEA & AVOCADO TOAST pasoched eggs, cherry tomatoes, dukkah

BIG AUSSIE BREKKIE eggs any style, mushrooms, roasted tomato, bacon, pork sausage, baked beans

HEIRLOOM TOMATO & BURRATA SALAD truffle soy dressing shallots

MEAT PIE OF THE DAY mixed greens, chutney

SEAFOOD CURRY LAKSA NOODLE SOUP prawns, crabmeat, rice noodles, bean sprouts, tofu, thai basil + add poached chicken

THE SUMMER SALAD ROLL lettuce, beets, tomato, carrot, sprouts, mayo

BBQ BEEF BRISKET SANDWICH pickled carrot & daikon, cilantro

FRIED CHICKEN SANDWICH pickles, sambal mayo, lettuce

KANGAROO BURGER beets, arugula, caramelized onion, horseradish mayo



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Private & Semi-Private Dining

Flinders Lane offers private & semi-private dining. The versatile space can accommodate up to 50pp seated. The range of food & beverage packages makes it perfect for casual and formal affairs; corporate events, birthdays, baby showers, graduations, rehearsal dinners and intimate weddings.

Dinner

Semi-Private 8pp1-20pp1 / Private 20pp1-50pp1

Packages begin at: \$45pp (3-Course Set Menu)

\$25pp (Non-Alcoholic Beverage + Draft Beer) Wine on Consumption

\$25pp per Hour (Non-Alcoholic Beverage + Draft Beer + Wine) Cocktails on Consumption

\$35pp per Hour (Non-Alcoholic Beverage + Draft Beer + Wine & Cocktails)

**Optional additions include: Cheese & Charcuterie, Raw Bar, Seasonal Sides and Custom Wine Pairing*

**Minimum Spends Apply*



Semi-Private Space



Private Space

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Cocktail Reception

Flinders Lane can accommodate 10-150pl for informal or formal cocktail & canapé receptions. Custom packages are available for small gatherings or larger private events.

Semi-Private Space 10-25ppl

Minimums begin at \$750.00

Bar Area 25-45ppl

Minimums begin at \$1500.00

Buy Out 45-150ppl

Minimums begin at \$6000.00

Sample Packages

Canapés

\$25pp per hour

Selection of six passed canapés

\$30pp per hour

Selection of eight passed canapés

Beverage Packages

\$25pp (Non-Alcoholic Beverage + Draft Beer) Wine on Consumption

\$35pp per Hour (Non-Alcoholic Beverage + Draft Beer + Wine & Cocktails)



Available Amenities

- Access to house music library, DJ or live music
- A/V Equipment available upon request
- The space can be separated into semi-private rooms for more intimate gatherings or reserved as a venue buyout for larger, lavish cocktail receptions

Booking Terms & Conditions

- Minimum Spends exclude 6.35% CT Sales Tax & Gratuity (5% Service Fee + Selected Service Gratuity)
- Any Shortfall in Minimum will be charged as Venue Fee



Catering

Flinders Lane provides catering services to a variety of industries and companies for lunch occasions, dinner parties, or special events. We tailor to accommodate all budgets, deliver and provide service staff if needed.

CHILLED & GRILLED SHRIMP

Tomato Chili Jam

CORONATION CHICKEN TEA SANDWICH

Raisins, Sliced Almonds, Celery

ARANCINI BALLS (VG)

wild mushrooms, black garlic mayo

AUSSIE LAMB & MANCHEGO CROQUETTES

manchego, parsley, marinara sauce

PULLED PORK STEAMED BUNS

pickled chipotle carrots, cilantro

CHICKEN & LEMONGRASS DUMPLINGS

ginger soy broth, crispy garlic

TAMARIND GLAZED WINGS

cilantro, crispy shallots, lime

MEATBALLS

veal, pork, ricotta salata, tomato

CHILI SALTED OCTOPUS

citrus mayo, smoked paprika, lemon

TUNA TARTARE

soy mirin dressing, ginger, cucumber, taro chips

VEGETARIAN SKEWERS (VG)

Watermelon & Feta

Roasted Butternut Squash, Lemon Feta

SAUSAGE ROLLS

Ground Pork Sausage wrapped in Puff Pastry

PARTY PIES

Steak and Mushroom , Lamb & Pea, Thai Chicken

COCONUT CURRY LAKSA

Lump Crab Meat in Fragrant Soup

COCONUT POACHED CHICKEN SALAD

Shaved Red Cabbage, Mint

RICE PAPER ROLLS

Avocado & Seaweed Salad

Smoked Tasmanian Sea Trout

Thai Beef Salad

SLIDERS

Lamb Harissa, Baby Arugula

Wagyu Swiss cheese, onion, lettuce, pickles

Kangaroo beets, arugula, caramelized onion, horseradish mayo

Fried Chicken pickles, sambal mayo, lettuce

Pulled Pork chipotle pickled carrots, cilantro

MINI FISH N' CHIPS

Beer Battered Fish, Chips

DESSERTS

Lemon Custard Squares

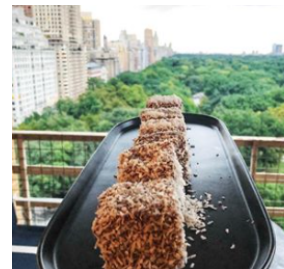
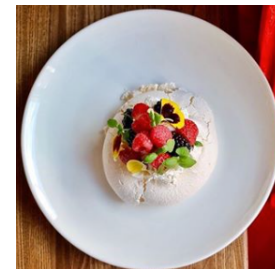
Lavender Pavlova

Strawberry Slice

Passionfruit Vanilla Slice

Mini Sticky Date Pudding

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