TO SHARE — SMALL PLATES

**Tomato and Grape Bruschetta**
Vine-ripened tomatoes, roasted grapes, olives and whipped feta cream cheese

**Crispy Vegetable Fritters**
Cauliflower, pumpkin, and onion fritters with furikake and seaweed mayo

**Pita and Dips**
Tangy roasted red pepper and creamy cannellini bean dip

**House-made Croquettes**
Leek and mushroom croquettes

**Popcorn Chicken Duo**
Crispy fried chicken served half-and-half with spiced curry and five-spice blends

**Spam Fries**
With Sriracha aioli

**Sweet Chilli Poppadom**
Crispy poppadom bites

FRIES

**Rosemary & Garlic**

**Truffle & Seaweed Mayo**

NACHOS

**Classic**
Guacamole and cherry tomato salsa

**The King’s Nachos**
Jerk chicken, grilled onions, buttered corn, black beans, mozzarella, guacamole, salsa

GRILLED CHEESE SANDWICHES

**Just Cheese**
Gruyère, gouda, cheddar on sourdough toast

**Date Bacon Jam & Cheese**
Signature date bacon jam, gruyère, gouda, cheddar on sourdough toast

**Steak, Onions & Cheese**
Striploin steak, grilled onions, gouda, cheddar on sourdough toast

SWEET TREATS

**Nougat Glacé**
House-made iced nougat, almond praline and cherry coulis

**Fudgy Snickers Brownie**
Dark chocolate brownie, snickers, hazelnut gelato, salted caramel

**Affogato**

**Selection of Gelato**
**BRUNCH AND BITES**
11AM TO 5PM, SAT AND SUN

---

**HEARTY MAINS**

**Avocado Toast** 16
Avocado, whipped feta, cherry tomato salsa, sourdough and two sunny-side ups

**Hearty Breakfast Skillet** 18
Potato hash with breakfast pork sausage, red peppers, sharp cheddar and two sunny-side ups

**Smoked Salmon on Toast** 19
Smoked salmon, whipped feta, truffled red date oil, sourdough and two sunny-side ups

**Truffled Honey Croque Madame** 22
Shaved ham, truffled honey, gruyère, maasdam, and two sunny-side ups on brioche

**Spicy Italian Sausage Rigatoni** 17
Pasta with roasted cherry tomatoes, garlic and fennel sausage

**Spiced Apple French Toast** 18
Spiced apples, signature nutty maple bacon, salted caramel

**Add-ons (per item)** 6
Signature nutty maple bacon, pork sausage, smoked salmon, avocado

---

**FRIES**

**Rosemary & Garlic** 9

**Truffle & Seaweed Mayo** 11

---

**TO SHARE – SMALL PLATES**

**Crispy Vegetable Fritters** 9
Cauliflower, pumpkin, and onion fritters with furikake and seaweed mayo

**House-made Croquettes** 11
Leek and mushroom croquettes

**Popcorn Chicken Duo** 14
Crispy fried chicken served half-and-half with spiced curry and five spice blends

**Sweet Chilli Poppadom** 4.5
Crispy poppadom bites

---

**TO SHARE – PLATTERS**

**Camembert Brûlée** 23
Baked whole camembert with roasted grapes, crisp pear, and crostini

---

**SWEET TREATS**

**Selection of Gelato** 6.5

**Affogato** 8.5

**Nougat Glacé** 10
House-made iced nougat, almond praline and cherry coulis

**Fudgy Snickers Brownie** 10
Dark chocolate brownie, snickers, hazelnut gelato, salted caramel sauce
SIGNATURE COCKTAILS

**Code(names) Red**  
Red wine, rum, crushed berries, fresh orange juice  
16 gls / 48 jug

**Forbidden Fruit**  
Honey umeshu, gin, passion fruit, fresh calamansi juice, orange peel  
16

**(Pine)apples to (Pine)apples**  
Cachaca, fresh pineapple juice, English Breakfast tea, mint  
15

**Love Letter**  
Pandan-infused gin, fresh baby coconut  
16

**Twilight Struggle**  
Vodka, kahlua, double-shot espresso  
16

**Potions Explosion**  
Blue curaçao, gin, fresh pineapple juice, lemon  
17

CRAFT BEER & CIDERS

**Fucking Hell**  
4.9% | 330ml | Germany  
Crisp lager, fruity tropical hop finish  
$12

**Rye & Pint Sunday's**  
5.0% | 330ml | SG  
Pilsner, citrus and floral notes  
$13

**Blue Moon**  
5.4% | 355ml | USA  
Wheat beer, Valencia orange peel notes  
$12.5

**Brewlander Pride**  
5.5% | 330ml | SG  
Saison, lime zest and marmalade notes  
$13

**Hitachino Nest Yuzu Saison du Japon**  
5.0% | 330ml | Japan  
Saison brewed with sake yeast, yuzu notes  
$13.5

**Rye & Pint Punchin’**  
5.0% | 330ml | SG  
Pale ale, passion fruit aroma and light spice  
$13

**Rye & Pint Stargazing**  
4.5% | 330ml | SG  
Easy-drinking IPA with tropical notes  
$13

**Brewdog Punk**  
5.6% | 330ml | UK  
Hoppy IPA with explosion of grapefruit, pineapple and lychee  
$13

**Brewlander Love**  
6.5% | 330ml | SG  
Wild-yeasted IPA with pineapple, mango and passion fruit aromas  
$14

**Wychwood Blackwych**  
5.0% | 500ml | UK  
Smooth and smoky porter with aromas of chocolate and coffee  
$15

**La Chouette Cider**  
4.5% | 330ml | France  
Golden apple cider with caramel notes  
$13.5

**Royal Jamaican Ginger Beer**  
4.4% | 330ml  
With apricot and stone fruit aromas  
$12

BEER ON TAP

**Peroni 300ml**  
9

**Peroni 500ml**  
13

CRAFT BEER BUCKET  
Mix and match any 5 for $60!
DRINKS
ALL DAY, EVERY DAY

WINES BY THE GLASS

Misty Cove Sauvignon Blanc  11 / 47
New Zealand | Notes of nectarine, rock melon, feijoa and lime zest

Buronga Hill Cabernet Sauvignon  11 / 45
Australia | Rich dark cherry and blackberry aromas with hints of cinnamon and vanilla

WINES BY THE BOTTLE

Bellussi Prosecco DOC Extra Dry  52
Italy | Crisp and fruity

Magpie Estate The Salvation  53
Gewurztraminer
Australia | Semi-sweet with lychee, citrus and a touch of musk

Misty Cove Pinot Noir  50
New Zealand | Easy-drinking red with notes of dark cherry, plum, clove and nutmeg

Three Rings It's Magic Shiraz  60
Australia | Full-bodied wine with a palate of dark and rich chocolates, leather and spice

Santero Sparkling Moscato  46
Italy | Fragrant, fruity and pleasantly sweet

COFFEE, TEA & MORE

Locally Roasted Coffee from Dutch Colony
Brazil Fazenda Recreio and Sumatra Mandheling

Espresso / Long Black / Americano  4
Cappuccino / Latte / Flat White / Mocha  5
Iced Latte / Iced Americano  6

Hot Chocolate  6

Pot of Tea from Teapigs  6
English Breakfast / Darjeeling Earl Grey / Popcorn Green Tea / Rooibos Crème Caramel / Rhubarb & Ginger / Chamomile

Iced Tea of the Day  6.5

Shaken Pineapple Iced Tea with Mint  7.5

Fresh Baby Coconut  6.5

Freshly Pressed Juice  6.5
Orange / Honey Pineapple

Coke / Coke Zero  4