

Food and Beverage

STARTERS

SOUP OF THE DAY \$6.80
Served with sliced toasted light rye

'W' SALAD \$14.80
Fresh watermelon, strawberries, japanese cucumber, carrot, feta cheese, savoury dacquoise, Australian mesculin mix, balsamic vinaigrette dressing

GRILLED CHICKEN SALAD \$14.80
Grilled chicken breast, sliced avocado, japanese cucumber, carrot, feta cheese, Australian mesculin mix, house made honey mustard dressing

DUMPLING PLATTER (WAITING TIME 15MINS) \$9.80
Deep fried pork and apples dumpling and pan fried cabbage and mushroom dumplings. Served with home blend chilli oil

CREAMED MUSHROOM & CARAMELISED ONION \$9.80
BRUSCHETTA
Sliced mushroom, cream, marsala wine, fresh thyme, caramelised onion, light rye bread

ADDITIONAL BOOSTER:
Sous vide poached egg \$1.50 : Portobello mushroom \$2 : Pan seared chicken \$3 :
Smoked salmon \$4

LIGHT BITES

HAM & CHEESE CROISSANT \$8.80
Country ham, sliced American cheddar, butter croissant

GRILLED CHEESE SANDWICH \$8.80
Five cheese Mornay sauce, shredded mozzarella, brioche, unsalted French butter

88 FRIES \$8.80
Thick cut fries, truffle mayo

DEEP FRIED PORTOBELLO MUSHROOM \$8.80
Served with Lime mayo

YAKINIKU CHICKEN POPPER \$8.80
Marinated chicken bites, furikake, bonito flakes, lime mayo

LUNCHEON FRIES \$8.80
Luncheon meat, lime mayo, furikake



BRUNCH TILL 5 PM

CHEF'S RECOMMENDATION

SIGNATURE TRUFFLE OMELETTE \$14.80
Sauté shiitake and white button mushrooms, Italian black truffle paste, 3 eggs, shredded mozzarella cheese, mesclun salad, maple butter, brioche toast

BIG EATER \$18.80
2 eggs scrambled, sous vide poached OR sunny side, 2 streaky bacon, creamed mushrooms, sliced avocado, hash brown, Australian mesculin mix, honey mustard dressing, roasted cherry tomato, toasted brioche, whipped maple butter

LITTLE EATER \$9.80
2 eggs scrambled, sous vide poached OR sunny side, roasted cherry tomatoes, mesclun salad, maple butter, brioche toast

HAM & CHEESE OMELETTE \$12.80
3 eggs, diced country ham, shredded mozzarella, Australian mesculin mix, honey mustard dressing, roasted cherry tomato, toasted brioche, whipped maple butter

EGGS & SMOKED SALMON \$14.80
3 eggs scrambled, Norwegian cold smoked salmon, lemon yogurt sauce, butter croissant

HAM, CHEESE & EGGS CHIVE CREPE \$10.80
Sliced country ham, 3 scrambled eggs, mozzarella cheese, chive crepe

BRUNCH TILL 5 PM

*SIGNATURE AVOCADO RICOTTA TOAST \$10.80
House made lemon ricotta cheese, avocado puree, toasted light rye bread, sous vide poached egg, Australian mesculin mix, honey mustard dressing

BREAKFAST BURGER \$14.80
Streaky bacon, sliced tomato, hash brown, sliced avocado, portobello mushroom, Australian mesculin mix, honey mustard dressing, roasted cherry tomato, buttered brioche bun

CHEF'S RECOMMENDATION

PANDAN BLUEBERRY HOTCAKES \$11.80
3 Pandan hotcakes, fresh blueberry, grated coconut, gula melaka syrup, fresh fruits (Waiting time 15mins)

PANDAN HOTCAKES \$10.80
3 Pandan hotcakes, grated coconut, gula melaka syrup, fresh fruits

HOTCAKES & BACON \$11.80
3 Japanese hotcakes, fresh fruits, maple syrup, unsalted French butter, streaky bacon

HOTCAKES \$9.80
3 Japanese hotcakes, fresh fruits, maple syrup, unsalted French butter

UNICORN STACKED HOTCAKES \$14.80
Pink raspberry, purple beetroot, green pandan, orange carrot and cream vanilla hotcakes, meringue unicorn horn, ice cream, assorted chopped nuts, fresh fruits (Available Sat & Sun only)



MAINS

BEEF BURGER \$16.80
230g burger patty, American cheese, pickled mayonnaise, sliced tomato, lettuce, buttered brioche bun. Side of fries

DUMPLING & SOMEN \$14.80
Deep fried pork and apples dumpling, genmaicha tea broth, somen (Served cold)

CHICKEN GUMBO \$14.80
Chicken leg, cajun gumbo, lemon infused mashed potato, mesclun mix (Waiting time 20mins)

CHEF'S RECCOMENDATION

BACON MAC & CHEESE \$15.80
Five cheese mornay sauce, streaky bacon, orecchiette (Waiting time 15mins)

YAKINIKU CHICKEN GOMA ANGEL HAIR \$14.80
Marinated chicken meat, furikake, shaved bonito, sesame seeds, soy, angel hair pasta

MAINS

SAMBAL PRAWN RISOTTO \$10.80
Fresh tiger prawn, arborio rice, sambal belacan, cream

PUMPKIN RISOTTO \$13.80
Pumpkin puree, garlic confit, white wine, cream, arborio rice, sous vide poached egg, crisp herb sourdough

STEAK & BEANS \$16.80
200g US Striploin, fava bean puree, browned butter shallot

FISH & CHIPS \$16.80
Battered dory fillet, curried passionfruit sauce, fried chips, mesclun mix



THE WILD LIST

ERDINGER Dunkel	(H/H) \$ 12.00, \$15.00
ERDINGER Weisbier	(H/H) \$ 12.00, \$15.00

COFFEE

ESPRESSO/DOUBLE Single espresso/ Double espresso	\$4, \$4.70
LONG BLACK (HOT) Double espresso + hot water	\$4.50
LONG BLACK (ICED) Double espresso + hot water	\$5.50
MACCHIATO Single espresso + frothed milk 3oz	\$4.50
PICCOLO Single espresso + frothed milk 5oz	\$4.50
LATTE (HOT) Single espresso + frothed milk 7oz	\$5.50
LATTE (ICED) Single espresso + frothed milk 7oz	\$6.50
FLAT WHITE Single espresso + frothed milk 6oz	\$5.00
CAPPUCCINO (HOT) Single espresso + foamy milk 7oz	\$5.50
CAPPUCCINO (ICED) Single espresso + foamy milk 7oz	\$6.50
MOCHA (HOT) Chocolate + Single espresso + frothed milk 7oz	\$6.00
MOCHA (ICED) Chocolate + Single espresso + frothed milk 7oz	\$7.00
COCONUT LATTE	\$6.50
COLD BREWED COFFEE Black	\$6.50
COLD BREWED COFFEE White	\$7.00
FLAVOURED COFFEE (BOTTLED) Hazelnut/French Vanilla	\$8.00
ICED SALTED CARAMEL LATTE Salted caramel syrup + double espresso + ice-cream + caramel drizzle	\$9.00
ICED COCO BLACK Double espresso + coconut water	\$7.00
ADD EXTRA SHOT	+\$0.70
ADD SYRUP Vanilla / French Vanilla / Salted Caramel / Mint / Hazelnut / Toffee Nut	+\$0.70
ADD ICE-CREAM	\$2.50



ORGANIC

ZESTY LAVENDER (ICED) Organic lavender infused drink with hint of lemon	\$7.00
SERENITY TEA (ICED) Organic Lavender and Rose bud	\$8.50
HONEY LEMON (HOT) Raw honey with lemon	\$5.50
HONEY LEMON (ICED) Raw honey with lemon	\$6.50

TEA

TEA ESSENTIALS (HOT) Green Tea / Chamomile / Earl Grey / English Breakfast / Ginger/ Peppermint / Lemon Tea	\$5.00
TEA ESSENTIALS (ICED) Green Tea / Chamomile / Earl Grey / English Breakfast / Ginger/ Peppermint / Lemon Tea	\$6.00
CHAI LATTE (HOT) Chai Spice + frothed milk	\$5.50
CHAI LATTE (ICED) Chai Spice + frothed milk	\$6.50
MATCHA LATTE (HOT) Japanese matcha + frothed milk	\$5.50
MATCHA LATTE (ICED) Japanese matcha + frothed milk	\$6.50
DIRTY CHAI LATTE (ICED) Chai spice + Single espresso + frothed milk	\$7.00

FRESHLY SQUEEZED

FRESH JUICES Orange/ Green Apple/ Watermelon	\$6.50
PINK MINT Freshly squeezed green apple + juicy watermelon + fresh mint	\$7.00
TROPICAL MINT Freshly squeezed orange + coconut water + fresh mint	\$7.00
GINGY COCO Ginger + coconut water + lemon	\$7.00
PINACOCONUT Pineapple Juice + coconut water	\$7.00

ICE TEA SOOTHERS

ICED TEA SOOTHERS Passionfruit / Citrus Peach	\$6.50
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ICE FIZZIES

ICED FIZZIES Mango Passionfruit / Citrus Peach	\$6.00
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