

drinks&co.

craft ales | boutique wines | artisanal spirits

SNACKS & TAPAS

- CLASSIC BRUSCHETTA** 9
rustic bread, pomodoro infused with basil & extra virgin olive oil
- RUSTIC POTATO** 14
slow cooked roasted idaho potato served with classic sweet & spicy brava sauce
- CRISPY CHICKEN KARAGE** 17
marinated in sake, soy sauce, ginger & garlic, served with fresh lemon wedge
- BEEF SLIDERS(3PCS)** 18
premium patty with toasted mini buns
- NACHO CHIPS SALSA** 14
sour cream, guacamole & cheese sauce
- FRESH TUNA TARTARE** 17
served with avacado & ponzu
- SALT & PEPPER SQUID** 16
crispy squid sauteéd with garlic, bird eye chili, black pepper corn, sugar & spring onion
- GRILLED SAUSAGES** 18
spicy chorizo, kurobuta pork served with mesclun salad & whole grain mustard
- CHICKEN QUESADILLA** 16
grilled cajun chicken, tomato salsa, sour cream, guacamole
- SATAY SELECTION(half a dozen)** 11
satay selection of chicken or beef served with peanut sauce, cucumber & onion
- CHICKEN WINGS(8PCS)** 16
deep fried chicken wings served with your choice of sauce: sriracha sauce, garlic aioli or honey chipotle
- SKINNY TRUFFLE FRIES** 15
- FRENCH FRIES** 12
- SWEET POTATO FRIES** 11

SIGNATURE BOARD

(to share for 2 or 4)

- COLD CUT CHARCUTERIE BOARD** 38/54
prosciutto de parma, spicy chorizo, pork salami & pork rillette served with pickled cornichons, whole grain mustard & crispy bread
- ARTISANAL CHEESE PLATTER** 32/50
selection of daily cheese served with grapes, quince & savoury biscuits
- MIXED MEAT PLATTER** 38/54
NZ lamb rack, Australian beef, chorizo sausage, chicken & beef skewer, mint yogurt, mixed olives, mesclun salad

SALADS & APPETIZERS

- ROASTED PUMPKIN SOUP** 11
crumbled feta cheese, pumpkin seeds & onion bread
- GRILLED PRAWN SALAD** 20
mesclun salad, mandarin orange, green apple
- BURRATA CHEESE & PARMA HAM SALAD** 24
arugula salad, parma ham, extra virgin olive oil, balsamic reduction
- BERRIES & AVOCADO SALAD** 17
assorted berries with homemade raspberry dressing
- PAN SEARED FOIE GRAS** 22
duck liver, spiced apple chutney, rustic bread, mixed berries
- GRILLED GREEN ASPARAGUS** 14
feta cheese crumble, brown butter
- GREEK SALAD** 14
feta cheese, cucumber, bell peppers, black olives & homemade dressing

all prices inclusive of GST & exclusive of 10% service charge

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MAIN COURSES

- AUSTRALIAN GRILLED RIB-EYE** 32
green asparagus, choice of potato-fries/mashed potato/baked potato, choice of sauce: red wine/onion gravy/peppercorn sauce
- AUSTRALIAN HOME STEAD SIRLOIN** 30
green asparagus, choice of potato-fries/mashed potato/baked potato, choice of sauce: red wine/onion gravy/peppercorn sauce
- NEW ZEALAND RACK OF LAMB** 34
ratatouille, potato wedges
- LAMB LEG CURRY** 22
served with a choice of onion bread or tortilla wrap
- BBQ BABY BACK RIBS (half/full rack)** 22/38
24 hours marinated pork ribs with home-made BBQ sauce, mesclun salad, french fries
- BANGERS & MASH** 28
kurobuta pork, toulouse sausage, creamy mashed potato, crispy onion ring & caramelized onion gravy
- PREMIUM BEEF BURGER** 24
Australian prime beef patty, smoked bacon, lettuce, tomato, cheese, onion marmalade, horseradish mayo, mesclun salad, truffle fries
- TIGER PRAWNS** 22
chorizo sausage, sautéed garlic, onion bread
- STEAMED WHITE CLAMS** 22
sautéed garlic, chili, white wine, rustic bread
- SEABASS & CHIPS** 24
beer battered sea bass, mesclun salad, home made tartar sauce, lemon wedges
- SEAFOOD AGLIO OLIO** 22
tiger prawns, white clams, squid, garlic confit, bird's eye chili
- CLUB SANDWICH** 19
focaccia bread, honey baked ham, smoked bacon, over easy egg, cheddar cheese, french fries

PIZZA

(home-made pizza dough)

- CLASSIC MARGHERITA** 19
home-made pomodoro sauce, mozzarella cheese, fresh basil
- HAWAIIAN** 20
honey, pineapple, smoked ham
- PEPPERONI** 22
mozzarella cheese, pomodoro sauce
- ASSORTED MUSHROOM** 24
truffle cream, wild mushroom, mozzarella cheese
- PROSCIUTTO DE PARMA** 26
mozzarella cheese, cherry tomato, arugula with balsamic glaze
- SMOKED SALMON** 25
lemon zest, dill cream, mozzarella cheese, arugula salad

SIDES/DESSERTS

- BAKED POTATO WITH BACON BITS** 8
SOUR CREAM & SPRING ONION
- STEAMED BROCCOLI/CAULIFLOWER** 8/7
- BASKET OF BREAD** 4
- MEDITERRANEAN OLIVES** 10
- SAUTEÉD WILD MUSHROOMS** 10
- CHOCOLATE LAVA CAKE** 13
- NEW YORK CHEESE CAKE** 12

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