

ALL DAY

CRUSHED FRUIT SODAS

MINT & LIME	GRAPEFRUIT & MINT
CUCUMBER & MINT	LEMON & GINGER
LYCHEE & LIME	MANGO & MINT

JUICES

GOODY GREEN
kiwi + cucumber + green apple

MELLOW YELLOW
pineapple + mango + orange

ALRIGHT ORANGE
orange + carrot + apple + ginger

LIME / CRANBERRY / FRESH ORANGE JUICE

FLOATS

COKE • CREAM SODA • ROOT BEER

SHAKES

MEXICOCO dark chocolate, coconut milk, chili
CARAMELLO salted caramel, milk, ice cream

BANANARAMA banana, milk, agave
OREO oreos, milk, ice cream

APERITIFS

CHAMPAGNE AYALA BRUT

PROSECCO
SANTA MARGHERITA PROSECCO BRUT, veneto, italy

WINE

PINOT NOIR
OAKRIDGE 'OVER THE SHOULDER', yarra valley, australia

MONASTRELL
NAUTA CRIANZA, alicante, spain

SHIRAZ
PIRRAMIMMA 'STOCK'S HILL', mclaren vale, australia

MALBEC
ALTOS LAS HORMIGAS 'CLASICO', mendoza, argentina

RIESLING
PENFOLDS AUTUMN RIESLING, eden valley, australia

SAUVIGNON BLANC
TABALI 'PEDREGOSO', limari valley, chile

PINOT GRIS
HUGEL 'CLASSIC', alsace, france

CHARDONNAY
DOMAINE SEGUINOT-BORDET CHABLIS, burgundy, france


ROSÈ
BERTAÏNE ET FILS, languedoc, france


MENU


HARDING GIN SODAS

 **POOLSIDE COOLER**
hendricks, cucumber, tabasco kick

 **SIP 'N THYME**
sipsmith, peach puree, thyme


 **SICILIAN RANSOM**
ransom old tom, cold brew espresso, tonic


 **STRAWBERRY NO.4**
four pillars rare dry, fresh strawberries, mint


 **GOLDIE LAWN**
geranium, honey chamomile, la fea parisienne absinthe


PS. CLASSICS


 **WHITE BOUQUET SANGRIA**
marques de riscal verdejo, lychee, longan, white chrysanthemum flowers, rambutan, lemon soda


 **ROSÉ & BERRIES SANGRIA**
marques de riscal rosé, seasonal fruits, rose buds, mixed berries, lemon soda

 **BLOODY MARY**
our ps bloody mix with vodka & lime

 **APEROL SPRITZ**
aperol, prosecco

 **PINA COLADA**
appleton estate, coconut cream, pineapple juice

 **PS. MOJITO**
appleton estate white rum, fresh mint, soda, fernet branca

 **SINGAPURA SLING**
bombay sapphire, appleton estate, housemade mixed berries shrub, orgeat syrup, pineapple juice & soda

 **PS. MARGARITA**
sauza tequila, cointreau & lime

 **ESPRESSO MARTINI**
vodka, kahlua & ps blend espresso

BEER

MAC'S GREAT WHITE CLOUDY
wheat beer, new zealand

ST BERNARDUS WITBIER
wheat beer, belgium

STONE & WOOD
summer ale, australia

COOPERS
pale ale, australia

LITTLE CREATURES
pale ale, australia

BREWDOG PUNK
ipa, scotland

BREWDOG PITCHBLACK HEART
stout, scotland

BIRRA MORETTI
lager, italy

TIGER
lager, singapore

PIPSQUEAK
cider, australia

SOUPS

V SPICED BUTTERNUT PUMPKIN

coriander, lime, ginger

V PORTOBELLO MUSHROOM

fresh watercress, truffle oil

TO START OR SHARE

PS. TRUFFLE SHOESTRING FRIES

truffle oil, grated parmesan, parsley

PS. CHUNKY FRIES

tamarind chilli dip, kaffir lime aioli & smokey bbq sauce

CRISP & THREE DIPS

toasted turkish, crispy baguette, ciabatta thins, grissini, homemade dips

V CRUSTY BLACK GARLIC BREAD

SPECIALITY SANDWICHES

CROQUE MONSIEUR

smoked ham, montreux gruyère, rustic bread

CROQUE MADAME

smoked ham, montreux gruyère, fried egg, rustic bread

PS. CLUB

toasted turkish, bacon, chicken, fried egg, cheddar, creamed spinach, tomato relish, gherkins, cranberry vinaigrette greens

CHARGRILLED CHUNKY PRAWN

spiced pickled mango, kaffir lime aioli, shoestring fries, house sourdough

PS. STEAK

sliced 400+ day grain-fed sirloin, house sourdough, grilled onions with ginger garlic-teriyaki glaze, shoestring fries

SALADS

PS. HOUSE

fresh greens, rocket, cherry tomato, cucumber, edamame, ginger miso chilli dressing

SUPERFOOD

blueberries, roasted almonds, sunflower seeds, goji, baked pumpkin, quinoa, broccoli, baby spinach & romaine, orange rosemary dressing

PAD THAI SALAD

poached prawns, crushed peanuts, fresh lime dressing

POACHED CHICKEN & CHARRED BROCCOLI

almond dukkah, spinach, fresh herbs, feta, dill and buttermilk dressing with broccoli & cashew hummus

PS. CAESAR

poached egg, smoked bacon, baby cos, baked croutons, parmesan, chef's dressing

◆ with rosemary-honey dijon chicken

◆ with grilled prawns

PASTA

GREEN GODDESS PESTO PENNE

green garden vegetables, wholewheat penne, homemade herb & pine nut pistou

SPICY KING PRAWN AGLIO OLIO

spaghettini, spinach, toasted sesame breadcrumbs

CHICKEN ROSSA PENNE

grilled chicken, smokey bacon, spinach, mushrooms, garlic-tomato cream sauce

PS. SPAGHETTINI BOLOGNESE

spaghettini, homemade beef, bacon & tomato sauce, parmesan, crispy basil leaves

MAINS

CRAB TART

handpicked blue swimmers, chilli, kaffir, prawn bisque sauce & homemade harissa

TIGER BEER-BATTERED FISH & CHIPS

snapper fillets, homemade tartar & kaffir lime aioli

GLAZED OCEAN TROUT SOBA

crispy skin, spiced kabocha chips, edamame & pickled shitake

MISO COD

miso-broiled pacific cod, roasted pumpkin, lemon & honey dressed soba salad

CHICKEN PARMIGIANO

chilli garlic ciabatta crumbs, roasted romas, wilted spinach

PS. BURGER

wagyu & us chuck patty, vintage cheddar, wilted spinach, crispy smoked bacon, tomato & crispy onions, toasted sesame bun & chunky fries

BEEF BURGUNDY PIE

slow-braised tender beef & mushrooms in red wine with buttery mashed potato & glazed spring vegetables

KASHMIRI LAMB CHOPS

chargrilled & served with masala chat potatoes, baby green beans, spiced mint jus & chilled tomato chutney

STICKY BBQ RIBS

smokey sticky sauce, tangy vegetable & potato slaw, chipotle hot sauce

STEAK FRITES

served with shoestring fries & porcini mushroom sauce

CORN-FED PETITE TENDER
180 grams

GRAIN-FED BEEF RIBEYE
220 grams