

• BRUNCH •

CRUSHED FRUIT SODAS

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

COLD PRESSED JUICES

GOODY GREEN spinach, apple, guava	BEET BOOST beetroot, pineapple, celery, red apple, mint
MELLOW YELLOW apple, cucumber, celery, tumeric, honey	ALRIGHT ORANGE guava, carrot, orange

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

GLS

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

ROSÉ
BERTAINE ET FILS. languedoc, france

07/02/2018PAB

• MENU •

BLOODY MARY COLLECTION

Our house recipe starts with organic tomato juice. Then we add ingredients such as, molasses brown sugar, horseradish, fresh basil, tumeric, garam masala, caraway seed, nutmeg, to name a few.

SIGNATURE FRESH

ZUBROWKA VODKA, RED & GREEN CAPSICUM JUICE
garnished with fresh vegetables & cherry tomatoes

SMOKE

LAPSANG SOUCHONG INFUSED WHISKEY, FRESH SQUEEZE
OF LIME & LEMON
garnished with fresh vegetables, cherry tomato, pickle,
bacon & blue cheese stuffed olive

SPICE

MONKEY 47 SLOE GIN, DUKKA, SQUEEZE OF FRESH LIME
garnished with fresh vegetables, red radish & green olive

CLASSIC

OUR PS BLOODY MIX WITH VODKA & LIME

BRUNCH COCKTAILS



MIMOSA



BELLINI

blood orange / lychee / peach puree



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



PS. MOJITO

appleton estate white rum, fresh mint, soda, fernet branca

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

07/02/2018PAB

SOUPS

SOUP OF THE DAY

*please ask your server for our daily offering

V SPICED BUTTERNUT PUMPKIN

coriander, lime, ginger

V PORTOBELLO MUSHROOM

fresh watercress, truffle oil

TO START OR SHARE

CRISPY CALAMARI

sticky spiced dip

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

VEG & THREE DIPS

crunchy raw vegetable sticks, homemade dips

SPECIALITY SANDWICHES

CROQUE MONSIEUR

smoked ham, montreux gruyère, rustic bread

CROQUE MADAME

croque monsieur, fried egg

PS. CLUB

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

PS. TURKEY CRANBERRY

house caraway bread, smoked turkey, grilled mozzarella, bacon, mayo & cranberry jam, dressed greens

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

PS. CAESAR

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

◆ with rosemary-honey dijon chicken

◆ with grilled prawns

PAD THAI SALAD

poached prawns, crushed peanuts, fresh lime dressing

PS. SEARED TUNA

fresh salad leaves & seasonal veg, chargrilled potatoes, olives, egg salad, creamy wasabi dressing

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

LULU'S 'LEFTOVERS' LASAGNE

ground beef, garden vegetables, spicy meatballs, penne, bacon, herb pesto

MAINS

SUPERSEED GRANOLA

coconut yoghurt parfait, blackberry compote, honey

PS. FLUFFY PANCAKES

homemade banana jam, blueberries, passionfruit curd & fresh cream

CHORIZO CHILLI HASH & POACHED EGG

confit potato, house pimento jam & potato skins

MUSHROOM WELLINGTON

pastry parcel of wild mushrooms, roasted cashews, root vegetables & shroom jus

PORTOBELLO BRUNCH SOUFFLE

smoked bacon, baked portobello, wilted spinach, poached egg with double baked cheese souffle

PS. CLASSIC BENEDICT

poached eggs, ham & hollandaise on focaccia

KALE FLORENTINE

poached eggs with sautéed kale & hollandaise on focaccia & parmesan

SALMON BENEDICT

poached eggs with gravlax, avocado & hollandaise on focaccia

SALMON-DILL POTATO CAKES

crispy waffled potato cakes, sour cream & egg

TIGER BEER-BATTERED FISH & CHIPS

snapper fillets, homemade tartar & kaffir lime aioli

CRAB TART

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

PS. CHICKEN IN THE BASKET

lightly breaded tenders, chunky fries, veggie sticks, kaffir lime aioli & tamarind chilli dip

POACHED CHICKEN AND CHARRED BROCCOLI

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

PS. BIG BREAKFAST

two eggs (poached, fried or scrambled), roasted tomato, basil pesto, smoked bacon, buttered toast, baked beans with angus / pork sausage

◆ for egg white scrambled or omelette

PS. BRUNCH BURGER

wagyu & us chuck, vintage cheddar, smoked bacon, crispy onions, herb mayo, a fried egg & ps. fries

PS. BREAKFAST STEAK

roasted capsicum, caramelised onion, poached egg & hollandaise

STEAK FRITES

served with shoestring fries & porcini mushroom sauce

CHOICE OF :

CORN-FED PETITE TENDER
180 grams

GRAIN-FED BEEF RIBEYE
220 grams

STREET

not available from 4 - 6pm

PS CRAB & PRAWN LAKSA

julienne fish cake, silver sprouts, quail eggs, laksa pesto, fresh chilli paste

VM SUZY'S SPAGHETTI CRAB 'MEE GORENG'

wok-fried with fresh crab, king prawns, spicy tomato sauce, silver sprouts

VM SZECHUAN CHILLI PEPPER CHICKEN FRIED RICE

broccoli, tofu, garlic flowers

THAI CHICKEN & BASIL BOWL

wok-fried basil chicken, fresh prawn salad, sunny egg, steamy jasmine rice, toasted coconut

PS PRAWN NOODLE SOUP

traditional brew, vermicelli & chilli powder

CHOPSUEY BEEF PHO

ribeye & homemade beef balls

vegetarian (V) / vegetarian modified (VM) - can be modified for vegetarians