

# ◆ BRUNCH ◆

## CRUSHED FRUIT SODAS

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

## COLD PRESSED JUICES

GOODY GREEN  
spinach, apple, guava

MELLOW YELLOW  
apple, cucumber, celery, tumeric, honey

BEET BOOST  
beetroot, pineapple, celery, red apple, mint

ALRIGHT ORANGE  
guava, carrot, orange

## FIZZES & FLOATS

COKE • CREAM SODA • ROOT BEER

CLASSIC FIZZ  
coke / coke light / sprite / rootbeer / ginger ale

## SHAKES

MEXICOCO  
dark chocolate, coconut milk, chili

BANANARAMA  
banana, milk, agave

CARAMELLO  
salted caramel, milk, ice cream

OREO  
oreos, milk, ice cream

## BEER

MAC'S GREAT WHITE WHITE ALE. new zealand

PERONI LAGER. italy

TIGER LAGER. singapore

# ◆ MENU ◆

## APERITIFS

GLS/BTL

SANTA MARGHERITA PROSECCO BRUT

BILLECART SALMON BRUT RESERVE

## WINE

GLS/BTL

G.D. VAJRA MOSCATO D'ASTI  
MOSCATO, Italy

821 SOUTH  
SAUVIGNON BLANC, New Zealand

PENFOLDS AUTUMN RIESLING  
RIESLING, Australia

VILLA SANDI 'VENEZIA' DOC  
CABERNET SAUVIGNON, Italy

MARQUES DE RISCAL 'ARIENZO'  
TEMPRANILLO, Spain

TERROIRS  
PINOT NOIR, New zealand

## COCKTAILS

 APEROL SPRITZ  
aperol, prosecco

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

 BELLINI  
blood orange / lychee / peach puree

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

 BLOODY MARY  
our ps bloody mix with vodka & lime

## SOUP

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- V PORTOBELLO MUSHROOM  
fresh watercress, truffle oil
- V SPICED BUTTERNUT PUMPKIN  
coriander, lime, ginger

## NIBBLES

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- V CRUSTY BLACK GARLIC BREAD
- V PS. TRUFFLE SHOESTRING FRIES

## SALADS

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- PS PAD THAI SALAD  
poached prawns, crushed peanuts, fresh lime dressing
- VM POACHED CHICKEN SALAD  
lentils, buckwheat, pomegranate, hazelnuts, smoked yogurt
- VM SUPERFOOD SALAD  
blueberries, roasted almonds, sunflower seeds, goji, baked pumpkin, quinoa, broccoli, baby spinach & romaine, orange & rosemary dressing

### PS. CAESAR SALAD

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

- add grilled chicken
- add grilled prawns

## SANDWICHES

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add a side soup

- CHARGRILLED CHUNKY PRAWN  
spiced pickled mango, kaffir lime aioli, shoestring fries, house sourdough
- NORWEGIAN SMOKED SALMON  
avocado salsa, cucumber & yoghurt tartar
- PS. CLUB  
toasted turkish, bacon, chicken, fried egg, cheddar, creamed spinach, tomato relish, gherkins, cranberry vinaigrette greens
- PS. STEAK  
sliced 400+ day grain-fed sirloin, house sourdough, grilled onions with ginger garlic-teriyaki glaze, shoestring fries
- ROASTED PORK BELLY BAP  
spiced apricot chutney, apple & kohlrabi slaw
- CORONATION CHICKEN BAP  
cumin mayo, coriander potato salad & sesame seeds

20/04/2018 RCB

## BRUNCH

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served until 4 pm

ALMOND AND CHIA SEED GRANOLA  
herb scented tropical fruits, honey yoghurt & young coconut

### PS. CLASSIC BENEDICT

poached eggs, ham & hollandaise on focaccia

### SALMON BENEDICT

poached eggs with gravlax, avocado & yuzu hollandaise on focaccia

### PS. FLUFFY PANCAKES

homemade banana jam, blueberries, passionfruit curd & fresh cream

### 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

## STREET

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### 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

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## PASTA

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V RED PESTO RIGATONI  
chargrilled broccolini, eggplant, homemade labneh

SPICY KING PRAWN AGLIO OLIO  
spaghettini, toasted sesame breadcrumbs & fresh herbs

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

VM MUSHROOM & FENNEL SAUSAGE CONCHIGLIE  
grilled pork sausage, broccoli, fennel seed, spinach, riesling, parmesan

PS. SPAGHETTINI BOLOGNESE  
spaghettini, homemade beef, bacon & tomato sauce, parmesan, crispy basil leaves

## MAINS

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TIGER BEER-BATTERED FISH & CHIPS  
snapper fillet & shoestring fries with homemade tartar & kaffir lime aioli

CRAB TART  
handpicked blue swimmers, chilli, kaffir, a buttery shortcrust, prawn bisque, lemon-dressed greens & homemade harissa

BUTTERMILK FRIED CHICKEN  
smoked jalapeno aioli & bbq sauce

CROQUE MONSIEUR  
smoked ham, montreux gruyère, rustic bread

CROQUE MADAME  
smoked ham, montreux gruyère, fried egg, rustic bread

CHICKEN PARMIGIANO  
chicken breast, chunky tomato sauce, garlic ciabatta croutons, roasted romas, spinach, mozzarella & grilled lemon

STICKY BBQ RIBS  
smokey sticky sauce, tangy vegetable & potato slaw, chipotle hot sauce

THE PS BURGER  
200 g wagyu & us chuck patty, vintage cheddar, wilted spinach, crispy smoked bacon, tomato & crispy onions, toasted sesame bun

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

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