

BREAKFAST FROM **8.30 AM**  
LUNCH FROM **11.30 AM**

FRIDAY & SATURDAY  
DINNERS FROM **6 PM**

Last Order for Lunch at **2:45**

**WIFI : Fab cafe**  
**Password : fab cafe**

**PLS TURN OVER FOR  
FULL MENU  
DESCRIPTION &  
PRICES**

**LET'S BE  
FRIENDS  
WITH  
BENEFITS**

**MEMBER \$\$\$ DISCOUNTS ON YOUR FIRST MEAL  
& \$1.00 REBATE ON EVERY \$20.00 YOU SPENT.**

**YOU MATTER TO US. LET US SHOW YOU SOME  
LOVING, JUST FOLLOW THE INSTRUCTIONS  
BELOW,**

DOWNLOAD



JOIN OUR CLUB



ENJOY THE BENEFITS



**T & C APPLIES**

# FABMENU BREAKFAST

## BREAD & BUTTER

### A Pair of Sourdough Toast

served with homemade jam & Salted Butter **3.00**

## HOME MADE GRANOLA (GF)

Rolled oats, mix grains and seeds, walnuts, pecans, coconut flakes, dried figs, apricots and cranberries gently baked with olive oil and maple syrup

- with MILK or SOY **7.00**
- with GREEK YOGHURT **9.00**

## PANCAKES

(SERVED WITH A DRIZZLE OF MAPLE FLAVOURED SYRUP AND A DOLLOP OF BUTTER)

- PLAIN **8.00**
- with FRESH BLUEBERRIES **13.00** / Extra Serve of Fruit : Add 5.00
- with FRESH RASPBERRIES **13.00** / Extra Serve of Fruit : Add 5.00
- with CHOCOLATE CHIPS 70% CACAO **12.00**

## CHEF'S FAV

### SWEET AS CYNTH

Cinnamon & Brown Sugar Pancakes with a Maple Cream Cheese Sauce topped with pecans **13.50**

## FABULOUSLY FLUFFY FRENCH TOAST **11:00**

(Not for the faint hearted)

Sourdough brioche soaked in a lovely batter made with eggs and cream, fried and finished with cinnamon sugar and drizzled with maple flavoured syrup.

- with BANANAS AND WALNUT **14.00** / Extra Serve fruit : Add 3.00
- with MIXED BERRIES **15.00** / Extra Serve fruit : Add 5.00
- with BACON AND SAUSAGES **16.00**

## TRADITIONAL CORNED BEEF HASH **17.00**

House dry cured brisket, mash potatoes, caramelised onions, and cabbage, turned on the griddle. Served with 2 toasted sourdough and a sunny side egg.

## EGGS BENNY

2 sets of poached eggs served on a Sourdough Brioche and rosemary potatoes on the side, topped with an Italian fashioned hollandaise sauce . **ALL OUR BREADS ARE HOME-BAKED**

TOWKAY NG'S w Spinach **13.50**

THE FAB w Smoke salmon **17.00**

## FAB FRY UP **25.00**

2 Eggs anyway you want it. Roast Potatoes, Sautéed Mushrooms, Bacon, Choice of Sausages, Caramelised Onions, Grilled Tomatoes, Home Style BBQ Baked Beans and a set of Sourdough Toast

## ADD ONS

- Turkey Bacon / Lamb S. / Chicken S. / **4.50**
- Beef S. / Rosemary Potatoes **4.50**
- Poached Eggs / Sunny / OVE **4.50**
- Scrambled Eggs **6.00**
- Baked Beans/Spinach/Saute Mushrooms **4.00**
- Smoke Salmon **6.00**
- Fruit bowl (Green Apple, Orange & Berries) **6.00**
- + Yoghurt **2.00**
- + 1/4 cup of granola **3.00**

## OUR SOURDOUGH BAKES

- Available Only Sat, Sun & PH**
- Sourdough Croissant **3.00**
  - Sourdough Almond Croissant **4.00**
  - Apricot & Lingonberry Danish **4.00**
  - Poached Pear Danish **4.00**
  - Pan Au Chocolat **4.00**
  - Pan Au Raisin **4.00**
  - Kouign Amann **4.00**

Prices are subjected to 7% GST and 10% S.C  
Management reserves  
the right to change details without notice

# FABMENU LUNCH & DINNER

## NIBS

**GARLIC FRIES** w truffle mayonnaise **10.50**

**PANKO MUSHROOMS** **12.00**

*Panko dredged shitake mushrooms, fried to a crisp, lightly salted and served with our truffle mayonnaise*

**FISH GOUJONS** **12.00**

*Chunks of dory fillets dipped in a spiced batter, parmesan sprinkle and served with a Sriracha tatar sauce*

## STARTERS

**SOUP OF THE DAY** **8.50**

*Daily Market Finds*

**CHEF'S SALAD** **15.00**

*Fresh pickled beets, steamed chick peas, julienne carrots on a bed of mesclun salad with a generous sprinkle of toasted seeds of pumpkin, sunflower, black and white sesame; dressed with a lemon honey dressing and topped with alfalfa sprouts and hand cut sweet potato crisp.*

**SMOKED SALMON SALAD** **18.50**

*Smoked salmon on a bed of mesclun salad, topped with capers, quick pickle of onions, cucumber, radish and drizzled of a premium light soy, honey and sesame dressing ; finally finished with alfalfa sprouts and edamame.*

**SANDWICHES \* (min 15 mins waiting time...our servers will advise you)**

**ALL OUR BREADS ARE SOURDOUGH & FABULOUSLY HOME MADE.**

**OUR CHEESE BLEND IS MADE UP OF MOZZARELLA, PARMESAN AND AGED CHEDDAR**

**HOUSE GRILLED CHEESE \*** **11.00**

*Triple cheese on slices of sourdough. Straight on the griddle. I love mine with cranberry jelly...ask for it!*

**THE JEDD** **12.50**

**(Jalapeno and Garlic Grilled Cheese)**

*Triple cheese on slices of jalapeño and garlic sourdough and more jalapeño in-between. Straight on the griddle.*

**CAJUN CHICKEN GRILLED CHEESE** **14.00**

*Triple cheese grilled sandwich filled with cajun seasoned tender juicy grilled chicken breast*

**BEEF BRISKET GRILLED CHEESE** **15.00**

*Triple cheese grilled sandwich filled with a smokey bbq beef brisket*

**TUNA MELT \*** **13.00**

*Dolphin free tuna mixed with aioli, sweet relish and grain mustard on a sourdough Foccacia topped with caramelised onions and cheese...BAKED!*

## PASTAS

**\*JU'S PRAWN PASTA** **21.00**

*Tiger prawns cooked in a secret crustacean cream, chilli flakes, garlic and tossed with egg pappardelle to soak up all the goodness, with a sprinkle of grated parmigiana*

**CHILLI CRAB MAC AND CHEESE** **18.00**

*Macaroni tossed in cheesy bechamel and topped with chilli crab and herbed panko crumb*

## **MAINS**

### **\*FAB FISH & CHIPS**

**18.00**

*Deep fried Dory fillets dipped in a spiced batter with chopped curry leaves, a good helping of chips and a Sriracha tatar sauce*

### **KAMPUNG CHICKEN POT PIE**

**18.00**

*A South Asian inspired chicken stew with seasonal vegetables cooked in a fabulous rich "Style Melayu" yellow gravy with a side of fries. SEDAP!*

### **\*DUCK CONFIT**

**22.00**

*Slow cooked whole leg of duck, baked to crisp and tender served with a plum compote and mash*

### **\*ALMOND ENCRUSTED SALMON WITH**

#### **A MANGO HOLLANDAISE**

**23.00**

*Baked encrusted salmon served with a delicious creamed spinach and mashed potatoes*

### **\*FRIED CHICKEN & WAFFLES**

(ORIGINAL OR SPICY)

**22.00**

*Deep fried succulent tender buttermilk chicken served on a whole waffle with a generous syrup drizzle and a Chinese cabbage, pear and apple slaw*

### **\*LAMB SHANK**

**25.00**

*Lamb shank confit for over 6 hours and then slow cooked in a vine ripen tomato stew with apricots and cranberries, spiced with a touch of paprika, juniper berries & cilantro root and a final sprinkle of parmesan cheese*

### **\*BBQ BEEF SHORT RIBS**

**"BEST TO SHARE"**

**30.00**

*Dry brined, slow roasted grass-fed beef and finished with a smokey, sweet and tangy BBQ sauce served with Garlic Fries, onion rings and Coleslaw.*

# FAB BEVERAGES

## BEERS, CIDERS & COCKTAILS

HEINEKEN 330 ml		10.00 btl
BLOODY MARY		12.50 gls

## WINES & SPARKLING

<b>PALLISER ESTATE, SAUVIGNON BLANC 2015</b>		
Martinborough – New Zealand	12.00 gls	62.00 btl
<b>TRINITY HILLS, "THE TRINITY" 2014</b>		
Hawkes Bay – New Zealand	12.00 gls	62.50 btl
<b>TRINITY HILL PINOT NOIR 2015</b>		
New Zealand		72.00 btl
<b>ANNA CODORNIU BLANC DE BLANCS (CAVA)</b>		
Cava Apellation of Region		60.00 btl
<b>BOCCHINO MOSCATO D'ASTI</b>		
Sparkling Moscato - Italy		82.00 btl

## COFFEES ETC...

<b>AFFOGATO</b>		
1 scoop of vanilla bean ice cream and a shot of espresso	8.00	
<b>EXPRESSO</b>	5.20	
<b>MACCHIATO</b>	5.50	
<b>FLAT WHITE</b>	6.40	
<b>CAPPUCINO</b>	6.40	
<b>LATTE</b>	6.40	Iced 6.90
<b>LONG BLACK</b>	6.20	Iced 6.40
<b>MOCHA</b>	6.50	Iced 7.50
<b>FAB ICE TEA</b>		Iced 3.00
<b>VALRHONA HOT CHOCO</b>	8.20	

<b>GRYPHON TEAS (Served in a Cup)</b>	5.00
<b>BRITISH BREAKFAST (BLACK) / LAVENDER EARL GREY (BLACK) / COBA CABANA (ROOIBOS) / LEMON GINGER MINT (HERBAL) / CHAMOMILE DREAM (HERBAL) / OSMANTHUS SENCHA (GREEN) PEARL OF THE ORIENT (GREEN)</b>	

## SLOW PRESSED JUICES

ORANGE	8.00
CARROT & ORANGE	10.50
GREEN APPLE	8.00
CELERY & GREEN APPLE	10.50
KIWI & LEMON	12.00
BEETROOT, ORANGE & CARROT	12.00

## SODAS

<b>COKE / COKE LIGHT / SPRITE / BITTER</b>	4.00
<b>LEMON / SODA / ARRANCIATA / LIMONATA / POMELO / ROSSA</b>	

<b>BOTTLED WATER</b>	3.00
<b>SPARKLING / STILL</b>	

**FRI, SATS,  
SUNs and PHs**

**Bloody Marys -  
\$10 Nett**

**&**

**ANNA CODORNIU  
BLANC DE BLANCS  
(CAVA)**

Cava Apellation of Region

**\$50 Nett**

OUR BLEND FEATURES BEANS FROM 3  
REGIONS CAREFULLY MIX , ROASTED &  
BREWED FOR YOUR PLEASURE  
*Brazil's Yellow Bourbon, Guatemala and  
Sumatra*

**EXTRA SHOT \$1.80 p/s  
FOR SOY MILK & ALMOND MILK ADD \$0.80**

