




DINNER AND NIBBLES

AFTER 5PM EVERY DAY

HEARTY MAINS

Grilled Cheese Toast 16
Gruyère, gouda, cheddar on sourdough toast

Truffled Honey Croque Madame  22
Shaved ham, truffled honey, gruyère, maasdam, and two sunny-side ups on brioche

Bacon Mushroom Aglio Olio 17
Capellini with bacon, mushrooms, chillis, cherry tomatoes, garlic, and white wine
Vegetarian version available

Basil Pesto Smoked Salmon Pasta 19
Cappellini with homemade basil pesto, smoked salmon, sundried tomatoes and corn
Vegetarian version available

Creamy Duck Confit Pasta  21
Capellini with mushrooms, duck confit and white wine cream sauce

Braised Beef with Baked Egg (20 min wait) 21.5
Homemade tomato and red pepper sauce, slow-cooked beef cheek, soft baked egg and sourdough toast

BURGERS

All burgers include a 150g all-beef patty served on a buttery brioche bun, and rosemary garlic fries


Classic Cheeseburger 18
Grilled onions, gouda cheese, honey mustard

Smoky BBQ Bacon Burger 19.5
Streaky bacon, grilled onions, fried shallots, sharp cheddar, smoky BBQ sauce

Golden Beef Katsu Burger  19.5
Fried crusted patty, grilled onions, gouda cheese, honey mustard

TO SHARE – SMALL PLATES


Pumpkin Croquettes 9
Served with Japanese mayonnaise

Popcorn Chicken Duo  14
Crispy fried chicken served half-and-half with spiced curry and five-spice blends

Spam Fries 11
With Sriracha aioli

TO SHARE – PLATTERS

Grilled Bratwurst Platter 20
Assorted pork bratwursts with currywurst sauce

Camembert Brûlée  23
Baked whole camembert with roasted grapes, crisp pear, and crostini
(+\$3 for additional crostini)

FRIES

Rosemary & Garlic Fries 9

Truffle Fries with Seaweed Mayo 11

NACHOS

Classic Nachos 11
Fresh guacamole and cherry tomato salsa
(+\$4 for additional nachos)

The King's Nachos  23
Jerk chicken, grilled onions, corn, black beans, mozzarella, guacamole, salsa