

# BRUNCH

## FRESH PRESSED JUICES

ALRIGHT ORANGE  
carrot & orange  
GREEN APPLE  
GOODY GREEN  
green apple & celery  
ORANGE

## CRUSHED FRUIT SODAS

MINT & LIME • LYCHEE & LIME

## KOMBUCHA

LEMON, LIME & MINT

## FLOATS

COKE • ROOT BEER • CREAM SODA

## ICE CREAM SHAKES

OREO • STRAWBERRY SHORTCAKE •  
MILO MALT • DOUBLE CHOCOLATE BLACKOUT

## ICE COLD BEER

PERONI DRAUGHT lager, italy 300ml / 500ml  
TIGER lager, singapore

## BUBBLES

GLS

SANTA MARGHERITA PROSECCO BRUT DOCG  
PROSECCO, Italy

## WINE

GLS

ILAUURI 'TAVO'  
PINOT GRIGIO, Italy

DURVILLEA BY ASTROLABE  
SAUVIGNON BLANC, New Zealand

BERTAINE ET FILS  
ROSÉ, France

PATRICK CLERGET COTEAUX BOURGIGNONS  
PINOT NOIR, France

ILAUURI 'SALTO'  
SANGIOVESE, Italy

FRANCOIS VILLARD 'L'APPEL DES SEREINES'  
SYRAH, France

## 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

LYCHEE BELLINI  
lychee fruit topped with prosecco

APEROL SPRITZ  
aperol topped with prosecco

PS. MOJITO  
appleton estate gold rum, fresh mint, ginger ale

## TO START OR SHARE

V TRUFFLE SHOESTRING FRIES  
truffle oil, grated parmesan, parsley

CRISPY SEAFOOD BASKET  
szechuan pepper salt, chipotle mayonnaise

CHARGRILLED OCTOPUS  
chilli lime dip

## SALADS

VM SUPERFOOD  
blueberries, almonds, pumpkin, quinoa, broccoli,  
spinach, romaine, roasted nuts, goji berry

PS. CAESAR  
baby cos, bacon, parmesan, baked croutons,  
poached egg

with lemon-honey & rosemary chicken  
with grilled prawns

PAD THAI SALAD  
poached prawns, crushed peanuts, fresh lime dressing

## SOUP

V SPICED BUTTERNUT PUMPKIN  
coriander, lime, ginger

V PORTOBELLO MUSHROOM  
fresh watercress, truffle oil

## MAINS

V PS. FLUFFY PANCAKES  
homemade banana jam, blueberries,  
passionfruit curd & fresh cream

PS. CLASSIC BENEDICT  
poached eggs, ham & hollandaise on house sourdough

SALMON BENEDICT  
poached eggs with gravlax, avocado & hollandaise on  
house sourdough

CHORIZO CHILLI HASH & POACHED EGG  
confit potato, house pimento jam & potato skins

FISH & CHIPS  
beer-battered red snapper fillets, shoestring fries,  
dill pickle aioli

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

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

PS. BIG BREAKFAST  
two eggs (poached, fried or scrambled), smoked bacon,  
wilted spinach, buttered toast, baked beans with  
angus / pork sausage, cherry tomato, rocket & basil salad  
with honey truffle dressing

♦ for egg white scrambled or omelette

BUTTERMILK FRIED CHICKEN  
smokey jalapeno aioli

PS. BRUNCH BURGER  
wagyu & us chuck patty, vintage cheddar, wilted spinach,  
crispy smoked bacon, tomato & crispy onions,  
toasted sesame bun & shoestring fries, fried egg

V PS. IMPOSSIBLE BURGER  
impossible patty, vintage cheddar, wilted spinach,  
sautéed mushrooms, tomato and crispy onions,  
toasted sesame bun & shoestring fries

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

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

FLAME GRILLED TANDOORI  
CHICKEN SANDWICH  
toasted turkish, eggplant & tomato chutney, gunpowder  
mayo, cabbage & mustard slaw, crisp green salad

PS. STEAK SANDWICH  
sliced angus ribeye, house sourdough, grilled onions  
with ginger garlic-teriyaki glaze, shoestring fries

## PIZZA

\*allow 20-30 mins

AVAILABLE FROM 11AM

V OUR SMOKEY MARGHERITA  
tomato, scamorza, mozzarella, cheddar

V BIANCA FUNGI  
portobello, king oyster & button mushrooms, sage,  
mozzarella, truffle oil, garlic confit

V GREEN GODDESS  
broccoli, peas, french beans, spinach, capsicum,  
sugar snaps, mozzarella, chevre

MEAT LOVERS  
chicken, parmesan, salami, smoked cheddar, pancetta,  
mozzarella, sausage & oregano

WINTER SALAMI MARGHERITA  
tomato, mangalista salami, mozzarella, scamorza, cheddar

V FOUR CHEESE PORCINI  
fontina, mozzarella, parmesan, gorgonzola, porcini, raisins

FENNEL SAUSAGE  
tomato, kurobuta pork, fennel, capsicum, mozzarella

PS. BOLOGNESE  
tomato, beef, pork, mozzarella, parmesan, basil

WAIKIKI  
tomato, ham, pineapple, mozzarella, basil, parmesan

## PASTA

V GREEN GODDESS PESTO PENNE  
green garden vegetables, wholewheat penne,  
homemade herb & pine nut pistou

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

CHICKEN ROSSA PENNE  
grilled chicken, smoked bacon, spinach & mixed  
mushrooms with garlic-tomato cream sauce

PS. SPAGHETTINI BOLOGNESE  
spaghettini in homemade sauce with bacon & crispy  
basil leaves

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

## STREET

AVAILABLE FROM 11AM

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

THAI CHICKEN & BASIL BOWL  
wok-fried basil chicken, fresh prawn salad, sunny egg,  
steamy jasmine rice, toasted coconut

SINGAPORE CHILLI CRAB & PRAWNS  
soft shell crab and tiger prawns, wok-crisped mantou,  
fresh chilli crab dip & jade rice

## DESSERTS

DOUBLE CHOCOLATE BLACKOUT CAKE 🍷  
with dark chocolate sauce

M'S CARROT CAKE

FLOURLESS ORANGE CAKE 🍷  
with orange butterscotch sauce

ULTIMATE FUDGY BROWNIE 🍷

GOLDEN BANANA BUTTERSOTCH  
BUNDT 🍷

DARK CHOCOLATE BANANA CHEESECAKE

CHOCOLATE NUT DOORSTOP 🍷

STICKY DATE PUDDING 🍷  
with lashings of toffee sauce

GINGER PUDDING 🍷  
with earl grey anglaise

FLORIDA KEY LIME PIE

PS. PROFITEROLES  
choux pastry puffs filled with vanilla bean ice cream &  
drenched in chocolate sauce or salted caramel sauce

CHOCOLATE RED VELVET CAKE 🍷

## JUNIOR

FOR CHILDREN 12 YRS AND UNDER

all items in the kids menu include a bowl of ice cream,  
option of chocolate or strawberry sauce

SPAGHETTI BOLOGNESE  
a kid's version of our classic

GRILLED HAM & CHEESE TOASTIES  
served with fries

CARBONARA PASTA  
cream sauce, bacon & parmesan

CHEESEBURGER & FRIES

## COFFEE & CHOCOLATE

COFFEE  
espresso  
americano  
long black  
macchiato  
flat white  
cappuccino  
piccolo latte  
latte  
mocha  
honey milk latte

ICED COFFEE  
americano  
latte  
mocha  
honey milk latte

add a scoop of  
ice cream 🍷

AFFOGATO 🍷  
espresso,  
vanilla bean  
ice cream

CHOCOLATE  
(hot / iced)

IRISH COFFEE  
black coffee,  
irish whiskey,  
double cream

CHAI LATTE  
prana chai tea,  
soy milk &  
manuka honey

decaf • extra shot •  
organic soy milk

## TEAS & INFUSIONS

LOOSE LEAF TEAS by ETTA TEA COMPANY  
english breakfast • earl grey  
japanese sencha • lychee green lily •  
calming chamomile • lemongrass blue pea •  
pandan chiffon • ps. digestive

PS. FRESH INFUSIONS  
fresh mint moroccan • old ginger root

HONEY LEMON SOOTHER  
manuka honey & fresh lemon juice

PS. ICED TEAS  
lemon lime • peach  
longan

## MINERAL WATER

ACQUA PANNA

SAN PELLEGRINO

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

Please let your server know if you have any food allergies.

ALL PRICES ARE NOT INCLUSIVE OF STATUTORY GOVERNMENT GOODS AND SERVICES TAX & SERVICE CHARGE