

FOOD

“I found myself back in the sepulchral city resenting the sight of people hurrying through the streets to filch a little money from each other, to devour their infamous cookery...”

-Joseph Conrad, *Heart of Darkness*

BAR SNACKS & TAPAS

S/L

EDAMAME (V) \$8

Miso butter, citrusy salt

BEER-MARINATED OLIVES (V) \$8

Queen olives, orange, house pickles

ROMESCO HUMMUS (V) \$10

Romesco, smoked arbequina olive oil, crystal bread

PADRON PEPPERS (V) \$12

Flaky & Smoky sea salt

BELGIUM FRIES (V) \$13

Double-fried potatoes, Tzatziki dipping

BANH MI (V) \$14

Vietnamese sandwich, lemongrass chicken, carrot, daikon, chilli, coriander

OCTOPUS CROQUETTES x3 \$14

Creamy octopus bechamel croquettes, tonkatsu, mayo, bonito, spring onion, ginger

WINGS OF DARKNESS x3 \$14

Crispy chicken wings, original Heart of Darkness sauce, blue cheese dip

HOD SLIDERS x2 (V) \$19

Pork belly or Wagyu beef or falafel, beer onion, pickled jalapeño, lettuce, Heart of Darkness sauce

COLD CUTS

S/L

COLD CUTS PLATTER \$16

Jamon, Chorizo, Salchichon, sobrasada, house pickles

BREADS

BREAD & BUTTER x5 \$8

Toasted bread, butter

ALIOLI ON TOAST x5 \$8

Toasted bread, white alioli

CATALAN TOMATO BREAD x5 \$10

Toasted bread, fresh tomato sauce

GREENS

BABY CORN (V) \$10

Grilled baby corn, Heart of Darkness mayo, grated aged Manchego cheese

DREAM ALONE (V) \$13

Poached potatoes omelette, grilled eggplant, beer-braised onion, Takezumi alioli

MY SALAD (V) \$16

Mix salad, tomato, cucumber, avocado, orange, pickled jalapeño, Pomegranate, citrusy dressing

SEAFOOD

CLAMS & PRAWNS \$17

Chili-garlic sherry clams, grilled prawns, toasted bread

FISH & CHIPS TACO x2 \$18

Beer batter fish, minty guacamole, matchstick potatoes, tartar sauce, corn tortilla

FINE DE CLAIRE OYSTERS x3 \$21

Beer vinegar, shallots, ikura

OCTOPUS \$21

Grilled octopus leg, crispy Iberico ham, caper berries, smoked paprika crushed potatoes, black alioli

MEAT

SAUSAGE ROLL \$18

Classic British style Chorizo sausage roll

TERIYAKI PORK CHOP \$29

Grilled pork chop, teriyaki glazed, roasted pumpkin, watercress salad

WAGYU TRI TIP \$32

Grilled Wagyu tri tip, home-made fries, chimichurri

BOMBA RICE

PUMPKIN BOMBA RICE (V) \$17

Roasted pumpkin rice, fried with miso safran aioli, padron pepper and peas

DESSERT

TAHITIAN BRULÉE \$12

Raspberry and chocolate cream brulée, coconut ice cream

MARLOW'S MELLOW \$14

Pomelo IPA basque burnt cheesecake



All prices subjected to prevailing government sales tax