

Brunch

Oysters (per pc/half dozen) 6/30
Natural or Smoked Tomato

Shakshuka 18
Tomatoes, Red Peppers, Chickpeas,
Yoghurt, Sourdough (add-on Chorizo + 4)

Mushrooms on Toast 18
Soft Eggs, Blue Foot Mushrooms, Vegemite
Custard, Mushroom Consommé

Green Chilli Toast 22
Brioche, Sunny Side Up, Cheddar, Chilli
Jam, Scallions

Burrata 26
Heirloom Tomatoes, Fermented Green
Chilli, Coriander

Beef Cheek 28
Pommery Mustard, Radicchio, Herb Salad

Beetroot Tarte Tatin (15 minutes) 26
King Salmon, Kampot Caramel

Not Hot Chicken 28
Buttermilk Quail, Waffle, Smoked Maple,
Pickled Mustard

Vada Pav 26
Blue Swimmer Crab, Potato Bun, Guindilla
Pepper, Lime Mayonnaise

Roast Pumpkin 32
Spiced Cashew Nut, Kale, Pumpkin Seed

Fish & Chips 34
Red Snapper, Tartare, Green Peas

Steak Frites 52
Rib Eye (Rangers Valley Black Onyx), Café
de Paris
(add-on Fried Egg + 4)

Dessert

Basil Meringue 18
Mascarpone, Prickly Pear Sorbet,
Macadamia

Roasted White Chocolate 18
Blueberry, Honeycomb, Sorrel

Prosecco by the Glass

N.V. Adami 'Bosco di Gica' 18
Valdobbiadene, Prosecco Superiore

Craft Ciders

2018 Ciderie du Vulcain 'Trois Pépins' 68
Treyvaux, Switzerland (750ml)

2017 Eric Bordelet 'Poiré Granit' 78
Normandy, France (750ml)

2018 Eric Bordelet 'Cormé' 98
Normandy, France (500ml)

2018 La Cidrerie du Golfe 'La P'tite Cuvée' 108
Brittany, France (750ml)

Cocktails

Clearly a Bloody Mary (gls/btl) 22/100
Mezcal, Pineapple, Tomatoes

Piña Clara (gls/btl) 22/100
Pulcata, Pineapple, Coconut

Pekoe Punch (gls/btl) 22/100
Red Vermouth, Ruby Port, Pekoe

Cheeky Hugo 18
Prosecco, Elderflower Liqueur, Mint

Talalla Sour 25
Arrack, Triple Sec, Rum

Coffee

Sri Lankan Iced Coffee 10
(add-on shot of Arrack + 10)

Cold Brew/Hot Brew 6

Non-Alcoholic

N.V. Eric Bordelet 'Perlant' 78
Sparkling Juice from Cider Apples (750ml)

NON #1 (gls/btl) 12/55
Salted Raspberry & Chamomile

NON #3 (gls/btl) 12/55
Toasted Cinnamon & Yuzu