

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

EDAMAME  \$8

Stir-fried edamame with house made miso butter

BEER-MARINATED OLIVES  \$8


Mixed olives marinated in Heart of Darkness beer, garlic, chili, orange and rosemary

MISO HUMMUS WITH PUFFED RICE PAPER  \$10

Chick peas. House made miso, chili shallots oil

PADRON PEPPERS  \$12

Charred Padrón pepper with sea-salt

PHO-LINGS  \$12

Juicy beef dumplings with sweet potato noodles, chili and shallot vinaigrette

SHOESTRING FRIES  \$12

With beer-onion gravy

HAND CUT FRIES  \$13

Double-fried potatoes, seaweed mayo

NACHOS  \$14

Vegetarian chili. House made guacamole, sour cream, jalapeños, Animal Style – Pulled pork or smoked brisket +\$8

WINGS OF DARKNESS x4  \$14

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

CURRIED WINGS \$14

Classic deep flavoured curry lightened with lemon and honey

VIETNAMESE SPRING ROLL x2  \$14

Marinated beans sprouts, miso eggplant, confit tomatoes, picked rice vermicelli wrapped in rice paper served with chili and shallot vinaigrette

OCTOPUS CROQUETTES x3 \$15

Creamy octopus bechamel croquettes, tonkatsu, mayo, bonito, spring onion
Additional Croquette +\$5

FISH TACO x2 \$18

Heart of Darkness beer battered fish, guacamole, tartar sauce on soft corn tortilla
Additional Taco +\$9

BARBACOA TACO x2 \$18

Slow roast pork rib tips with Spanish spices
Additional Taco +\$9

BRISKET TACO x2 \$18

Additional Taco +\$9

All prices are subject to service charge and GST

PLATTERS

COLD CUTS \$24

A selection of 4 meats, pickles, dried apricots, toasted nuts, bread and butter

MEZZE BOARD  \$25

Miso hummus, beer marinated olives, tzatziki, vegetable sticks, dried apricots and toasted nuts

MEGA MIX \$42

Combination of both platters

MEAT

SAUSAGE ROLL \$18

Chorizo Sausage Roll wrapped in filo pastry

TRIO SALSICHA \$25

3 different sausages with mustard and curried tomato sauce and house made mashed potato

SHIO KOJI TONKATSU \$27

Deep fried breaded pork loin with beer onion gravy and purple cabbage slaw

BEEF BRISKET \$32

Smoked slow cooked beef brisket served with purple cabbage slaw and house made mash potato

WAGYU PETITE TENDER \$38

Grilled tender, home-made fries, Vietnamese chimichurri

CHAR SIEW BEEF SHORT RIBS \$38

14 hours slow cooked short ribs with with spicy purple cabbage slaw and merciless phantom sauce

MEAT PLATTER \$85

3 Sausages, Beef Brisket, Char Siew Beef Short Rib

BLACK ANGUS PRIME RIB \$18/100g

Grained fed Charolais Angus Prime Rib from Australia

CARBS

SALMON BAKED RICE \$16

Japanese short grain rice with siracha mayo, tobiko, bonito flakes and furikake

PORK BAKED RICE \$16

Japanese short grain rice with siracha mayo, tempura bits, seaweeds and furikake

BANH MI \$15

Vietnamese sandwich, pickled carrot and daikon, siracha mayo chilli, coriander choice of pulled pork or lemon grass chicken

IMPOSSIBLE BANH MI  \$22

Vietnamese sandwich, pickled carrot and daikon, siracha mayo chilli, coriander and impossible patty

BANH MERICAN \$19

Baguette, beef brisket, curried tomato sauce, mayo and shoestring fries topped with beer onion gravy

DESSERT

ELOQUENT PHANTOM IMPERIAL STOUT TIRAMISU \$18

Classic tiramisu made with Eloquent Phantom Imperial Stout and cocoa powder

MARLOW'S MELLOW \$14

Marlow's Mellow Pomelo IPA Basque Burnt Cheesecake