

## ALL DAY

### SMALL PLATES

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<b>DAILY BREAD</b> French butter, dukkah (v)	<b>120</b>	<b>FRESH CALAMARI</b> Crisp fried, star anise salt, tom yum mayo & lime (df) (gf)	<b>340</b>
<b>ROASTED CAULIFLOWER</b> Roasted cauliflower, pumpkin, fennel, dukkah, yoghurt & mint (gf) (v) (dfo)	<b>320</b>	<b>BUTTERMILK CHICKEN WINGS</b> Chilli mayo, organic chicken	<b>240</b>
<b>BURRATA</b> 125g burrata, tomatoes, mint oil, whey	<b>370</b>	<b>TOFU STICKS</b> Panko tofu, betel leaf, chili dipping sauce	<b>150</b>
<b>POTATO CAKES</b> Sliced potato battered and fried Aussie fish & chip shop style, homemade ketchup 3pcs.	<b>150</b>	<b>GRILLED TOFU WITH SWEET AND SOUR TAMARIND SAUCE</b> Tofu, cashew, dried chili, spring onion, tamarind sauce	<b>190</b>
<b>QUICHE &amp; SALAD</b> Smoked ham, zucchini, and carmelized onion or beetroot, kale and goats cheese, side salad	<b>290</b>	<b>GRILLED CAULIFLOWER, CARROT AND PAPRIKA PURÉE</b> Cauliflower, chopped tomato, cucumber, onion, carrot, paprika, olive oil, chilli	<b>190</b>
<b>HUMMUS</b> Quinoa crackers & warm olives (gf) (df) (v)	<b>190</b>		

### OUR SALADS

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<b>COS HEARTS</b> "Caesar" crisp quinoa, soft egg, crisp Sloane's free range bacon, parmesan, garlic & anchovy dressing (gf)	<b>340</b>	<b>SP CHOPPED</b> Kale, radicchio, cabbage, basil, avocado, beets, tomato, almonds, lemon (gf) (v)	<b>320</b>
<b>VIETNAMESE SLAW</b> Carrot, cabbage, mint, coriander, cashew, nuoc cham dressing (gf) (v) <b>Add poached free range chicken breast +70</b>	<b>320</b>	<b>THE MED GEM</b> Frisee, gem, free range chicken, hazelnuts, dates, blue cheese, grapes, sherry vinaigrette (gf) (v) (dfo)	<b>360</b> 320

## ALL DAY

SWEET  
POPPY

## OUR SALADS

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<b>GRAINS BOWL</b>	<b>320</b>	<b>POKE BOWL</b>	<b>320</b>
Pearl barley, quinoa, chickpea, broccoli, spinach, edamame, feta, miso dressing (gf) (v) (dfo)		barley, avocado, pickled radish, carrot, coriander, cucumber, edamame, leaves	
		<b>Add sesame crusted yellowfin tuna (+130)</b>	

**\*\*Add a nutritious sprinkle to your salad flax seeds/ chia seeds/ goji berries/ pumpkin seeds +30**

## SP CLASSICS

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<b>SP CHICKEN PARMA</b>	<b>560</b>	<b>PORTOBELLO BURGER</b>	<b>330</b>
Juicy whole chicken breast panko, Sloane's free-range Paris Ham, house sugo, mozzarella, basil, fries and a side salad. For the hungry!		Grilled mushroom, onion jam, beer mustard, rocket, tomatoes & mayo, fries	
<b>PRAWN TACOS</b>	<b>460</b>	<b>AUSSIE BURGER WITH THE LOT</b>	<b>430</b>
Prawns, avocado, kale slaw, pickled green chili & lime creme		Pasture fed Australian beef, cheddar, pineapple, lettuce, tomato, beetroot, egg, Sloane's back bacon, pickles, secret sauce, fries	
<b>GRASS FED BEEF BURGER</b>	<b>370</b>	<b>SP BARRA BURGER</b>	<b>340</b>
Cheddar, lettuce, tomato, secret sauce, pickles, fries		SP's Barramundi crumbed delicately, house made tartare sauce, slaw and cucumber on our own SP Bakery brioche bun. It's light, fun and deliciously different	
<b>WAGYU GRASS FED STEAK "SANGA"</b>	<b>690</b>	<b>SLOANE'S ANGUS BEEF PIE</b>	<b>320</b>
Australian grass fed wagyu on house sourdough, caramelised onion, chimichurri, rocket, aioli, fries (df)		Sloane's Angus beef and stout or beef, red wine and mushroom pie, fries, salad	
<b>FREE RANGE CHICKEN BURGER</b>	<b>340</b>		
Free range chicken schnitzel, roast peppers, ice burg lettuce, sriracha mayo, fries (df)			

(gf) gluten free(df) dairy free | (dfto) dairy free option | (v) vegetarian | \*gluten free bread is available\*

All prices subject to government VAT and service charge

LARGE PLATES

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<p><b>WAGYU TOMAHAWK</b>                      <b>350 THB / 100g</b>                      Australian Darling Downs                      270 day - 1.2-1.8 kg, serves 3-4                      Marble score 4/5, cooked                      to your liking, served with condiments</p>	<p><b>BBQ BUTTERFLIED PRAWNS</b>                      <b>690</b>                      Tarragon brown butter,                      lemon and chilli (gf)</p>
<p><b>SLOANE'S FREE RANGE PORK CHOP</b>                      <b>590</b>                      Charred cabbage, cauliflower puree,                      hoi sin &amp; ginger (gf) (df)</p>	<p><b>FISH &amp; CHIPS</b>                      <b>560</b>                      Beer battered barramundi,                      fennel slaw, lemon &amp; tartare sauce (df)</p>
<p><b>BUCATINI PASTA</b>                      <b>410</b>                      "Carbonara" smoked Sloane's free                      range bacon, egg yolk,                      grana padano &amp; cream</p>	<p><b>POKE BOWL</b>                      <b>320</b>                      Barley, avocado, pickled radish,                      carrot, coriander, cucumber,                      edamame, leaves                      Add sesame crusted yellowfin tuna (+130)</p>
<p><b>KING PRAWN BUCATINI</b>                      <b>590</b>                      Lemon, garlic, chilli &amp; tomato</p>	<p><b>DUCK LEG CONFIT</b>                      <b>530</b>                      Green lentils, frisee, pear &amp;                      saffron chutney (gf) (df)</p>
<p><b>EGGPLANT BRUSCHETTA</b>                      <b>290</b>                      WITH ROCKET                      Grilled fresh eggplant, tomato,                      onion, dark soy, olive oil, rocket</p>	<p><b>AUSTRALIAN LAMB RACK</b>                      <b>890</b>                      200g herb crusted Australian lamb,                      onion mash, baby carrots,                      grilled zucchini, thyme and garlic jus</p>
<p><b>ERINGI MUSHROOM &amp;</b>                      <b>290</b>  <b>PESTO SPAGHETTI</b>                      Eringi mushrooms, basil cherry                      tomato, tofu, grana padano</p>	<p><b>STEAK FRITES</b>                      <b>790</b>                      250g Australian grass fed                      wagyu steak, café di Poppy butter,                      fries, watercress</p>
<p><b>MUSHROOM RISOTTO</b>                      <b>450</b>                      Sautéed mushrooms, fetta,                      burnt broccoli</p>	<p><b>300g RUMP STEAK</b>                      <b>890</b>                      300g Australian Cape Grim grass                      fed lean rump steak, baby carrots,                      braised baby kale with garlic</p>
<p><b>SP CHICKEN PARMA</b>                      <b>560</b>                      Juicy whole chicken breast panko,                      Sloane's free-range Paris Ham,                      house sugo, mozzarella, basil,                      fires and a side salad. For the hungry!</p>	

## ALL DAY

### FOR SHARING

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**GRILLED LAMB CUTLETS** **1990**  
400g Australian grass fed lamb, crushed potatoes, rocket (serves 2-3)

**SP MIXED GRILL** **2150**  
200g Australian lamb cutlets, 200g wagyu flank steak, Sloane's free range marinated pork chop, grilled vegetables (serves 2-4)

### SIDES

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**CRUSHED POTATOES** **130**  
Roasted garlic, rosemary & sea salt (gf) (v) (df)

**CHARGRILLED BROCCOLINI** **150**  
Fetta, dukkah, gremolata (gf) (v) (dfo)

**SHOESTRING FRIES** **110**  
(gf) (v) (df)

## SWEETS

SWEET  
POPPY

<b>SP SHARING CHEESEY BOARD</b>	<b>790</b>
Pecorino, camembert, brie, gorgonzola, olives, cornichons, mixed nuts, grapes, house made rosemary crackers, cold cuts	
<b>HOUSE-MADE REAL CHOCOLATE BROWNIE</b>	<b>190</b>
Honeycomb, vanilla ice cream	
<b>APPLE CRUMBLE</b>	<b>270</b>
Raspberry, almond-oat crust, vanilla bean ice cream	
<b>PAVLOVA</b>	<b>250</b>
Mango curd, fresh cream, passionfruit, passionfruit sorbet (gf)	
<b>SP CHOCOLATE MOUSSE DOME</b>	<b>280</b>
Honeycomb, caramel, chocolate ice cream, hazelnut, gold leaf (gf)	
<b>LEMON CURD BAKED CHEESECAKE</b>	<b>290</b>
Served with mint, vanilla bean ice cream, raspberry coulis, strawberry	
<b>SP LIME BAKED CHEESECAKE</b>	<b>290</b>
Vanilla ice cream, house-made honeycomb, berry compote	