

• BRUNCH •

COLD PRESSED JUICES

CITRUS SUNRISE
pink grapefruit & orange

GOODY GREEN
green apple & celery

ALRIGHT ORANGE
carrot & orange

GREEN APPLE

ORANGE

CRUSHED FRUIT SODAS

LYCHEE & LIME

MINT & LIME

KOMBUCHA

LEMON, LIME & MINT

CHERRY PLUM

FLOATS

COKE

ROOT BEER

CREAM SODA

ICE CREAM SHAKES

OREO

DOUBLE CHOCOLATE BLACKOUT

ICE COLD BEER

PERONI DRAUGHT lager, italy 300ml / 500ml

STONE & WOOD 'PACIFIC ALE'
summer ale, australia

TIGER lager, singapore

MINERAL WATER

ACQUA PANNA

SAN PELLEGRINO

29/09/2021 ECPB

• MENU •

WINE BY GLASS

OUR FULL WINE & SPIRITS LIST IS AVAILABLE AT YOUR REQUEST

SANTA MARGHERITA BRUT DOCG
PROSECCO. Italy

ILAURI 'TAVO'
PINOT GRIGIO. Italy

DURVILLEA BY ASTROLABE
SAUVIGNON BLANC. New Zealand

DOMAINE LAROCHE 'MAS LA CHEVALIERE'
ROSÉ. France

ALTOS LAS HORMIGAS 'CLASICO'
MALBEC. Argentina

OLD COACH ROAD
PINOT NOIR. New Zealand

PS. SPRITZ COCKTAILS


 APEROL SPRITZ
aperol topped with prosecco

 STRAWBERRY & MINT SPRITZ
strawberries, prosecco, rose wine & mint

 GRAPEFRUIT & GINGER SPRITZ
pink grapefruit, prosecco, ginger & rosemary


 SUMATRAN SPRITZ
lemongrass, ginger, prosecco,
brass lion singapore gin & pink peppercorns

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

 MIMOSA
champagne topped with fresh orange juice

 APEROL SPRITZ
aperol topped with prosecco

 PS. MOJITO
appleton estate gold rum, fresh mint, soda

 BLOODY MARY
our ps bloody mary mix with vodka

WEEKDAY
1 FOR 1
until 6pm



APEROL
SPRITZ



MIMOSA

WEEKEND
1 FOR 1
until 4pm

25/08/2021 ECPB

SOUP

- V PORTOBELLO MUSHROOM
fresh watercress, truffle oil

SALADS

- VM SUPERFOOD 2021
blueberries, almonds, pumpkin, quinoa, freekeh,
black barley, roasted nuts & seeds, miso sunflower
seed dressing

- PS. CAESAR
baby cos, bacon, parmesan, baked croutons,
poached egg
with lemon-honey & rosemary chicken
with grilled prawns

- POACHED OCEAN TROUT
string beans, olives, spinach, tuna aioli

SANDWICHES

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

- PS. STEAK
angus rump steak, cheddar, house sourdough,
caramelised onion & raisin relish, shoestring fries

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

PASTA

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

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

- VM 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

- SPAGHETTINI CARBONARA
garlic cream sauce, smoked bacon

- LEMONGRASS MUSSEL & CLAM
SPAGHETTINI
tomato, portobello mushrooms, crusty dipping bread

FROM THE PIZZA OVEN

AVAILABLE FROM 11AM

Crafted with Caputo "00" flour, our pizza dough is hand stretched per order and baked @600F giving it a crisp, charred ring of crust. Our finishing touch is our home recipe crunchy chilli oil - a must try !

- V OUR SMOKEY MARGHERITA
tomato, scamorza, mozzarella, cheddar
- V BIANCA FUNGI
portobello, king oyster & button mushrooms, sage,
mozzarella, truffle oil, garlic & white wine cream

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

- SALAMI MARGHERITA
tomato, casalingo salami, mozzarella, scamorza, cheddar

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

*allow 20-30 mins

TO START OR SHARE

V TRUFFLE SHOESTRING FRIES
PS.Cafe truffle oil, grated parmesan, parsley

CRISPY SEAFOOD BASKET
szechuan pepper salt, chipotle mayonnaise

CHARGILLED OCTOPUS
chilli lime dip

MAINS

V GOOD OL CINNAMON & BLUEBERRY PANCAKES
sticky brown butter sauce

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

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

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

CHORIZO & CALAMARI STEW
white beans, bbq sausage, tomato, capsicum, black garlic aioli, crusty dipping bread

TIGER BEER-BATTERED FISH & CHIPS
snapper fillets, homemade pickles, tartar & kaffir lime aioli

CRISPY ROAST CHICKEN
french onion & garlic bread sauce

STICKY BBQ RIBS
smokey sticky sauce, cabbage & walnut slaw

PS. BRUNCH BURGER
australian barley fed angus 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, sauteed mushrooms, tomato and crispy onions, toasted sesame bun & shoestring fries

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

CARBONARA PASTA
cream sauce, bacon & parmesan

GRILLED HAM & CHEESE TOASTIES
served with fries

CHEESEBURGER & FRIES

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

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