

# ◆ ALL DAY ◆

## COLD PRESSED JUICES

CITRUS SUNRISE  
pink grapefruit & orange

GOODY GREEN  
green apple & celery

ALRIGHT ORANGE  
carrot & orange

GREEN APPLE

ORANGE

## CRUSHED FRUIT SODAS

GRAPEFRUIT & MINT

LYCHEE & LIME

MINT & LIME

## KOMBUCHA

LEMON, LIME & MINT

CHERRY PLUM

## FLOATS

COKE

ROOT BEER

CREAM SODA

## ICE CREAM SHAKES

OREO

STRAWBERRY SHORTCAKE

MILO MALT

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

# ◆ MENU ◆

## WINE BY GLASS

OUR FULL WINE & SPIRITS LIST IS AVAILABLE AT YOUR REQUEST

SANTA MARGHERITA PROSECCO BRUT DOCG  
PROSECCO. Italy

TORRESELLA  
PINOT GRIGIO. Italy

DURVILLEA BY ASTROLABE  
SAUVIGNON BLANC. New Zealand

CHATEAU DE BERNE 'ESPRIT MEDITERRANEE'  
ROSÉ. France

PATRICK CLERGET COTEAUX BOURGIGNONS  
PINOT NOIR. France

VILLA SANDI  
CABERNET SAUVIGNON. Italy

## 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

## SOUP

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- V PORTOBELLO MUSHROOM  
fresh watercress, truffle oil

## SALADS

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- 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

- V SPICED BIRYANI  
whipped goat's curd, pumpkin, raisins, spiced cashews,  
spinach, honey masala vinaigrette

## SANDWICH

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### PS. STEAK

angus rump steak, cheddar, house sourdough,  
caramelised onion & raisin relish, shoestring fries

## STREET

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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

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- 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

## FROM THE PIZZA OVEN

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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

PECORINO CAULIFLOWER GRATIN  
bechamel, garlic sesame crumb

## MAINS

CRAB TART  
handpicked blue swimmers, chilli, kaffir, a buttery shortcrust, prawn bisque, lemon-dressed greens & herb pesto

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. BURGER  
australian barley fed angus patty, vintage cheddar, wilted spinach, crispy smoked bacon, tomato & crispy onions, toasted sesame bun & shoestring fries

V PS. IMPOSSIBLE BURGER  
impossible patty, vintage cheddar, wilted spinach, sauteed mushrooms, tomato and crispy onions, toasted sesame bun & shoestring fries

STEAK FRITES  
with shoestring fries, porcini mushroom sauce  
◆ brandt beef US corn fed petit tender (180g)  
◆ jack's creek (aus) free range flat iron steak (240g)

### SPICE ROUTE

KASHMIRI LAMB CHOPS  
chargrilled cutlets, masala chat potatoes, baby green beans, spiced mint jus & chilled tomato chutney

FLAME GRILLED TANDOORI CHICKEN SANDWICH  
eggplant & tomato chutney, gunpowder mayo, cabbage & mustard slaw, house sourdough, crisp green salad

V IMPOSSIBLE BOMBAY KOFTAS  
cauliflower & potato hash, tomato, cucumber & mint salad

## 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.

# BEVERAGES

## COFFEE & CHOCOLATE

Our PS.Cafe Blend is served double shot and has been created through the careful selection and artful combination of 100% Arabica beans...hailing from India, Uganda and Ethiopia.

Each bean is optimally roasted to develop its full potential and are then blended together to give the final character with an aroma of dark chocolate, butterscotch, dried prunes and lingering spices with a luscious syrupy body.

### COFFEE

espresso  
americano  
long black  
macchiato  
flat white  
cappuccino  
piccolo latte  
latte  
mocha  
honey milk latte

### CHOCOLATE (hot / iced)

### CHAI LATTE

prana chai tea, soy milk & manuka honey

### ICED COFFEE

americano  
latte  
mocha  
honey milk latte  
add a scoop of ice cream

### AFFOGATO

espresso, vanilla bean ice cream

### IRISH COFFEE

black coffee, irish whiskey, double cream

decaf • extra shot • organic soy milk • oat milk

## TEAS & INFUSIONS

### LOOSE LEAF TEAS by ETTÉ TEA COMPANY

english breakfast • earl grey  
japanese sencha • lychee green lily • calming chamomile • lemongrass blue pea • pandan chiffon • ps. digestive

### PS. FRESH INFUSIONS

fresh mint moroccan • old ginger root

### HONEY LEMON SOOTHER

manuka honey & fresh lemon juice

### PS. ICED TEAS

lemon lime • peach  
longan

## MINERAL WATER

### ACQUA PANNA

### SAN PELLEGRINO

# DESSERTS

## NEW

**CINNAMON DIPPING FINGERS**  
with warm chocolate sauce

**NORMANDY PIE OF THE DAY\***  
please ask server for the flavour of the day

**CHOCOLATE PROFITEROLE STACK**  
filled with custard cream

**PS. BANOFFEE PIE**

**BURNT RUM & RAISIN CHEESECAKE**

**GOLDEN BANANA BUNDT**

### GIANT ECLAIRS

LEMON & PASSIONFRUIT

DARK CHOCOLATE & NOUGAT

ESPRESSO

### BAKERY

BUTTERSCOTCH WALNUT LOAF

CARAMELISED CINNAMON CROISSANT SCROLL

NUTTY STICKY HONEY BUN

## SIGNATURES

**DOUBLE CHOCOLATE BLACKOUT CAKE**  
with dark chocolate sauce

**M'S CARROT CAKE**  
with candied walnuts

**FLOURLESS ORANGE CAKE**  
with orange butterscotch sauce

**ULTIMATE FUDGY BROWNIE**

**GOLDEN BANANA BUTTERSCOTCH BUNDT**

**DARK CHOCOLATE BANANA CHEESECAKE**

**CHOCOLATE NUT DOORSTOP**

**STICKY DATE PUDDING**  
with lashings of toffee sauce

**GINGER PUDDING**  
with earl grey anglaise

**FLORIDA KEY LIME PIE**

**PS. PROFITEROLES**

choux pastry puffs filled with vanilla bean ice cream, toasted almonds, drenched in chocolate sauce or salted caramel sauce

**CHOCOLATE RED VELVET CAKE**

comes with a scoop of ice cream, **add a scoop +3.5**

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

ALL PRICES ARE NOT INCLUSIVE OF STATUTORY GOVERNMENT GOODS AND SERVICES TAX & SERVICE CHARGE