

# ◆ ALL DAY ◆

## FRESH PRESSED JUICES

CITRUS SUNRISE  
pink grapefruit & orange

GOODY GREEN  
green apple & celery

ALRIGHT ORANGE  
carrot & orange

GREEN APPLE

ORANGE

## CRUSHED FRUIT SODAS

WILDBERRY COOLER  
forest fruits, mint & soda

LYCHEE & LIME

MINT & LIME

## KOMBUCHA

LEMON, LIME & MINT

CHERRY PLUM

## FLOATS

COKE

SPRITE

## ICE CREAM SHAKES

OREO

STRAWBERRY SHORTCAKE

DOUBLE CHOCOLATE BLACKOUT

## ICE COLD BEER

PERONI lager, italy

STONE & WOOD 'PACIFIC ALE'  
summer ale, australia

OFF DAY HAZE ipa, singapore

## MINERAL WATER

ACQUA PANNA

SAN PELLEGRINO

17/03/2022 FGNAD

# ◆ MENU ◆

## WINE BY GLASS

OUR FULL WINE & SPIRITS LIST IS AVAILABLE AT YOUR REQUEST

SANTA MARGHERITA PROSECCO BRUT DOCG  
PROSECCO. Italy

MIRABEAU 'CLASSIC'  
ROSÉ. France


TORRESELLA  
PINOT GRIGIO. Italy

SEIFRIED  
SAUVIGNON BLANC. New Zealand

OLD COACH ROAD  
PINOT NOIR. New Zealand

VILLA SANDI  
CABERNET SAUVIGNON. Italy


## 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

 BLOODY MARY  
our ps bloody mary mix with vodka

 MIMOSA  
champagne topped with fresh orange juice

 APEROL SPRITZ  
aperol topped with prosecco

 PS. MOJITO  
plantation pineapple rum, fresh mint, lime & soda

WEEKDAY  
1 FOR 1  
until 6pm



APEROL  
SPRITZ



MIMOSA

WEEKEND  
1 FOR 1  
until 4pm

17/03/2022 FGNAD

## TO START OR SHARE

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

PECORINO CAULIFLOWER GRATIN  
bechamel, garlic sesame crumb

CRISPY SEAFOOD BASKET  
szechuan pepper salt, chipotle mayonnaise

V PORTOBELLO MUSHROOM SOUP  
fresh watercress, truffle oil

## SALADS

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VM SUPERFOOD  
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 grilled chicken

## SANDWICHES

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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

PS. TURKEY CRANBERRY  
homemade toasted caraway bread, layered with smoked  
turkey, grilled cheese, bacon, mayo & cranberry jam,  
served with flinders mixed salad

## BREAKFAST

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served until 4 pm

HOMEMADE TOASTED MUESLI  
greek yoghurt & berry compote topped with our  
homemade almond & seed, honey-toasted muesli

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

BRIOCHE & PORTOBELLO STACK  
poached egg, avocado, smoked turkey,  
brie cheese, roast tomatoes & rocket,  
drizzled with a balsamic-prune vinaigrette

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

## 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

THE ORIGINAL LAKSA LEAF PESTO  
spaghettini, king prawns, fishcake & long bean sambal

## MAINS

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### CRAB TART

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

### TIGER BEER-BATTERED FISH & CHIPS

snapper fillets, tartar & kaffir lime aioli

### CRISPY ROAST CHICKEN

french onion & garlic bread sauce

### STICKY BBQ RIBS

smokey sticky sauce, cabbage & walnut slaw

### CHARGRILLED PORTOBELLO BURGER

with wilted spinach, roasted capsicum, caramelised onions, basil mayo & melted swiss cheese on a toasted sesame bun, served with shoestring fries

### CHICKEN SCHNITZEL BURGER

breaded chicken with artichoke pickle, lettuce, herby mayonnaise, mozzarella & chunky tomato sauce on a toasted sesame bun, served with shoestring fries

### 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)

## JUNIOR

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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

## BAKERY

### CINNAMON DIPPING FINGERS

with warm chocolate sauce

### NORMANDY PIE OF THE DAY\*

please ask server for the flavour of the day

### FRESH BERRY CUSTARD PIE

### PS. BANOFFEE PIE

### BURNT RUM & RAISIN CHEESECAKE

### GIANT ECLAIRS

### LEMON & PASSIONFRUIT

### DARK CHOCOLATE & NOUGAT

### ESPRESSO

## 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 BUTTERSCHOTCH 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**

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