



Chef's Special



India Pale Ale



Pale Ale



Amber Ale



Brown Ale



Vegetarian



Pilsner



Lager



Porter



Stout

All prices are subject to a service charge of 10%



Seafood Platter

Grilled prawns, squid, fish, sauteed clams, petit salad, garlic aioli

\$28



Snacks Platter

Calamari cake, crispy squid, beer battered chicken, onion rings, fries, garlic aioli, blue cheesedip

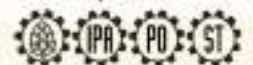
\$28



Charcuterie & Cheese Platter

Prosciutto ham, pepperoni, port salut, camembert, goat cheese, apple compote, olives, baguette

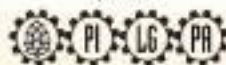
\$28



Hop Fish & Chips

Haddock fillet, beer batter, petit salad, fries, tartar sauce

\$20



Big Bob Burger

Charcoal bun, 180gms beef patty, onion jam, orange cheddar, greens, onion rings, blue cheese dressing, fries

\$20



Herb Roasted Chicken

Herb & spice marinated, baby chicken, roasted potato, petit salad, cabernet jus

\$16



Braised Lamb Shank

12hrs slow cooked lamb, potato puree, greens, braising jus

\$22



Truffle

Mushroom Risotto

Carnaroli rice, button mushrooms, brown hoshimeiji, garlic, white wine, truffle powder, parmesan cheese

\$18



Duchesse Baguette Chicken Sandwich

7inch baguette, grilled chicken, onion jam, cheddar, greens, fries

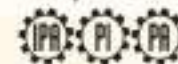
\$16



Squid Ink Pasta Alla Vongole

Squid ink infused pasta, clams, garlic, white wine, butter

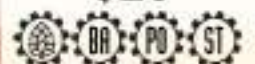
\$18



Stout Beef Stew

72hrs sous vide short rib, carrot, celery, potato, stout jus, baguette

\$20



Pomodoro Meatball Pasta

Rigatoni pasta, beef meatballs, garlic, red wine, pomodoro sauce, parmesan cheese

\$18



Soft Shell Chilli Crab Pasta

Squid ink infused pasta, soft shell crabs, garlic, chilli paste, cream

\$18

