

ON THE TAP

	GLASS	PINT	JUG	TOWER	
CARLSBERG.....	\$8	\$12	\$27	\$55	\$18
KRONENBOURG 1664 LAGER.....	\$9	\$13	\$29	\$60	\$18
KRONENBOURG 1664 BLANC.....	\$10	\$14	\$30	\$65	\$18
ASAHI BLACK.....	\$10	\$15	\$33	\$75	\$25

HAPPY HR
#2 PINTS
MON-FRI
3PM-8PM

BY THE BOTTLE

	BUCKET	BOTTLE
CARLSBERG SMOOTH DRAUGHT.....	\$35	
SOMERSBY (APPLE).....	\$40	\$10
CORONA.....	\$40	\$10
PERONI.....	\$40	\$10
STEINLAGER.....	\$40	\$10
HEINEKEN 0.0%.....	\$35	\$8
HEINEKEN.....	\$44	\$11
SAN MIGUEL LITE.....	\$44	\$11
PURE BLONDE.....	\$44	\$11
LITTLE CREATURES PALE ALE.....	\$44	\$11
LITTLE CREATURES IPA.....	\$55	\$13
STELLA ARTOIS.....		\$11
TIGER.....		\$11
GUINNESS DRAUGHT.....	\$65	\$14
ERDINGER WEISS / DUNKEL.....		\$14
KILKENNY.....		\$14



DEADLY DRINK



GLASS

ABSINTH.....	\$14
B-52 (Baileys, Kahlua, Cointreau).....	\$14
BLOWJOB (Baileys, Amaretto).....	\$14
JAGERBOMB (Jagermeister, RedBull).....	\$14
KAMIKAZI (Vodka, Triple sec, Lime Juice).....	\$14
FLAMING SLIPPERY NIPPLE (Baileys, Sambuca).....	\$14
FLAMING LAMBORGHINI (Baileys, Sambuca, Kahlua, Blue Curacao).....	\$22
FLAMING WATERFALL (Bacardi 151, Sambuca, Kahlua, Brandy, Galliano).....	\$25
FIREBALL CIDER (Fireball Whiskey, Cider)	
- SET OF 3.....	\$30
- SET OF 6.....	\$50

All prices exclude GST
We accept Cash, NETS, Visa and Master card & AMEX
Minimum amount for credit card transaction is \$20
Thank you for your kind understanding!

LIQUORS

GIN

	GLASS	BOTTLE
BOMBAY DRY.....	\$10	\$130
TANQUERAY.....	\$12	\$150
BOMBAY SAPPHIRE.....	\$12	\$160
HENDRICKS.....	\$13	\$180
ROKU.....		\$180



VODKA

ERISTOFF.....	\$10	\$140
ABSOLUT BLUE.....	\$11	\$150
GREYGOOSE VODKA.....	\$13	\$180



RUM

BACARDI BLANCA.....	\$10	\$130
MYER'S DARK RUM.....	\$11	\$140
BACARDI ORO.....	\$12	\$160
BACARDI BLACK.....	\$12	\$160
BACARDI OAKHEART.....	\$12	\$160



TEQUILA

CAMINO.....	\$10	\$130
JOSE CUERVO TEQUILA.....	\$11	\$140
PATRON XO CAFE.....	\$14	\$200
PATRON SILVER.....	\$14	\$200



BOURBON

JIM BEAM.....	\$10	\$130
JACK DANIELS.....	\$12	\$150



WHISKEY

DEWAR'S WHITE.....	\$10	\$130
CHIVAS REGAL.....	\$12	\$150
JOHNNY WALKER BLACK LABEL.....	\$12	\$150
JAMESON IRISH WHISKY.....	\$12	\$150
MONKEY SHOULDER.....	\$13	\$160
NIKKA BY THE BARREL.....	\$13	\$150
NIKKA TAKETSURU.....	\$15	\$200
MACALLAN 12 YEARS / 18 YEARS.....	\$15	\$220/\$750
SCAPA.....		\$200
DEWAR'S 12 YEARS / 15 YEARS.....		\$180/\$260
JOHNNY WALKER BLUE LABEL.....		\$460
THE SINGLETON 15 YEARS.....		\$220
THE BALVENIE 12 YEARS.....		\$220
THE BALVENIE 14 YEARS CARIBBEAN CASK.....		\$250
THE BALVENIE 17 YEARS DOUBLE WOOD.....		\$420
THE BALVENIE 21 YEARS PORTWOOD.....		\$800
GLENFIDDICH 12 YEARS.....		\$180
GLENFIDDICH 15 YEARS.....		\$260
GLENFIDDICH 18 YEARS.....		\$400



BRANDY

ST REMY.....	\$10	\$130
HENNESSY VSOP.....	\$13	\$180
HENNESSY XO.....	-	\$460



LIQUEUR

BAILEY'S IRISH CREAM.....	\$11	\$140
JAGERMEISTER.....	\$11	\$140
SAMBUCA VACCARI.....	\$11	\$150
KAHLUA.....	\$11	\$150



WINES



RED

	ORIGIN	GLASS	BOTTLE
MCGUIGAN MERLOT.....	AUSTRALIA	\$13	\$60
PICCINI CHIANTI RESERVA.....	ITALY		\$70
MICHEL LYNCH RESERVE GRAND, MEDOC..	FRANCE		\$70
SOTTANO RESERVA, MALBEC.....	ARGENTINA		\$80
MISSION PINOT NOIR.....	NEW ZEALAND		\$80
OYSTER BAY PINOT NOIR.....	NEW ZEALAND		\$90
PASCAL BOUCHARD PINOT NOIR.....	FRANCE		\$90
PICCINI VILLA AL CORTILE, BRUNELIO	ITALY		\$130



MCGUIGAN SAUVIGNON BLANC.....	AUSTRALIA	\$13	\$60
OYSTER BAY SAUVIGNON BLANC.....	NEW ZEALAND		\$70
12,000 MILES PINOT GRIS.....	NEW ZEALAND		\$70
DR HERMANN H RIESLING, MOSEL..	GERMANY		\$70
PASCAL BOUCHARD PETIT CHABLIS	FRANCE		\$90
PAUL HOBBS CHARDONNAY.....	USA		\$120

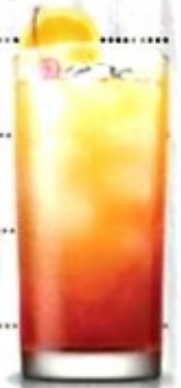
SPARKLING / ROSE / CHAMPAGNE



	ORIGIN	GLASS	BOTTLE
VALLEBELBO VIOR DI VIGNA MOSCATO	ITALY	\$11	\$50
PICCINI PROSECCO EXTRA DRY D.O.C	ITALY	\$12	\$60
MARRENON PETULA LUBERON ROSE	FRANCE	\$13	\$60
LAURENT PERRIER BRUT	FRANCE		\$110
SAKE 1.8 LITRE	JAPAN		\$88

COCKTAILS

	GLASS
CAIPAROSKA <i>(Vodka, Fresh Lime, Brown Sugar)</i>	\$13
CAIPARINHA <i>(Chachaca, Soda, Fresh Lime, Brown Sugar)</i>	\$13
CUBA LIBRE <i>(Rum, Coke, Lime juice)</i>	\$13
MOSCOW MULE <i>(Vodka, Ginger beer, Lime juice)</i>	\$13
BLACK RUSSIAN <i>(Vodka, Kahlua, Cherry)</i>	\$13
BLOODY MARY <i>(Vodka, Tomato juice, Salt, Pepper, Tobasco, Worchester Sauce)</i>	\$13
SNOWBALL <i>(Advocat, Lime Cordial, Sprite, Cherry)</i>	\$13
SEX ON THE BEACH <i>(Vodka, Orange juice, Cranberry juice, Peach Syrup)</i>	\$13
WHISKY SOUR <i>(Bourbon, Triple Sec, Lime juice)</i>	\$13
GIN FIZZ <i>(Gin, Triple Sec, Lime juice, Soda, Sugar Syrup)</i>	\$13
TEQUILA SUNRISE <i>(Tequila, Orange juice, Grenadine, Cherry)</i>	\$13
MARGARITA <i>(Tequila, Triple Sec, Lime juice)</i>	\$13
APPLETINI <i>(Smirnoff Vodka, Apple juice, Cherry)</i>	\$13



MOJITO

LIME <i>(Rum, Lime juice, Soda, Brown Sugar)</i>	\$13
PEACH <i>(Rum, Peach Syrup, Soda, Brown Sugar)</i>	\$13
STRAWBERRY <i>(Rum, Strawberry Syrup, Soda, Brown Sugar)</i>	\$13
LYCHEE <i>(Rum, Lychee Syrup, Soda, Brown Sugar)</i>	\$13



MARTINI

LYCHEE MARTINI <i>(Vodka, Lychee Liqueur, Lychee Juice)</i>	\$14
BIKINI MARTINI <i>(Vodka, Malibu, Pineapple Juice, Grenadine Syrup)</i>	\$14
BAILEYS ESPRESSO MARTINI <i>(Baileys, Vodka, Espresso)</i>	\$14



PINACOLADA <i>(Rum, Malibu, Coconut Syrup, Milk)</i>	\$14
SINGAPORE SLING <i>(Gin, Triple Sec, Cherry Brandy, DOM, Grenadine, Pineapple & Lime Juice)</i>	\$14
LONG ISLAND TEA <i>(Gin, Vodka, Rum, Tequila, Triple sec, Lime juice, Coke)</i>	\$14



NON-ALCOHOLIC

MOCKTAILS

	GLASS	
APPLE MULE <i>(Apple juice, Ginger ale, Lime, Sugar syrup)</i>	\$8	
GUNNER <i>(Ginger ale, Ginger beer, Angostura)</i>	\$8	
GOVERNER'S SMILE <i>(Orange juice, Milk)</i>	\$8	
LEMON LIME BITTERS <i>(Lime juice, Sprite, Angostura)</i>	\$8	
SHIRLEY TEMPLE <i>(Lime juice, Sprite, Grenadine)</i>	\$8	
VIRGIN COLADA <i>(Pineapple juice, Milk, Coconut syrup)</i>	\$8	
VIRGIN MARY <i>(Tomato juice, Salt, Pepper, Tobasco, Worchester Sauce)</i>	\$8	
VIRGIN MOJITO <i>(Lime juice, Soda, Brown sugar)</i>	\$8	

CHILLED JUICE

APPLE JUICE.....	\$4	
ORANGE JUICE.....	\$4	
LIME JUICE.....	\$4	
CRANBERRY JUICE.....	\$4	
MANGO JUICE.....	\$4	
PINEAPPLE JUICE.....	\$4	
FRUIT PUNCH.....	\$4	
TOMATO JUICE.....	\$4	

HOT DRINKS

AMERICANO.....		\$4.50
CAPUCCINO.....		\$4.50
LATTE.....		\$4.50
ESPRESSO <i>(add Ice pay additional \$0.50)</i>		\$4.50
EARL GREY TEA.....		\$4.50
ENGLISH BREAKFAST TEA.....		\$4.50
CAMOMILE TEA.....		\$4.50
MINT TEA.....		\$4.50

SOFTDRINKS

COCA COLA.....		\$3.50
COKE LITE.....		\$3.50
SPRITE.....		\$3.50
GINGER ALE.....		\$3.50
GINGER BEER.....		\$3.50
TONIC.....		\$3.50
SODA.....		\$3.50
ICE LEMON TEA.....		\$4.00
RED BULL.....		\$4.00
SPARKLING WATER 750ML.....		\$4.00
MINERAL WATER 600ML.....		\$1.50

EUROPEAN MENU

STARTERS



- GARLIC BREAD..... \$6
- SHOESTRING FRIES..... \$6
- SPAM FRIES..... \$6
- VEGETARIAN SPRING ROLL..... \$6
- TRUFFLE FRIES..... \$7
- CHEESY FRIES..... \$8
// Shoestring Fries with Nacho Cheese
- CRUNCHY ONION RINGS..... \$8
- TOP SHELLS..... \$8
// marinated with homemade spicy sauce
- POTATO WEDGES..... \$8
// w/ Tartar dip sauce
- TWICE COOKED POTATO SKINS..... \$10
// Fried then baked Idaho potato, filled with cheese sauce, bacon parsley and light sour cream
- CHICKEN STRIPS WITH FRIES..... \$10
// Fried boneless chicken served with straight cut fries.
- CHICKEN TENDERS..... \$10
// 12pcs chicken strips
- SALTED EGG YOLK SHISHAMO..... \$10
// crispy shishamo (Japanese Fish) coated with chili padi, curry leaves and butter salted egg yolk
- QUESADILLA (CHICKEN TIKKA OR ROASTED DUCK)..... \$10
// soft tortilla filled with home made salsa, meat and mozzarella and cheddar cheese



- CRISPY NACHO..... \$10
// Tortilla chips fries served with cheese sauce, guacamole and salsa.



- SIGNATURE CHICKEN WING..... \$10
// Crispy battered chicken wings served with signature chilli bbq sauce

- SEASONED WINGS COATED W/..... \$10
// (Buffalo Sauce / Garlic Parmesan / BBQ Sauce)

- CALAMARI..... \$10



- PORK RIB TERIYAKI..... \$15
// Australian pork ribs coated with homemade teriyaki sauce with drizzle of sesame seed

- GRILLED INDONESIAN SATAY (1 DOZEN)..... \$16
// Mixture of Chicken, mutton and beef.

- GARLIC PRAWN / MUSSELS..... \$17
// Garlic, Butter, Parsley, White Wine



PORK RIB TERIYAKI



GARLIC PRAWN

EUROPEAN MENU

PASTA



SHEPHERD'S PIE..... \$10

MARINARA CHICKEN..... \$14

// Spaghetti sautéed with chunky tomato, topped with homemade marinara sauce and parmesan cheese

BACON CARBONARA..... \$14

// Bacon, Whipped Cream, Seasoning, Olive Oil

SPAGHETTI BOLOGNESE / JUNIOR BOLOGNESE..... \$15 / \$8

// Minced Beef Tomato Base, Cheese, Butter, Seasoning

BAKED MAC & CHEESE..... \$16

// Macaroni in cheese sauce topped with melted mozzarella and Parmesan cheese.

PRAWN AGLIO OLIO..... \$17

// Prawn sautéed with mushroom olive oil, garlic, cherry tomato, fresh basil, chilli padi, spaghetti and parmesan cheese



BAKED MAC & CHEESE

SALADS



CHICKEN CAESAR SALAD..... \$13

// Romaine lettuce, cherry tomatoes, croutons, bacon bits and homemade Caesar sauce.

GARDEN SALAD..... \$10

// Romaine lettuce, onion, capsicum, cherry tomatoes, cucumber, black olives with 2 choice of dressings (Roasted sesame and balsamic vinegar)

SWEET ENDINGS!

SINGLE SCOOP ICE CREAM..... \$3

// Chocolate, Vanilla



VANILLA

CHOCOLATE

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TANDOORI & STARTERS

	WHOLE	HALF
 Tandoori Chicken  <i>Chicken marinated cooked tandoori (with yogurt and spices)</i>	\$23	\$13
Kebab Chicken / Mutton <i>Spicy minced meat marinated with spices</i>	\$13/\$14 7pcs	\$10/\$11 5pcs
NEW! Masala Omelette <i>2pcs egg with onion tomato coriander chili</i>		\$6
Chicken 65  <i>Deep fried boneless chicken marinated with spices</i>		\$10
 Chicken Tikka  <i>Chicken boneless pieces in tandoori marinated with yougurt and spices</i>		\$12
Chicken Malai Tikka (mild) <i>(*15mins waiting time) Cream, Cheese, Cashew nuts</i>		\$16
Vegetarian Pakora <i>Deep-fried onion spiced mix vegetables with gram flour butter</i>		\$6
Vegetarian Samosa (2pcs) <i>Deep-fried triangular pastries filled with soecied vegetables and potatoes</i>		\$8
Vegetarian Kebab <i>(*15mins waiting time) Minced vegetables with marinated spices</i>		\$13
Paneer Tikka (Shaslik)  <i>Cubes of Homemade cottage cheese marinated with onion tomato spices</i>		\$13
Fish Tikka  <i>Dory fish cubes flavoured with thymol(ajwan) and garlic</i>		\$16
Tandoori Prawn(8pcs)  <i>(*15mins waiting time) Prawns marinated in tandoori with spices and yogurt</i>		\$25
Tandoori Platter  <i>Chicken tikka, chicken kebab, Tandoori Prawn, fish tikka, and mutton kebab</i>		\$25

NAAN

Papadum (crispy / crispy roasted)	\$2
Masala Papadum (2pcs) <i>2pcs topped with onion, chili, and tomato</i>	\$5
Peanut Masala (Onion, Tomato, and Indian spices)	\$6
Raita (yogurt in cucumber)	\$3
Sliced Onion	\$1
Green Salad <i>Cucumber, carrots, onion and tomato</i>	\$10
Roti / Plain Naan	\$2
Garlic Naan / Butter Naan / Sesame Naan	\$4
Cheese Naan / Butter and Garlic Naan	\$5
Cheese and Garlic Naan / Cashmiri Naan <i>Stuffed with dried fruit and nuts</i>	\$5
Masala Kulcha <i>Non-stuffed with spicy cottage (cheese and potatoes)</i>	\$5
Keema Naan <i>Stuffed with mutton, or both mixed with onion coriander</i>	\$9
Basket <i>Plain naan, garlic naan, butter naan, and sesame naan</i>	\$10



Tandoori Platter




Naan




Chicken 65

VEGETARIAN


Aloo Gobi  \$9
Potato and cauliflower florets tossed with onion tomato

Aloo Jeera..... \$9
Potatoes and spices pan-fried with cumin seeds


Dum Aloo..... \$10
Stuffed dried fruits and potato, cashew nut and onion gravy

Aloo Palak  \$10
Potatoes cooked with blended fresh spinach cooked with spices

CHICKEN


 **Butter Chicken (Mild)**..... \$13
Boneless chicken, onion, tomato and cashew nut gravy butter cream


Chicken Curry..... \$12
Tender boneless chicken in traditional north Indian style

Chicken Masala  \$12
Tender boneless chicken masala and tomato spices

Chicken Tikka Masala  \$13
Tender boneless chicken with onion tomato gravy


Chicken Korma (Mild / Baby Dish)..... \$12
Boneless chicken onion & cashew nuts and gravy

Mughlai Chicken  \$12
Tender boneless chicken with spices and onion tomato

Chicken Kedai  \$12
Tender boneless chicken in onion tomato masala pepper spices


Chicken Vindaloo    \$12
Tender boneless chicken and potatoes in gravy


Chili Chicken    \$13
Dry boneless chicken and onion pepper and chili

Sagh Chicken  \$13
Boneless chicken atnd spinach onion masala

MUTTON



Rogan Josh  \$15
Tender boneless mutton in onion tomato spices

Mutton Curry  \$15
Tender boneless mutton in traditional North Indian style

Keema Matter..... \$15
Minced mutton cooked with green peas, carrots, and potatoes

Mutton Masala..... \$15
Tender boneless mutton in spices



Mutton Vindaloo    \$15
Tender boneless mutton in mild masala onion cashew nuts in cream

Sagh Mutton  \$15
Tender boneless mutton and spinach onion masala

Mutton Mysore   \$17
Tender boneless mutton in onion tomato Indian spices

SEAFOOD

Fish Masala..... \$14
Fish cubes cooked with onion tomato spices

Fish Curry  \$14
Boneless fish in traditional North Indian style



Prawn Masala  \$14
Prawns with tomato onion gravy

Prawn Curry  \$14
Prawns in traditional North Indian style

Chili Prawn   \$15
Prawns fry with onion capsicum dry


Kedai Prawn  \$14
Prawns with capsicum in onion gravy

Kedai Fish..... \$14
Fish boneless cubes, onion tomato, capsicum gravy

RICE & BRIYANI

Plain Basmati Rice	\$3
<i>Steamed organic rice</i>	
Briyani Rice	\$6
<i>Fragrant basmati rice cooked with biryani rice</i>	
Jeera Rice	\$6
<i>Cumin Tempered Basmati Rice</i>	
Lemon Rice	\$6
<i>Basmati rice with spices and lemon juice</i>	
Saffron Rice	\$6
<i>Fragrant basmati rice infused with saffron</i>	
Cashmiri Pilau	\$6
<i>A combination of rice blended with dry flavoured fruits</i>	
Vegetarian Briyani	\$11
<i>Assorted vegetables and basmati cooked with Indian herbs</i>	
Vegetarian Fried Rice	\$11
<i>Mixed vegetables and basmati rice</i>	
Chicken Briyani	\$12
<i>Chicken and basmati rice cooked with Indian herbs</i>	
Chicken Fried Rice	\$12
Fish Briyani 	\$13
<i>Fish and basmati rice cooked with Indian herbs</i>	
Mutton Briyani 	\$15
<i>Tender mutton and basmati rice cooked with Indian herbs</i>	

VEGETARIAN

Dhal Makhni (mild)	\$8
<i>Black beans and lentil cooked with spices tomato onions</i>	
Moong Dhal	\$8
<i>Lentils cooked with spices, onions, tomato</i>	
Chana Masala 	\$8
<i>Cheek peas cooked with spices onion and tomato</i>	

VEGETARIAN

Shahi Paneer (Mild/ Baby Dish / White Sauce)	\$10
<i>Cottage cheese in cashew nut onion masala cream and butter</i>	
Paneer Makhni(mild)	\$10
<i>Cottage cheese in butter and cashew nut cream and butter</i>	
Matter Paneer	\$10
<i>Cottage cheese and green peas cashew nut and onion</i>	
 Palak Paneer 	\$12
<i>Cottage cheese and blended spinach cooked with spices</i>	
Chili Paneer 	\$13
<i>(*15mins waiting time) Cottage cheese deep fried onion and capsicum</i>	
NEW! Paneer Bhurji 	\$14
<i>Mashed Paneer w/ tomato onion gravy, and Indian spices</i>	
Mixed Vegetables Curry	\$9
<i>Mixed vegetables cooked in spicy onion Indian spices</i>	
Mixed Vegetables Vindaloo   	\$9
<i>Mixed vegetables cooked in spicy onion Indian spices</i>	
Mushroom Masala 	\$9
<i>Mushroom cooked in spices, onion, tomato</i>	
Mushroom Matter 	\$9
<i>Mushroom and green peas, onion and cashew nut, and onion gravy</i>	
Bindi Masala (Bindi Do Pyaza) 	\$9
<i>Stir fried onion ladies finger</i>	
Bangan Masala 	\$9
<i>Stir fried eggplant with blend of masala and spices</i>	
Aloo Matter 	\$9
<i>Spiced potatoes and green peas, onions and tomato</i>	

EUROPEAN MENU

MAIN COURSE

- BACON AND HAM SANDWICH**..... \$12
// sliced bacon and ham topped with melted cheese between garlic ciabatta bread and avocado sauce spread.
- CHICKEN BURGER**..... \$13
// Chicken Katsudon with cheese, lettuce and tomato
- CHICKEN SANDWICH**..... \$14
// Chicken Katsudon topped with melted cheese, resting on avocado sauce between toasted garlic ciabatta.
- FISH AND CHIPS / JUNIOR FISH & CHIPS**..... \$15/\$8
// Ocean catch in Crispy Batter Served with Salad and Fries.
- SIZZLING TOFU/GAMBAS**..... \$10/\$18
- PAN FRIED NORWEGIAN SALMON**..... \$18
- ROASTED WHOLE LEG CHICKEN**..... \$18
// Chicken marinated in texan and chinese herbs topped with char siew sauce, serves with mesclun salad and potato wedges.
- THE BAR STATION BEEF BURGER**..... \$20
// Quarter pounder patty, Bacon & egg, melted cheese w/ potato wedges and side salad
- AUSTRALIAN GRAIN-FED SIRLOIN STEAK (200GM)**..... \$26
// Grilled until doneness perfection, accompany with Cherry potato wedges, mesclun salad and Chef's recipe black pepper sauce
- SMOKED BBQ PORK RIBS**..... \$28

SIZZLING TOFU



PIZZA

- MARGHERITA**..... \$13
// Tomato Base, Cheese, Basil, Oregano
- VEGETARIAN**..... \$14
// Tomato Base, Shiitake Mushroom, Capsicum, Onion, Olives, Oregano
- HAWAIIAN**..... \$14
// Tomato Base, Ham, Pineapple, Cheese
- PIZZARONI**..... \$16
// Tomato Base, Cheese, Pepperoni
- CHICKEN TIKKA PIZZA**..... \$16
// Authentic Northern Indian Chicken Tikka with Home Baked Pizza
- THE BAR STATION PIZZA**..... \$18
// Tomato Base, Smoked Duck, Chicken Ham, Capsicum, Olives, Onion, Cheese
- CHILI TRUFFLE PRAWN**..... \$20
// topped with prawn marinated in truffle oil, chili flakes, onions, olives and mozzarella cheese



THE BAR STATION BEEF BURGER



THE BAR STATION PIZZA