

Italian House Wines & Prosecco

Glass 12.50 | Carafes 375ml 30.00 750ml 58.00 1.2 ltr 90.00

WHITE

Pinot Grigio, Montelvini, Italy (DOC)

RED

Merlot Cabernet,
Montelvini, Italy (IGT)

PROSECCO

Glera, Montelvini, Italy (IGT)

Happy Hour

5 to 8pm - weekdays
All Day - weekends

Glass	9.50
Carafes	
375ml (Half bottle)	23.00
750ml (Full bottle)	45.00
1.2 ltr (1½ bottles)	68.00

Wines & Champagne by bottle

WHITE

Sauvignon Blanc, 821 South
Marlborough, New Zealand 62.00

Chardonnay, Grand Réserve
Maison Castel, France 68.00

RED

Chianti Classico, Gabbiano
Tuscany, Italy (DOCG) 75.00

Pinot Noir, Squealing Pig
Central Otago, New Zealand 75.00

CHAMPAGNE Veuve Clicquot Brut 146.00

Spirits

HOUSE POUR 9.00

VODKA

Grey Goose 15/200
Belvedere 16/260

GIN

Tanqueray 15/200
Hendrick's 16/240

TEQUILA

Patrón Silver 15/230
Patrón XO Cafe 15/220

RUM

Mount Gay Black Barrel 14/220

BOURBON

Maker's Mark 14/210

WHISKY

Chivas 12 Yrs 15/210
Jack Daniel's 16/220
Hibiki Harmony 21/270
Balvenie Doublewood 12 Yrs 15/250
The Macallan 12 Yrs 17/320

Happy Hour

5 to 8pm - weekdays
All Day - weekends

2 for \$15 House Pour Spirits

Ask our friendly staff for your favourite cocktail!

Signature Sangria

Merlot Cabernet, Montelvini

Mixed with vodka, triple sec, fresh fruit,
cinnamon, cloves, star anise, almond
syrup & citrus peel

Glass	15.00
Carafes	
750ml	66.50
1.2 ltr	102.00

Happy Hour

5 to 8pm - weekdays
All Day - weekends

Glass	12.00
Carafes	
750ml (Full bottle)	54.00
1.2 ltr (1½ bottles)	82.00

Non Alcoholic

Homemade Refreshments

Fresh Juices 6.50
Orange / Red Apple / Carrot
- add ginger 0.50

Homemade Ice Teas 5.50
Lemon / Lychee / Raspberry

Homemade Lemonade 5.50

Green Smoothie 8.50
Spinach, mango,
banana & pineapple

Berry Smoothie 8.50
Mixed berries, banana,
yoghurt & honey

Mineral Water 5.50
San Pellegrino / Acqua Panna 500ml

Fruit Juices 5.50
Lime / Mango / Cranberry / Pineapple

Soft Drinks 5.00
Coke / Coke Zero / Sprite /
Tonic / Ginger Ale /
Bitter Lemon / Ice Lemon Tea

Vittoria Coffee

Affogato 6.00

Long Black 4.00

White 4.50
Flat White / Latte / Cappuccino

Espresso 3.00

Macchiato 3.50

Mocha 5.00

Valrhona Hot Chocolate 5.00

Add-ons

Iced 0.50

Extra Shot 1.00

Flavour 1.00
Vanilla / Hazelnut / Caramel

Soy 1.00

Tea Forté 5.00

Chamomile Citron / Earl Grey / English Breakfast / Green Tea /
Ginger Lemongrass / Moroccan Mint / Raspberry Nectar

ERWIN'S GASTROBAR

Happy Hour

5 to 8pm weekdays | All Day weekends

2 for \$22

All 0.5l Paulaner Draft Beers

Paulaner Draft Beers

	Paulaner Original Munich Lager	Paulaner Weissbier (Wheat Beer)	Paulaner Dark Lager
0.3 ltr	9.50	10.50	10.50
0.5 ltr	13.50	14.50	14.50
1 ltr	26.00	27.50	27.50

Imported Bottled Beers

Asahi 330ml	11.50
Peroni Nastro Azzurro 330ml	12.50
Pure Blonde 375ml	10.50
Corona Extra 355ml	12.50
Little Creatures Pale Ale 330ml	13.50
Guinness Surger 520ml	18.50
Albens Apple Cider 330ml	12.50

Healthy Choices & Salads

Baked Salmon 19.50

Served with brown rice, sautéed spinach, rustic Puttanesca sauce & lemon yoghurt dip

Grilled Tuna Steak 21.00

Sashimi grade tuna with zucchini ribbons, rocket, salsa verde & mint oil

Salads - build your own

① Base 10.00 *(All vegetarian)*

Romaine - Romaine lettuce, cherry tomatoes, aged parmesan & croutons

Raw  - Rocket, shaved beets, carrot, broccoli, fine beans & almond flakes

Roasted - Rocket, sweet potato, pumpkin, toasted walnuts & aged parmesan

Grain - Quinoa, brown rice, fresh mint, scallions, cucumber, tomato & toasted sunflower seeds

② Protein

Baked salmon 8.00	Grilled chicken 5.00
Minute steak (100g) 8.50	Grilled veggie patty 6.00
Grilled halloumi 5.50	Grilled beef patty 8.00

③ Dressing *(All vegetarian)*

Herb Vinaigrette	Citrus Vinaigrette	Caesar
Honey Mustard	Extra Virgin Olive Oil & Balsamic Vinegar	

Burgers - made to order

① Base - all with lettuce & tomatoes

Beef 18.00

Chargrilled Black Angus beef, coleslaw, onion relish & honey mustard
- extra patty add 8.00

Lamb 19.50

Chargrilled lamb, lime yoghurt & hummus
- extra patty add 9.00

Chicken 17.00

Chargrilled chicken breast, jalapeño, spicy sambal & sour cream

Fish 18.00

Pan seared haddock, shredded carrot, beetroot, garlic aioli & onion relish

Veggie 15.00

Baked patty of quinoa, spinach, parmesan, sweet potato & beetroot with sour cream & onion relish

② Buns *(pick one)*

Rustic sourdough

Wholewheat & flax seed

Gluten-free
made in-house - add 2.00

③ Sides *(pick one)*

Rough-cut Fries

Mesclun Salad

Sweet Potato Fries
- add 1.50

Onion Rings
- add 1.00

Add ons

Avocado 2.00
Cheddar cheese 1.00
Grilled bacon 1.50
Coleslaw 1.00

The Classics - served with fries & salad

ERWIN'S Steak Sandwich 19.50

Chargrilled Black Angus rib eye (150g), rocket, caramelized onion, mustard, parmesan & sourdough

Fish & Chips 17.50

Crispy beer battered fish with caper mayo

Rib Eye Steak 22.50

Black Angus minute steak (200g) with peppercorn sauce

Chicken Parmigiana 19.00

Crumbed chicken breast smothered in Napoletana sauce & mozzarella

Sides *(All vegetarian)*

Garlic Bread 6.00

Pide bread smothered in garlic butter & smoked paprika

Crispy Potatoes 9.00

Fried baby potatoes, rosemary salt & garlic aioli

Fries 9.00

Rough-cut, herb salt, ketchup & garlic aioli
- add truffle parmesan or Nacho cheese 2.00

Sweet Potato Fries 11.00

Rough-cut, herb salt & garlic aioli

Onion Rings 7.00

Battered & fried, served with sour cream

Mac & Cheese 8.00

Macaroni pasta tossed in mozzarella sauce

Cup of Soup 5.00

Choice of either cream of mushroom or tomato & basil

Dessert *(All vegetarian)*

Apple Crumble 8.00

Topped with berry compote, custard & vanilla Gelato ice cream

Pandan Waffle 9.00

Shaved gula Melaka, toasted coconut & vanilla ice cream

Homemade Brownie 9.00

Served warm with vanilla ice cream

Check our pastry counter for freshly baked pastries!

Homemade Pasta & Risotto

Carbonara* 16.00 *(Vegetarian option available)*

Linguine, bacon, black pepper & creamy parmesan sauce

Lasagne 19.00

Beef Bolognese sauce, mozzarella & parmesan

Aglie e Olio* 14.00

Linguine, garlic, chilli, parsley & extra virgin olive oil

- add crab meat 4.00 / mushrooms 2.00 

Mushroom Risotto 17.00

Truffle cream, mushroom, confit garlic & parmesan

*Gluten-free pasta - add 2.00

11" Pizza - with homemade Napoletana sauce and mozzarella

Margherita 16.50

Fresh basil & garlic

Hawaiian 18.00

Smoked ham & pineapple

Truffle Mushroom 17.50

Button mushrooms, truffle oil & caramelized onion

Spicy Pepperoni 18.00

Pickled jalapeño & rocket

Add ons

Grilled Chicken 3.00
Salami 2.00
Fresh Mozzarella 4.00
Mushrooms 2.00
Pineapple 1.00
Extra cheesey 1.00
Black Olives 1.00
Onion 1.00
Smoked Ham 2.00