




# DINNER AND NIBBLES

AFTER 5PM EVERY DAY

## HEARTY MAINS

**Grilled Cheese Toast** 16  
Gruyère, gouda, cheddar on sourdough toast

**Duck Confit Sandwich** 19  
Duck confit, grilled onions, pear, gouda and bechamel on brioche (+\$1.5 for 2 fried eggs)

**Truffled Honey Croque Madame**  22  
Shaved ham, truffled honey, gruyère, maasdam, and two sunny-side ups on brioche

**Bacon Mushroom Aglio Olio** 17  
Capellini with bacon, mushrooms, chillis, cherry tomatoes, garlic, and white wine

**Basil Pesto Smoked Salmon Pasta** 19  
Cappellini with homemade basil pesto, smoked salmon, sundried tomatoes and corn

**Creamy Duck Confit Pasta**  21  
Capellini with mushrooms, duck confit and white wine cream sauce

**Braised Beef with Baked Egg (20 min wait)** 21.5  
Homemade tomato and red pepper sauce, slow-cooked beef cheek, soft baked egg and sourdough toast

## BURGERS

All burgers include a 150g all-beef patty served on a buttery brioche bun, and rosemary garlic fries


**Classic Cheeseburger** 18  
Grilled onions, gouda cheese, honey mustard

**Guacamole and Salsa Burger** 19.5  
Guacamole, salsa, gouda cheese

**Golden Beef Katsu Burger**  19.5  
Fried crusted patty, grilled onions, gouda cheese, honey mustard

## TO SHARE – SMALL PLATES


**Pumpkin Croquettes** 9  
Served with Japanese mayonnaise

**Popcorn Chicken Duo**  14  
Crispy fried chicken served half-and-half with spiced curry and five-spice blends

**Spam Fries** 11  
With Sriracha aioli

## TO SHARE – PLATTERS

**Grilled Bratwurst Platter** 24  
Bratwursts with currywurst sauce

**Camembert Brûlée**  23  
Baked whole camembert with roasted grapes, crisp pear, and crostini  
*(+\$3 for additional crostini)*

## FRIES

**Rosemary & Garlic Fries** 9

**Truffle Fries with Seaweed Mayo** 11

## NACHOS

**Classic Nachos** 11  
Fresh guacamole and cherry tomato salsa

**The King's Nachos**  23  
Jerk chicken, grilled onions, corn, black beans, mozzarella, guacamole, salsa




# BRUNCH AND BITES

11AM TO 5PM, SAT AND SUN


## HEARTY MAINS

**Scrambled Eggs with Sourdough Toast** 13.5

**Creamy Mushrooms with Eggs**  16.5  
Creamy sautéed mushrooms, bacon bits, spinach, sourdough and eggs (sunny-side up or scrambled)

**Smoked Salmon with Eggs** 19  
Smoked salmon, feta cream cheese, truffled date oil, sourdough and eggs (sunny-side up or scrambled)

**Big Breakfast** 20  
Kurobuta sausage, signature nutty maple bacon, mushrooms, eggs (sunny-side up or scrambled) and brioche toast

**Truffled Honey Croque Madame**  22  
Shaved ham, truffled honey, gruyère, maasdam, and two sunny-side ups on brioche

**Duck Confit Sandwich** 19  
Duck confit, grilled onions, pear, gouda and bechamel on brioche (+\$1.5 for 2 eggs)


**Bacon Mushroom Aglio Olio** 17  
Capellini with bacon, mushrooms, chillis, cherry tomatoes, garlic, and white wine

**Braised Beef with Baked Egg (20 min wait)** 21.5  
Homemade tomato red pepper sauce, slow-cooked beef cheek, baked egg and sourdough

**Add-ons (per item)** 4  
**Signature nutty maple bacon, Kurobuta pork sausage, smoked salmon, avocado**


## NACHOS

**Classic Nachos** 11  
Fresh guacamole and cherry tomato salsa (+\$4 for additional nachos)

**The King's Nachos**  23  
Jerk chicken, grilled onions, buttered corn, black beans, mozzarella, guacamole, salsa

## FRENCH TOAST

**Spiced Apple French Toast with Bacon** 17  
Braised apples, nutty maple bacon, salted caramel

**Caramelised French Toast with Berries**  16  
Strawberries, blueberries, rhubarb berry sauce, almond praline crumble and mascarpone gelato

**Banana Foster French Toast** 16  
bananas in buttery maple-rum glaze, walnuts, almond praline crumble and vanilla gelato

## BURGERS

All burgers include a 150g all-beef patty served on a buttery brioche bun, and rosemary garlic fries

**Classic Cheeseburger** 18  
Grilled onions, gouda cheese, honey mustard mayo

**Guacamole and Salsa Burger** 19.5  
Guacamole, salsa, gouda cheese

**Golden Beef Katsu Burger**  19.5  
Fried crusted patty, grilled onions, gouda cheese, honey mustard mayo

## TO SHARE

**Pumpkin Croquettes** 9  
Served with Japanese mayonnaise

**Popcorn Chicken Duo**  14  
Crispy fried chicken served half-and-half with spiced curry and five spice blends

**Camembert Brûlée**  23  
Baked whole camembert with roasted grapes, crisp pear, and crostini

## FRIES

**Rosemary & Garlic Fries** 9

**Truffle Fries with Seaweed Mayo** 11



# DESSERTS AND DRINKS

ALL DAY, EVERY DAY

## SWEET TREATS

- Warm Toffee Cake** 11  
With salted caramel, almond praline crumble, hazelnut gelato
- Selection of Cakes** 7.5  
(Add a scoop of gelato for \$3.5)
- Affogato** 8.5
- Selection of Gelato (2 scoops)** 6.5

## MILKSHAKES & FLOATS

- Chocolate Banana Milkshake** 9.8  
Chocolate gelato, bananas
- Cookie Butter Milkshake** 9.8  
Speculoos cookies, vanilla gelato, hint of banana
- Peanut Butter and Jelly Milkshake** 9.8  
Peanut butter, vanilla gelato, homemade rhubarb berry jam
- Root Beer Float** 7.0  
Vanilla gelato, root beer  
(+\$5 to add a shot of bourbon)

## COFFEE, TEA & MORE

- Locally Roasted Coffee from Dutch Colony**  
*Brazil Fazenda Recreio and Sumatra Mandheling*
- Espresso / Long Black / Americano 4
- Cappuccino / Latte / Flat White 5
- Mocha 5.5
- Iced Latte / Iced Americano 6
- Iced Mocha 6.5
- Hot Chocolate** 6
- Nutella Hot Chocolate with Marshmallows** 6.5
- Iced Chocolate** 6.5
- Pot of Tea from Teapigs** 6  
English Breakfast / Darjeeling Earl Grey / Popcorn Green Tea / Rooibos Crème Caramel / Rhubarb & Ginger / Chamomile / Apple Cinnamon / Lemongrass
- Fresh Shaken Pineapple Iced Tea** 7.0
- Freshly Pressed Juice** 6.5  
Orange / Honey Pineapple
- Coke / Coke Zero / Ginger Ale** 4



# BEERS

ALL DAY, EVERY DAY

## BEER ON TAP

Peroni 300ml	9
Peroni 500ml	13

## CRAFT BEER & CIDERS

**CRAFT BEER BUCKET**  
Mix and match any 5 for \$60!

<b>Fucking Hell</b> 4.9%   330ml   Germany Crisp lager, fruity tropical hop finish	<b>12</b>	<b>Stone IPA</b> 6.9%   355ml   USA Crisp, citrusy, tropical IPA	<b>13</b>
<b>Black Kite Southside Ale</b> 4.5%   330ml   HK Light ale brewed with jasmine tea	<b>13</b>	<b>Brewdog Punk</b> 5.6%   330ml   UK IPA with grapefruit, pineapple and lychee notes	<b>13</b>
<b>Blue Moon</b> 5.4%   355ml   USA Wheat beer, Valencia orange peel notes	<b>12.5</b>	<b>Wychwood Blackwych</b> 5.0%   500ml   UK Smooth porter, chocolate and coffee aromas	<b>15</b>
<b>Hitachino Nest White Ale</b> 5.5%   330ml   Japan Wheat beer, coriander, nutmeg and orange	<b>13.5</b>	<b>Rogue Ale Hazelnut Brown Nectar</b> 6.2%   355ml   USA Rich nutty flavour with malty finish	<b>13.5</b>
<b>Hitachino Nest Yuzu Saison</b> 5.0%   330ml   Japan Saison brewed with sake yeast, yuzu notes	<b>13.5</b>	<b>La Chouette Cider</b> 4.5%   330ml   France Golden apple cider with caramel notes	<b>13.5</b>
<b>Heretic Make America Juicy Again</b> 6.5%   355ml   USA Hazy and luscious IPA, full of juicy hops	<b>13</b>	<b>Gosnells Citra Sea Mead</b> 5.5%   330ml   UK Orange blossom honey, lemon, sea water	<b>13.5</b>
		<b>Royal Jamaican Ginger Beer</b> 4.4%   330ml With apricot and stone fruit aromas	<b>12</b>



# FREE FLOW & COCKTAILS

ALL DAY, EVERY DAY

## FREE FLOW BONANZA\*

Free flow of draft beer and house wines for 2 hours  
\$34.5 / pax

Include gin & tonic, rum & coke, prosecco, mimosa  
Additional \$3 / pax

\* Valid only if the entire table takes up the free flow bonanza. No exceptions will be made.

\* Not valid with any other promotions and discounts.

## COCKTAILS

<b>Code(names) Red Sangria</b> Red wine, rum, crushed berries, fresh orange juice	<b>16 gls / 48 jug</b>	<b>Yuzu Ice Cool</b> Yuzu shochu, gin, jasmine tea, lemon	<b>17</b>
<b>Magic Maze Mojito</b> Rum, lime, mint	<b>16 gls / 48 jug</b>	<b>Twilight Struggle</b> Vodka, kahlua, double-shot espresso	<b>16</b>
<b>Level 2 Magic Maze Mojito</b>  Rum, orange, passion fruit, lime, mint	<b>16.5 gls / 52 jug</b>	<b>Tumblin' Monkey Sour**</b> Monkey Shoulder, yuzu jam, lemon, egg white, angostura bitters	<b>18.5</b>
<b>Forbidden Fruit</b>  Honey umeshu, gin, passion fruit, fresh calamansi juice, orange peel	<b>17</b>	<b>Ginger Monkey</b> Monkey Shoulder, ginger ale, orange	<b>16</b>
<b>(Pine)apples to (Pine)apples</b> Cachaca, fresh pineapple juice, English Breakfast tea, mint	<b>15</b>	<b>Gin and Tonic</b>  *	<b>13</b>

\*\*Excluded from happy hour promotion



# WINES AND SPIRITS

ALL DAY, EVERY DAY

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## WINES BY THE GLASS

	gls / btl
<b>Noblesse Chardonnay</b> Chile   Fresh and fruity	11 / 48
<b>Buronga Hill Cabernet Sauvignon</b> Australia   Rich dark cherry and blackberry aromas with hints of cinnamon and vanilla	11 / 48

## WINES BY THE BOTTLE

<b>Bellussi Prosecco DOC Extra Dry</b> Italy   Crisp and fruity	52
<b>Misty Cove Sauvignon Blanc</b> New Zealand   Notes of nectarine, rock melon, feijoa and lime zest	53
<b>Magpie Estate The Salvation Gewurztraminer</b> Australia   Semi-sweet with lychee, citrus and a touch of musk	56
<b>Misty Cove Pinot Noir</b> New Zealand   Easy-drinking red with notes of dark cherry, plum, clove and nutmeg	55
<b>Three Rings It's Magic Shiraz</b> Australia   Full-bodied wine with a palate of dark and rich chocolates, leather and spice	60
<b>Santero Sparkling Moscato</b> Italy   Fragrant, fruity and pleasantly sweet	52

## LIQUOR

	gls / btl
<b>Wembley Gin</b>	11 / 110
<b>Hendricks Gin</b>	13 / 170
<b>Monkey 47 Gin</b>	15 / 170
<b>Stolichnaya Vodka</b>	11 / 115
<b>Grey Goose Vodka</b>	13 / 170
<b>Barcadi Rum</b>	11 / 115
<b>Monkey Shoulder Whisky</b>	14 / 170

*Glasses: Add \$2 for a mixer*

*Bottles come with choice of 2 mixers*