


ESPRESSO	TEA	COCKTAILS															
<p>PAPA PALHETA <i>Specialty Coffee</i></p> <p><i>Papa Palheta is an independent local coffee boutique, specialising in roasting and purveying specialty coffee. Papa Palheta roasters practise micro production methods, allowing us to be meticulous. Our beans sourced with transparency and traceability.</i></p> <p><i>The Throwback blend is a heavy-bodied coffee that's filled with familiar flavours of dark chocolate and a hazelnut overtone.</i></p> <p>Solo Espresso 3 Doppio 3.5 Espresso Macchiato 3.5 Espresso Con Panna 3.5 Long Black 3.5 Cappuccino (Standard / Dry) 5 Flat White 5 Caffe Latte 5.5 Piccolo Latte 3.5 Mocha 5 <i>Extras: espresso shot \$0.5 / soy \$1 / almond \$1 / convert hot to cold \$1</i></p>	<p> designer gourmet tea by Dilmah</p> <p><i>Dilmah's top of the range t-Series presents a collection of teas that are known around the world only for their excellence. Teas so different that there is a tea for every mood. A tea for every occasion.</i></p> <p>Per serve 5</p> <p>Original Earl Grey Brilliant Breakfast Chamomile Peppermint Lychee with Rose and Almond Rose with French Vanilla</p> <p>Cold Brewed Tea 6 <i>Dilmah t-Series selection tea, check with staff what's brewing!</i></p>	<p>Sangria #38 14 <i>Cognac, Cointreau, wine, homemade passion fruit syrup, green apple syrup and assorted fruits</i></p> <p>Singapore Sling 14 <i>Gin, cherry liqueur, Cointreau, Benedictine DOM, homemade grenadine, Angostura bitters, fresh pineapple & lemon juices, topped with soda</i></p> <p>Salted Caramel Espresso Martini 14 <i>Rum, espresso, Kahlua, vanilla syrup, rimmed with salted caramel</i></p> <p>Aperol Spritz 14 <i>Aperol, prosecco and soda</i></p> <p>Ramos Gin Fizz 14 <i>Gin, fresh lemon & lime juices, orange blossom water, cream, egg white & soda</i></p>															
COFFEE SIGNATURES	JUICES	BEERS															
<p>Chye Seng Huat Hardware Cold Brew Black (250ml) 7 White (250ml) 7.5</p> <p>Bell Beats Brew 7 <i>Cold brew Suke Quto coffee with our signature clarified apple juice garnished with cinnamon & cacao nibs</i></p> <p>Naughty Martini 8 <i>Vodka, dark chocolate, heavy overtone coffee with a twist of dark chocolate liqueur & vanilla</i></p> <p>Caribbean Meridian 8 <i>Coconut rum, double espresso, cream and caramelized brown sugar</i></p>	<p>Watermelon juice, sour plum water and fresh mint 8</p> <p>Pineapple, orange, lemon and ginger 8</p> <p>Mango, pineapple, lime and basil 8</p> <p>Fresh juice of the day 6</p>	<p>BEERS</p> <table border="1"> <thead> <tr> <th></th> <th>Half</th> <th>Pint</th> </tr> </thead> <tbody> <tr> <td>Kronenbourg 1664 Draft Lager / Blanc</td> <td>6</td> <td>10</td> </tr> <tr> <td>Guinness Draught (Surger)</td> <td></td> <td>12</td> </tr> </tbody> </table>		Half	Pint	Kronenbourg 1664 Draft Lager / Blanc	6	10	Guinness Draught (Surger)		12						
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<p>Hot Chocolate 6 Orange Chocolate 6 Mint Chocolate 6</p> <p>Matcha Latte 6 Houjicha Latte 7 <i>A traditional Japanese tea favourite, low in caffeine and exudes a subtle toasted 1flavor</i></p> <p>Genmaicha Latte 7 <i>Japanese roasted brown rice tea</i></p> <p>7-Spiced Chai Latte 7</p>	<p>Lime Thyme 8 <i>Calpis, fresh lime juice, mint & soda</i></p> <p>Gracias Verdita 8 <i>Verdita (pineapple juice, mint, cilantro, jalepeno), fresh lime juice & honey</i></p> <p>Sakura Sarah 8 <i>Home-made sparkling clarified apple juice with lychee balls</i></p> <p>Coconut Cooler 8 <i>Coconut water, cucumber juice, lime juice & pandan paste</i></p> <p>Lavender Lemonade 8</p>	<p>SPARKLING</p> <table border="1"> <thead> <tr> <th></th> <th>Glass</th> <th>Bottle</th> </tr> </thead> <tbody> <tr> <td>Cinzano prosecco NV <i>Grand cuvee, aromatic dry sparkling wine made from white muscat grapes</i></td> <td>10</td> <td>50</td> </tr> <tr> <td>Jack Estate M-R series Pink Moscato <i>Burst with fresh cherry, tangy sherbet and sweet red apple flavours</i></td> <td>10</td> <td>50</td> </tr> </tbody> </table>		Glass	Bottle	Cinzano prosecco NV <i>Grand cuvee, aromatic dry sparkling wine made from white muscat grapes</i>	10	50	Jack Estate M-R series Pink Moscato <i>Burst with fresh cherry, tangy sherbet and sweet red apple flavours</i>	10	50						
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	<p>Coke / Coke Light / Sprite / Soda 4 Fever Tree Ginger Beer 4 Fever Tree Tonic 4 Mineral Water (500ml) 6 <i>San Pellegrino (Sparkling) Aqua Panna (Still)</i></p>	<p>WINES</p> <table border="1"> <thead> <tr> <th></th> <th>Glass</th> <th>Bottle</th> </tr> </thead> <tbody> <tr> <td>One Chain, Shiraz Cabernet 2016, Australia <i>A rich and well balance of an Aussie classic: 80% shiraz, 20% cabernet sauvignon</i></td> <td>10</td> <td>50</td> </tr> <tr> <td>Bodegas Vetus, Tempranillo 2014, Spain <i>Plum & tea leaves mingle in this approachable medium-bodied toro</i></td> <td>12</td> <td>60</td> </tr> <tr> <td>One Chain, Chardonnay 2016, Australia <i>Crisp, lively and bright, citrus scented, well balanced with tropical fruits & melons</i></td> <td>10</td> <td>50</td> </tr> <tr> <td>Pedroncelli, Sauvignon Blanc 2016, USA <i>Aromatic with lemongrass & a touch of green apple layered with lime, tropical fruits & honey</i></td> <td>12</td> <td>60</td> </tr> </tbody> </table>		Glass	Bottle	One Chain, Shiraz Cabernet 2016, Australia <i>A rich and well balance of an Aussie classic: 80% shiraz, 20% cabernet sauvignon</i>	10	50	Bodegas Vetus, Tempranillo 2014, Spain <i>Plum & tea leaves mingle in this approachable medium-bodied toro</i>	12	60	One Chain, Chardonnay 2016, Australia <i>Crisp, lively and bright, citrus scented, well balanced with tropical fruits & melons</i>	10	50	Pedroncelli, Sauvignon Blanc 2016, USA <i>Aromatic with lemongrass & a touch of green apple layered with lime, tropical fruits & honey</i>	12	60
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BRUNCH		PASTA		SWEETS	
TESS BIG BREAKFAST <i>Spiced Italian sausage, roasted tomatoes, farmed mushroom, focaccia, ricotta cream and 2 organic eggs (sunny-side up / poached / scrambled)</i>	21	LINGUINI CLAMS <i>Brown clams, white wine, cherry tomato confit & bottarga powder</i>	16	SICILIAN CANNOLO <i>Filled with sweetened ricotta mousse & candied fruits, served with vanilla gelato</i>	14
FRIED CHICKEN & WAFFLES <i>Smashed avocado, scrambled eggs & organic truffle honey</i>	18	SPAGHETTI ALLA NORMA <i>Roasted tomato sauce, fried aubergine & fresh ricotta cheese</i>	16	TEA-RAMISU <i>Thai tea with marsala jelly and chocolate soil</i>	12
EGG VALENTINO & JAMON HAM <i>Fresh sheep ricotta, roasted farmed mushrooms, baby spinach, poached organic egg & balsamic sabayon</i>	18	WILD MUSHROOM RISOTTO <i>Carnaroli rice, asiago cheese & black truffle</i>	18	VANILLA PANNACOTTA <i>Amarena cherries & mint sauce</i>	12
DUO WAGYU BEEF SLIDERS <i>One with camembert cheese with mushrooms, another with aged cheddar, arugula with French BBQ sauce, served in homemade buns with a side of house chips</i>	18	HOUSE MADE ORICCHIETTE PASTA <i>Spicy Italian pork sausage & wild spinach</i>	18	RASPBERRY SEMIFREDO <i>Honeycomb & raspberry coulis</i>	10
HERB CRUSTED SALMON <i>Sicilian caponata & almond cream</i>	18	HOUSE MADE EGG TAGLIATELLE <i>Red wine braised oxtail & poached organic egg</i>	20	DESSERT OF THE DAY <i>Please check with your server as we offer a special dessert everyday</i>	8
CIOPPINO SEAFOOD STEW <i>Seabass, clams, mussels, squid & prawns in a rich tomato broth, served with house-made garlic toast</i>	21	SMALL BITES		AFFOGATO	
BUCKWHEAT CREPPELLE <i>Wrap with smoked mozzarella, porcini mushroom, roasted pork belly, grape coulis</i>	18	HOUSE-MADE GARLIC BREAD <i>Warm focaccia toasted with aromatic garlic butter</i>	6	ESPRESSO (Hazelnut Ice cream) <i>Chocolate balls, chocolate soil, cacao nibs & Pocky stick</i>	8
GRASS-FED ANGUS STRIPLOIN (200G) <i>Crispy polenta mash, tomato salad & truffle jus</i>	21	PIG HEAD LOLIPOP <i>With caramelised onion puree & dijon mustard</i>	8	MATCHA (Vanilla Ice cream) <i>Honey jelly, chocolate flakes, almond flakes, sweet bean</i>	8
SOUP OF THE DAY <i>With garlic toast</i>	6	JAPANESE SWEET POTATO FRIES <i>With creme fraiche aioli</i>	10	MILK (Vanilla Ice cream) <i>Limoncello, assorted berries and mint</i>	9
SALAD		DEEP FRIED CALAMARI <i>With house made verditia dip</i>	12	ESPRESSO (Chocolate Ice cream) <i>Pedro Ximenez Sherry, cinnamon cookie soil, berry compote, Amarena cherry</i>	9
TESS WARM SALAD <i>Roasted sweet potato, broccolini, Jerusalem artichoke, baby corn, cashew nuts, sweet onion & mustard dressing</i>	16	CRISPY PORK JOWL <i>With Asian dip</i>	12	LUNCH SETS Top up \$5 <i>For a Soup of the day and dessert/coffee</i>	
BUCKWHEAT NOODLES SALAD <i>Farmed mushrooms, broccolini, red reddish & sesame seed</i>	16	OVEN-ROASTED CAMEMBERT CHEESE (Half-wheel) <i>Thyme flowers & garlic, summer black truffle, served with house-made focaccia bread</i>	18		
MIX MESCLUN SALAD <i>Fresh mozzarella cheese, tomatoes, marinated olives & aged balsamic</i>	16	CHEESE			
OPEN FACE SANDWICHES		Choice of 2 for \$18 <i>served with crackers, pear jelly, nuts & dried fruits</i>			
FOUR CHEESE <i>Fresh mozzarella, gorgonzola, grana padano & asiago</i>	16	TÊTE DE MOINE (CH) <i>A semi-hard cheese made from unpasteurised cow's milk. Pared to form rosettes with distinct soft and delicate flavour</i>			
CHICKEN MILANESE <i>Mozzarella cheese, Roma tomatoes & toasted almonds</i>	16	WENSLEYDALE & CRANBERRIES (UK) <i>Yorkshire cheese made with pasteurised cow's milk. Flavours of succulence juicy cranberries with honey undertones</i>			
HOME-CURED NORWEGIAN SALMON <i>Honey, creme fraiche, Japanese cucumber, caper, berries, pickled red onion & ikura</i>	18	GORGONZOLA (IT) <i>Blue cheese made from unskimmed cow's milk. Soft, crumbly and quite salty with a 'bite' from its blue veining</i>			
JAMON IBERICO HAM <i>Burrata cheese, caramelized onion & scrambled organic egg</i>	21	GRANA PADANO 12 MONTHS (IT) <i>A hard, slow-ripened semi-fat cheese from northern Italy. Pasteurised cows' milk from the River PO valley</i>			

