

NIBBLES

Nachos Ø Salsa & cheese sauce	10
Spam Fries Thai chilli sauce	10
Crispy White Bait Truffle mayo sauce	11
Crispy Calamari Tartar sauce	11
Pan Seared Smoked Duck Cherry tomatoes & plum sauce	12
Buffalo Mid Wings (6) Thai chilli sauce	12
Crispy Pork Belly Homemade chilli sauce, purple cabbac	12 ge
Clams in White Wine Sauce Served w/ toast Garlic, onion, white wine, butter	14
Truffle Fries Ø	14
Gambas Prawn (5) Served w/ toast. Garlic, parsley. chilli, white wine	16
Steak Bites Blue cheese sauce	18



GREENS

Caesar Salad Romaine lettuce, croutons, egg, bacon bits	12
Sauteed White Button Mushrooms © White button mushrooms sauteed with garlic and butter	12
Harissa Eggplant Ø Harissa paste, garlic, olive oil. Served w/ toast.	14
Baked Spinach Ø Bechamel cheese. Served w/ toast.	14
Smoked Duck Salad Plum sauce, balsamic dressing	16
PASTA	
Plant Based Aglio Olio (Spaghetti) Ø Ø Impossible pastrami, garlic, olive oil, mushrooms, white wine, chilli	16
Fettucine Carbonara Bacon, parmesan cream sauce, egg yolk	18
Vongole White Wine Spaghetti & White clams, white wine, garlic, chilli	19
Prawn Gambas Aglio Olio (Spaghetti) & Garlic, parsley, chilli, white wine, prawns (5)	20
Fettucine Beef Ragout Beef cheek, leek, red wine, brown sauce	20
Tom Yum Seafood Spaghetti 🤌 Tom yum cream, calamari, clams, prawns	20
Pesto Ravioli	22



PIZZA (TEN INCH)

Smoked Duck
Mozzarella, red onions, smoked duck

BBQ Pulled Pork 18 Mozarella, BBQ sauce, arugula

Hawaiian 20 Ham, pineapple, mozzarella, tomato base

Plant Based Pizza 20
Impossible pastrami, mixed cheese, arugula

Pesto Seafood 22
Prawns, squid, pesto sauce, cheese, cherry tomato

Meat Lovers 22
Salami, pepperoni, honey baked
ham, arugula

Tom Yum Seafood 29
Tom yum, seafood, cilantro,
sliced red onions, cheese





MAINS

Grilled Chicken Mesclun salad	18
Pulled Pork Cheese Melts Quesadilla w/ Fries Garlic mayo, onions, mozzarella	18
Wild Barramundi Filet Chimichurri sauce, mixed greens	20
Beef Stew Beef cheek, carrot, celery, onions, leek. Served w/ Toast.	22
Coq Au Vin Chicken, mash potato, mixed veg, red wine, onion	22
Harissa Baked Barramundi Mixed veg	22
Grilled Atlantic Salmon Beetroot sauce, french beans	24
Wagyu Beef Cheese Burger w/ Fries Caramelized onions, bacon, honey mustard, mayo	26
Grilled Grass-fed Ribeye Herbs, spices, mesclun, brown sauce	34
Lamb Rack Mixed veg, mash potato, mint & brown sauce	36
Grilled NZ Grass-fed Tenderloin	38



SWEETS

Single Sc	oop Va	ınilla İce	Cream	8
Chocolate	drizzle,	crushed	pistachio	

8

Cnocolate arizzle, crusnea pistacnio

AffogatoSingle espresso shot, ice cream

Cream Puffs 8
Strawberry glaze

Black Sambo Panna Cotta
Chocolate garnish

TEA 4.50

Earl grey / Chamomile / Jasmine / English Breakfast / Peppermint

COFFEE

Black Coffee	3.50
Espresso	3.50
Coffee with Milk	4.50
1 11	,

Latte 6 Cappuccino 6.50

COLD DRINKS

Soft Drinks 3.50

Coke / Sprite / Ginger Ale / Coke Light / Soda Water

Juice 4





SHARING PLATES

BBQ Pork Ribs	28	(Hal
Mesclun, fries. Full or half rack.	48	(Fu
Grilled Whole Squid		22
Lady's finger, namjim sauce		
Cheese Platter - 3 types		24
Selected artisanal cheeses		
Served w/ crackers & condiments		
Cheese Platter - 4 types		30
Selected artisanal cheeses		
Served w/ crackers & condiments		
Sausage Platter		28
2 kinds. Honey mustard & brown sauce		
Charcuterie Board		36
3 cheese & 3 cold cuts		
Japanese Hyogo Oysters - Fresh (6)		28
Half dozen, mango salsa sauce		
Japanese Hyogo Oysters - Baked (6)		31
Half dozen, bacon bits, mozzarella, parmesan, po	irsle	
Crispy Pork Knuckle		34
Purple cabbage, mustard, pickled onion sauce		
Angus Tomahawk Steak		148
Avg 1.1kg - 1.3kg. Grilled tomato, mesclun, brown		
sauce, honey mustard. 45mins waiting time.		