

DRINKS

DRAUGHT BEER

Carlsberg Smooth

GLS JUG
\$12 \$38

BOTTLED BEERS

Sapporo Premium Lager

\$13

Carlsberg Green Label

\$13

Asahi Super Dry Nama Jokki

\$13

Corona

\$13

1664 Blanc

\$14

Tiger Beer

\$14

Guinness Stout

\$16

Guinness Draught (440ml can)

\$16

CIDER

Magners Original Cider

\$18

Somersby Apple

\$13

SHOOTERS

B52

\$14

Tequila

6 Shots \$58 | 12 Shots \$108

Fireball

6 Shots \$58 | 12 Shots \$108

Monster Bomb

6 Shots \$58 | 12 Shots \$108

Jager Bomb

6 Shots \$58 | 12 Shots \$108

HOUSE POUR

Vodka, Rum, Gin, Tequila, Bourbon,

GLS JUG

Scotch Whisky

\$11 \$36

HOUSE WINE

Red / White

GLS BTL

Please ask for details

\$16 \$68

Rosé

\$16 \$68

Please ask for details

SPARKLING WINE & CHAMPAGNE

Please ask for details



COCKTAILS

Caiproska

GLS
\$15

Piña Colada

\$16

Mojito

\$17

Singapore Sling

\$17

Long Island Iced Tea

\$17

Margarita On The Rocks

\$16

Margarita (Lime, Strawberry, Mango, Lychee)

\$17

Daiquiri (Lime, Strawberry, Mango, Lychee)

\$17

Tequila Sunrise

\$16

Lychee Mojito

\$17

Aperol Spritz

\$17

Somerita

\$26

NON ALCOHOLIC MOCKTAILS

Shirley Temple C 8% sugar

GLS

\$10

Virgin Lime Margarita D 15% sugar

\$10

Virgin Mango Margarita D 12% sugar

\$10

Virgin Strawberry Margarita D 16% sugar

\$10

SODA / WATER / ENERGY

Sprite D 11% sugar

\$4

Ginger Ale B 4% sugar

\$4

Tonic

\$4

Coke D 11% sugar

\$4

Coke Light

\$4

Coke Zero

\$4

Redbull D 11% sugar

\$7

Redbull Sugar Free B 4% sugar

\$7

Monster C 8% sugar

\$7

S.Pellegrino Sparkling

\$7

Still Water

\$7

\$2.50

JUICES

Orange C 9% sugar

\$6

Mango C 9% sugar

\$6

Lime C 9% sugar

\$6

Pineapple D 10% sugar

\$6

Apple C 8% sugar

\$6

Cranberry C 9% sugar

\$6

Fruit Punch C 9% sugar

\$6

FOOD

BEACH SNACKS

Premium Tenderloin Cubes	\$28
Sautéed with cremini mushrooms, Spanish onions & a splash of mushroom jus.	
Garlic Prawns	\$22
Pan-fried tiger prawns on aromatic garlic chilli oil. Served with toasted soft bread.	
	Add soft bread + \$3
Chilli Crab Dip	\$20
Topped with fried egg floss and served with toasted soft bread.	
	Add soft bread + \$3
Cherry Tomatoes Bruschetta	\$16
Juicy cherry tomatoes, fresh basil and Spanish onion drizzled with balsamic glaze, served on toasted focaccia bread.	

SANDWICHES

Grilled Ham & Cheese	\$22
Dark rye sourdough filled with shaved honey baked ham, aged cheddar cheese and Dijon mustard, pan-fried with butter. Served with crispy, golden fries.	

Crispy Battered Prawns	\$20
Beer-battered tiger prawns seasoned with zesty lemon pepper and served with a side of sweet chilli mayonnaise.	
Coastes Drumlets with Sambal Chilli (10 pcs)	\$20
Crispy Wing With BBQ Dip (8 pcs)	\$20
Calamari Rings	\$15
Deep-fried calamari rings served with tartar sauce on the side.	
Fries	\$12
Golden brown crunchy thick cut fries.	

PIZZAS (Traditional Roman pizza base)

Margherita	\$25
Scrumptious tomato base topped generously with mozzarella cheese. A classic!	
Hawaiian	\$28
Tomato sauce with honey baked ham and pineapple chunks. A classic crowd-pleaser!	
BBQ Pulled Pork	\$28
Slathered in scrumptious tomato sauce and topped with pulled pork, roasted Spanish onion and arugula.	

Beef Pastrami with Gruyère	\$25
Dark rye sourdough filled with beef pastrami, caramelised onion and Gruyère cheese on a spread of zesty orange mustard mayonnaise. Served with crispy, golden fries.	

BURGERS (Served with fries)

Premium Beef Burger	\$24
Juicy premium beef patty, in a soft sesame bun with Roma tomato and baby romaine. Only the best patty for meat-lovers.	
Premium Beef Burger with Gorgonzola Cheese	\$28
A juicy beef patty crowned with rich gorgonzola cheese, layered with crisp romaine and fresh Roma tomato, all tucked between soft white sesame buns.	

Cheese 'n Shroom Pizza	\$30
A rich and velvety medley of Gruyère, mozzarella and goat cheese over a creamy chunky mushroom sauce, topped with fresh arugula and grated Grana Padano cheese.	
Cherry Tomato & Asparagus	\$30

Premium Beef Burger with Mushroom Duxelle	\$28
A succulent beef patty topped with earthy duxelles mushroom and topped with melted Gruyère, fresh romaine, and ripe Roma tomato. Served on a buttery brioche bun.	
Bacon & Cheese Beef Burger	\$28