

WINE BY THE GLASS

FRESH POUR FROM OUR RANGE OF SELECTED WINES.

# GIN & TONIC

WHITE WINE

**PROSECCO** 

\$8.00

\$8.00

TANQUERAY LONDON DRY \$8.00 THE BOTANIST \$8.00

TANQUERAY TEN \$10.00 FOUR PILLARS BLOODY SHIRAZ \$8.00

BOMBAY SAPPHIRE \$8.00 HENDRICKS \$10.00

BULLDOG LONDON DRY \$8.00 DRUMSHANBO GUNPOWDER \$10.00

#### SINGLE MALT BY THE GLASS

SINGLETON OF DUFFTOWN 12 \$8.00
SINGLETON OF DUFFTOWN 15 \$10.00
GLEN GRANT 10 \$8.00
GLENKINCHIE 12 \$8.00
CAOL ILA 12 \$8.00
TALISKER 10 \$8.00

### WHISKEY

BY THE GLASS

JACK DANIELS \$8.00
BULLEIT BOURBON \$8.00
BUFFULO TRACE \$10.00



# RUM & VODKA BY THE GLASS

TANDUAY WHITE 3 YR \$7.00
BLACK TEARS SPICED RUM \$9.00
RON ZACAPA 23 \$12.00
RON LA PROGRESIVA \$12.00
ABSOLUT BLUE \$7.00
KETEL ONE \$7.00

#### BEER

ROSSL DRAUGHT 1/2 PINT	\$4.50
ROSSL BIER 1 PINT	\$6.50
HOUSE SPECIAL 1/2 PINT	\$5.50
HOUSE SPECIAL 1 PINT	\$7.00
HEINEKEN BTL/CAN 330ML	\$4.50
BUDWEISER BTL 355ML	\$4.50
CORONA BTL 355ML	\$5.00
HOEGAARDEN 330ML	\$6.00
S. MIGUEL LIGHT BTL 330ML	\$5.00
S. MIGUEL P.PILSEN BTL 320ML	\$5.00
SAPPORO PREMIUM DRAFT	\$6.00

# MIXERS & OTHERS (NON-ALCOHOLIC)

FEVER TREE PREMIUM MIXERS \$3.00
VOSS STILL WATER 375ML \$3.00
VOSS SPARKLING WATER 375ML \$3.00
SOFT DRINKS \$3.00
COFFEE \$5.00
TEA \$5.00





#### **BOTTLE POLICY**

BOTTLE SURCHARGE FEE APPLIES FOR DINE-IN ONL

\$9.90\*\* WINES

\$19.90\*\* SPIRITS

BELOW 750ML SPIRITS, INCLUDES 4 CANS MIXER

\$29.90\*\* SPIRITS

1000ML SPIRITS, INCLUDES 6 CANS MIXER

PARTIALLY CONSUMED BOTTLES WILL ONLY BE KEPT FOR UP TO 30 DAYS UPON PURCHASE. AFTER WHICH THE MANAGEMENT DISPOSE THE BOTTLE AT IT'S DISCRETION.





1 DOZEN \$30



## STARTERS



CELLAR'S MEXICAN DRUMLETS

DEED ERIED CALAMARI

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CHEF M	ARTIN'S GRII	LLED LAMB	

s15.00

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SERVED WITH WASABI AIOLI.	310.00
ONION RINGS ONION RINGS SERVED WITH HOME-MADE DIPPING SAUCE.	\$12.00
CELLAR'S FINGER PLATTER MEDLEY OF CHICKEN DRUMLETS, ONION RINGS, CALAMARI RINGS AND FRIES.	\$22.00
SEAWEED CHICKEN CRISPY SEAWEED CHICKEN SERVED WITH HOME-MADE DIPPING SAUCE.	s15.00

TRUFFLE FRIES

CLASSIC CUT FRIES WITH TRUFFLE OIL TOPPED WITH GRATED PARMESAN. s12.00 **CELLAR'S SALAD** s12.00

NACHOS WITH CHICKEN CON CARNE
NACHOS SERVED WITH CLASSIC CHICKEN CON CARNE & HOME-MADE SALSA. s16.00

A MIXTURE OF GREEN LEAFY VEGETABLES SERVED WITH SALAD SUACE.

s13.00 CHICKEN KARAAGE CHICKEN KARAAGE SERVED WITH HOME-MADE DIPPING SAUCE.



\*ADD TRUFFLE OIL TO YOUR PIZZA \$3.00 \*ADDITIONAL TOPPINGS \$3.00

	MARGHERITA PIZZA THIN CRUST TOMATO BASE PIZZA WITH FRESH BASIL AND BUFFALO CHEESE BALL.	s17.00
J	PEPPERONI PIZZA THIN CRUST TOMATO BASE PIZZA TOPPED WITH BEEF PEPPERONI/SALAMI AND BELL PEPPER. CHILI POWDER.	s17.00

s17.00 HAWAIIAN PIZZA THIN CRUST TOMATO BASE PIZZA WITH CHICKEN HAM AND PINEAPPLE CHUNKS.

## MAIN COURSE





CELLAR'S SIGNATURE ANGUS TRUFFLE BURGER UICY ANGUS TRUFFLE PATTY WITH CHEDDAR



s15.00 CELLAR'S SIGNATURE CHIPOTLE CHICKEN BURGER

s15.00

\$15.00

s15.00

CELLAR'S RAGU SAUCE HOTDOG Gourmet 8 inch chicken sausage in Brioche Bun, topped with special beef ragu sauce,

CELLAR'S CHICKEN CHOP W BROWN SAUCE

s15.00 GRILLED JUICY CHICKEN THIGH SERVED WITH CLASSIC SAVOURY BROWN SAUCE.







\$15.00 BEEF BOLOGNAISE



CREAMY CHICKEN SPAGHETTI s15.00

PRAWN AGLIO OLIO SPAGHETTI SPAGHETTI SPAGHETTI SPAGHETTI SERVED WITH PRAWNS, TOSSED WITH OLIVE OIL, GARLIC, CHILLI AND ITALIAN PARSLEY.

s15.00 ARRABIATA SPAGHETTI HOMEMADE SPICY ARRABIATA SAUCE WITH ITALIAN HERBS AND SMOKED DUCK



\*CHEF'S RECOMMENDATION PRICE SUBJECTED TO PREVAILING TAXES AND GST