

GIN O'CLOCK 20

- Tanqueray  
Thyme, Dehydrated Grapefruit
- Tanglin Orchid  
Parsley, Lime
- Tanglin Mandarin Chili  
Parsley, Dehydrated Orange
- St Laurent  
Dill, Dehydrated Lemon
- Hendricks's  
Rosemary, Cucumber

COCKTAILS

- Lychee Raspberry Bellini ~ *Bolla Prosecco, Lychee, Raspberry* 18
- Yuzu Drop ~ *Tried & True Vodka, Cointreau, Lemon, Yuzu and Lemongrass* 19
- Cucumber Martini ~ *Widges Gin, Lemon, Cucumber and Mint* 19
- Ginger Margarita ~ *Arquitecto Tequila, Cointreau, Ginger, Lime* 20
- Kumquat Mojito ~ *Plantation 3 Star Rum, Kumquat, Mint, Soda* 19
- Banana Old Fashion ~ *Ron Zacapa 23, Infused Banana* 22
- Passion Fruit Whiskey Fizz ~ *Maker's Mark Bourbon, Passion Fruit, Lime* 20
- Mango Sunrise Sangria ~ *Tried & True Vodka, Marques de Caceres, Mango* 19
- Rose Sangria ~ *Torresella, Strawberry, Grapefruit, Green Apple, Grape* 19

JUICES AND MOCKTAILS

- Ginger-Lime Soda 12
- Mint Kumquat ~ *Kumquat, Mint, Lime and Soda* 12
- Basil Lemonade ~ *Lemon, Basil, Soda* 12
- Mango Spritz ~ *Mango, Lemon, Basil, Soda* 12
- Cucumber Spritz ~ *Lemon, Cucumber, Mint, Soda* 12
- Melati Spritz ~ *Choice of Soda or Tonic* 16
- Green Juice ~ *Green Apple, Cucumber, Ginger, Lemon, Spinach, Kale* 12
- Red Juice ~ *Carrot, Beet, Orange, Lemon, Ginger* 12
- Turmeric Tonic ~ *Turmeric, Honey, Lime and Lemon* 12

SPARKLING TEA

- Osmanthus Sencha with Passion Fruit 12
- Pearl of Orient with Lychee 12
- Earl Grey, Lavender with Strawberry 12
- Chamomile Dream with Apple 12

DRAUGHT BEER

- Brickhead Pilsner 16
- Road Hog IPA 16

BOTTLE BEER

- Summer Ale Stolen Boat 14
- O'Hara's Irish, Stout 17

|   | GL          |
|---|-------------|
| SPARKLING   | 100ml/125ml |
| Taittinger Brut Réserve NV<br>Champagne, FR                                   | 20 / 26     |
| Ruinart Blanc de Blancs Brut NV<br>Champagne, FR                              | 33          |
| Bolla Prosecco Superiore di Valdobbiadene Brut NV<br>Veneto, IT               | 15          |
|   | GL/CRF      |
| WHITE   |             |
| 150ml/450ml   |             |
| Pieropan Soave Classico Garganega Trebbiano di Soave 2019<br>Veneto, IT       | 19 / 54     |
| Luna Estate Sauvignon Blanc 2020<br>Martinborough, NZ                         | 20 / 56     |
| Astrolabe Wrekin Vineyard Chenin Blanc 2017<br>Marlborough, NZ                | 22 / 60     |
| Como Estate Reserve Chardonnay 2019<br>Margaret River, AU                     | 22 / 60     |
| ROSÉ  |             |
| Château Minuty M de Minuty Grenache 2019<br>Provence, FR                      | 20 / 56     |
| RED   |             |
| Miguel Torres Cordillera Cabernet Sauvignon 2018<br>Maipo Valley, CL          | 22 / 60     |
| Château de Beaucastel Côtes-du-Rhône Coudoulet Rouge 2018<br>Rhône Valley, FR | 23 / 62     |
| Avignonesi Vino Nobile di Montepulciano 2016<br>Tuscany, IT                   | 25 / 70     |
| Fanny Sabre Bourgogne Rouge Pinot Noir 2018<br>Burgundy, FR                   | 26 / 71     |

| RESERVE SELECTION   | GLS |
|---|-----|
| <b>WHITE</b>  |     |
| M Chapoutier Condrieu Invitare Viognier 2018<br>Rhône Valley, FR            | 45  |
| Maison Chanzy Puligny-Montrachet Les Reuxaux 2018<br>Burgundy, FR           | 46  |
| Far Niente Chardonnay 2018<br>Napa Valley, US                               | 59  |
| <b>RED</b>  |     |
| Tasca d'Almerita Vigna San Francesco Cabernet Sauvignon 2017<br>Sicily, IT  | 35  |
| Domaine des Perdrix Nuits-Saint-Georges Pinot Noir 2017<br>Burgundy, France | 46  |
| Bodega Y Viñedos Montevejo Lindaflor Malbec 2012<br>Valle de Uco, AR        | 48  |
| Château Sociando-Mallet 2006<br>Haut-Medoc, FR                              | 58  |
| <b>SWEET</b>  |     |
| Baron Bornemisza Tokaji Aszú 6 Puttonyos 2007<br>Tokaji, HU                 | 42  |

## SET LUNCH

*3 Courses 45*

### STARTERS

Guacamole with Peas, Warm Crunchy Tortillas  
Tomato Gazpacho, Summer Flavors and Olive Oil  
Stracciatella with Heirloom Tomatoes and Basil  
Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons  
Spiced Chicken Samosas, Cilantro Yoghurt Dip

### MAINS

Rigatoni Pasta with Meatballs, Smoked Tomato  
Gold Bar Squash and Chorizo Pizza  
Bouquet of Summer Vegetables, Sunflower Seed-Mustard Emulsion, Quinoa  
Roasted Salmon, Caramelized Fennel, Potato Purée and Fragrant Herbal Nage  
Crackling Chicken, Creamed Corn, Habanero Sauce  
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette  
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries +8

### DESSERTS

Blueberry Lemon Basque Tart, Crème Fraîche, Blueberries  
Butterscotch Pudding, Sea Salt Caramel, Crème Fraîche  
Choice of 2 Scoops Sorbet / Ice Cream

### BEVERAGES 15 each

Brickhead Pilsner  
Lychee Raspberry Bellini  
Cucumber Martini ~ *Widges Gin, Lemon, Cucumber and Mint*  
Marques de Caceres Verdejo 2019, Rueda, ES  
Château Minuty M de Minuty Rosé 2019, Provence, FR  
Avignonesi Toscana Rosso 2015, Tuscany, IT

## CAVIAR CREATION

|  |    |
|--|----|
| Egg Caviar                             | 38 |
| Toasted Egg Yolk and Caviar with Herbs | 38 |

## CRUDO

|  |    |
|--|----|
| Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze         | 18 |
| Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish | 32 |
| Beef Carpaccio and Truffle Cheese Fritters                     | 35 |

## STARTERS

|   |    |
|---|----|
| Guacamole with Peas, Warm Crunchy Tortillas                                   | 20 |
| Tomato Gazpacho, Summer Flavors and Olive Oil                                 | 15 |
| Warm Asparagus, Chanterelle Vinaigrette, Hazelnuts and Mache                  | 22 |
| Stracciatella with Manjimup Truffles and Toast                                | 28 |
| Crab Salad, Avocado, Russian Dressing   | 26 |
| Octopus a la Plancha, Green Olive-Citrus Dressing, Capers<br>Mint and Arugula | 28 |
| Spiced Chicken Samosas, Cilantro Yoghurt Dip                                  | 18 |

## SALAD AND VEGETARIAN

|  |    |
|--|----|
| Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons<br><i>Add Shrimp+12, Sea Trout+10, Chicken +8</i> | 20 |
| Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing   | 26 |
| Bouquet of Summer Vegetables, Sunflower Seed-Mustard Emulsion, Quinoa  | 26 |

## PASTA

|   |    |
|---|----|
| Cavatelli with Corn and Chanterelle Mushrooms | 26 |
| Rigatoni with Meatballs, Smoked Tomato        | 28 |
| Tagliolini with Crab, Cherry Peppers and Mint | 33 |

## PIZZA

|   |    |
|---|----|
| Tomato, Fresh Mozzarella, Chili and Basil | 18 |
| Black Truffle and Fontina Cheese          | 36 |
| Gold Bar Squash and Chorizo               | 28 |

## FISH

|  |    |
|--|----|
| Roasted Salmon, Caramelized Fennel, Potato Purée<br>Fragrant Herbal Nage | 35 |
| Spice Crusted Red Snapper, Sweet and Sour Broth                          | 36 |
| Seared Scallops with Crushed Tomatoes, Basil and Olive Oil               | 40 |
| Wood Fired Tiger Prawns, Chili Butter, Shoestring Potatoes               | 40 |

## MEAT

|   |    |
|---|----|
| Crackling Chicken, Creamed Corn, Habanero Sauce                   | 26 |
| Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette | 28 |
| Butterflied Pork Chop, Gem Lettuce, Sweet Chili Relish            | 40 |
| Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries        | 32 |

SIMPLY COOKED

|   |    |
|---|----|
| Black Tyde Striploin served with Superior Beef Jus      | 65 |
| Westholme Beef Tenderloin served with Superior Beef Jus | 85 |
| Mauri Lamb Chops served with Cucumber Yoghurt           | 45 |

SIDES

|   |    |
|---|----|
| Potato Purée or French Fries                              | 8  |
| Roasted Cauliflower, Turmeric Tahini, Pistachio Gremolata | 14 |
| Sautéed Corn, Chili Butter, Chives                        | 12 |
| Broccolini, Lemon, Garlic, Parmesan                       | 12 |