



ALL DAY DINING MENU

APPETIZERS

CREAMY SEAFOOD CHOWDER | Toasted Ciabatta **18**

SOUP OF THE DAY | Toasted Ciabatta **18**

WARM WINTER SALAD (VGN) 20

|Chickpeas/Zucchini/Kumara/Lentil Sprouts/Citrus Fruit/Lettuce/Toasted Seeds/Lemon Honey Vinaigrette

Add on : chicken/ bacon \$6

MARINATED OLIVES |Fennel/ lemon/Warm Herbs Focaccia/EVOO **(DF/GFO) 14**

MUSHROOM ARANCINI |Button Mushrooms/Mozzarella/Mascarpone/Herb/Marinara Sauce/Kale Pesto **(V) 18**

BEEF TARTARE| Loin/Beet/Capers/Shallots/Sea salt/EVOO/Soft Poached Egg, Ciabatta Crispy **(GFO/DF) 22**

SALMON CRUDO| Sliced Salmon/Citrus Segment/Radish/Piquant Orange Sauce **(GF/DF) 22**

COCONUT PRAWNS | Panko Prawns/Coconut Thread/ Honey Chilli/ House Salad **(DF) 20**

RILLETTES | Toasted Ciabatta/Sour Cream/Braised Red Cabbage/Assorted Mushrooms OR Chicken**(GFO) 18**

CHICKEN SATAY | Chicken Skewers/ House Salad/ Peanut Sauce**(DF) 18**

SWEET POTATO LANGOS | Whipped Feta/Pickle Veg/Cheese **(V) 18**

Add on : Bacon/ Grilled Chicken \$6

PHUKET STYLE CALAMARI | Panko/ Garlic/ Mustard/ Kaffir Lime Ginger Mayo **(DF) 20**

SHARING PLATES

PORK SPARE RIBS | Steak Fries/In-house BBQ Sauce/ Slaw **(GFO) 30**

CHILLI BBQ CHICKEN WINGS | In-house BBQ Sauce/ Heaven Facing Chilli **(DF) 22**

SHARING MIX PLATTER | Phuket Calamari/ Panko Prawns/ BBQ Pork Ribs/ Chicken Wings/Chicken Satay/Chipotle Mayo/ Kaffir Lime Ginger Mayo **55**

GF(gluten free),GFO(gluten free optional),DF(dairy free)V(veg), VGN(vegan)

KINDLY ADVISE US FOR ANY KIND OF ALLERGIES

MAIN COURSE

FISH N CHIPS | Beer Battered/Chips/Salad/Tartar Sauce **28**

WHITE WINE MUSHROOM RISOTTO| Assorted Mushrooms/Truffle Oil/Parmesan/Pinenuts **(GF) 26**

ADD ON: Chicken/ Prawn \$6

CAMBODIAN CURRY WITH JASMINE RICE | VGN/Chic or Prawns) **28/32**

SPINACH & MUSHROOM RAVIOLI | Blue Cheese Sauce/Parmesan/ Pinenuts **(V) 28**

Add On: Chic/Prawns \$6

TUSCANY LAMB SHANK | Slow cooked/Vegetables/Potato Mash **(GF) 36**

PAN SEARED SALMON| Pesto Aioli/ Mascarpone Polenta/Baby Spinach/Mango Salsa **(GF) 40**

PASTA OF THE WEEK | **25**

STEAKS | Fries/House Salad/Red Wine Jus or Mushroom Sauce **(GFO)**

SCOTCH FILLET STEAK 250 GM **40**

EYE FILLET STEAK 180 GM **40**

BURGER & FRIES 24

DOUBLE CHEESE BURGER | Beef Patty/Bacon/Double Cheese/Pickle Onion/Chipotle Mayo

CHICKEN BURGER | Grilled Chicken/Egg/Cheese/Pickle Onion/Chipotle Mayo

FILLET-O-FISH BURGER | Beer Battered Fish/Cornichons/Tartar

SIDES 12 ea

CHARRED EDAMAME | Evoo/ Garlic/ Citrus Juniper Salt **(VGN)**

STEAMED VEGETABLE WITH THYME SEA SALT **(VGN)**

CHEF SALAD | Mix Lettuce/ Cucumber/ Tomato/ Lemon Vinaigrette **(VGN)**

GARLIC CHEESE BREAD

FRIES | Tomato Sauce **11**

ADD ON | Cheese Sauce/ Peri-Peri/ Aioli/ Chipotle Mayo/ **2 each**

PIZZA FROM THE K OLD BAKER

Campania San Marzano tomato/Bufalo Mozzarella/Mozzarella/ Herbs Garlic Oil

MARGHERITA | Kale Pesto/Parmesan **20**

MEDITERRANEAN | Bell Pepper/ Onion/Jalapeno/Sundried Tomato/Olives/Garlic/ Mix Lettuce/Feta **24**

SHROOMS TRUFFLEMANIA | Truffle Cream/Mushroom/Parmesan/Truffle Oil **25**

PEPPERONI | Mix Meat Pepperoni/Onion/Jalapeno/Roasted Garlic/Olive/Parmesan **25**

ADD ON PIZZA- CHICKEN,HAM, BACON, MUSHROOM, CHEESE, JALAPENO, PINEAPPLE **3 ea**

CHEESES

Hohepa Danbo/ Kapiti Smoked Cheddar **22**

Mustard Fruits/Ciabatta Crisp/ Tamarind & Fig Chutney

DESSERTS 18

BAKED SEMOLINA PHILADELPHIA COCONUT | Milky Chocolate Rum Sauce/ Vanilla Ice Cream/ Pistachio

CHOCOLATE SYMPHONY SLICE| Macaroon/ Macadamia

SORBET OF THE WEEK | Please check with the server **12 (DF)**

CHOICES OF ICE CREAM | Vanilla/Strawberry/Chocolate (Chocolate Sauce, Wafer & Sprinkles) **10 Each**

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