

## SOUPS

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### SOUP OF THE DAY

PLEASE ASK YOUR SERVER FOR OUR DAILY OFFERING

### PORTOBELLO MUSHROOM

WITH WATERCRESS & TRUFFLE OIL

## SOUP & SANDWICH

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SERVED UNTIL 4 PM

ANY ONE OF OUR SOUPS AND A CHOICE OF:

#### GRILLED VEGETABLE

GARLIC-OREGANO GRILLED VEGETABLES WITH FETA & PUMPKIN SEED PESTO

#### SMOKED SALMON

WITH SPANISH ONION, AVOCADO SALSA, CUCUMBER & CAPER-DILL MAYO

#### MAPLE ROASTED PORK

WITH CARAMELISED APPLES, ROCKET & CRISPY SHALLOT MAYO

ON ONE OF OUR HOMEMADE BREADS :

CRUSHED WHEAT & PUMPKIN SEED • M'S CIABATTA  
ASH WHITE • SOY & LINSEED SOURDOUGH

## SALADS

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### BIG GREEK

SUMMER SALAD OF TOMATOES, CUCUMBERS, GRILLED CAPSICUM, SHEEP'S MILK FETA, BABY COS, SPICED OLIVES, CAPERS & PICKLED ONIONS, TOSSED WITH A BURNT-LEMON VINAIGRETTE & SERVED WITH CRISP BREAD & HUMMUS

### PS. CAESAR

OUR BIG CAESAR COMPLETE WITH POACHED EGG, CRISPY SMOKED BACON, BABY COS AND BAKED CROUTONS TOSSED IN OUR CHEF'S DRESSING WITH FRESHLY SHAVED PARMESAN

◆ WITH ROSEMARY-HONEY DIJON CHICKEN

### PS. HOUSE

FRESH GREENS, ROCKET, CHERRY TOMATO, JAPANESE CUCUMBER AND EDAMAME TOSSED IN OUR HOUSE GINGER MISO CHILLI DRESSING

### SUPERFOOD

BLUEBERRIES, ROASTED ALMONDS, SUNFLOWER SEEDS, GOJI, BAKED PUMPKIN, QUINOA, BROCCOLI, BABY SPINACH & CRISP ROMAINE LETTUCE, TOSSED IN AN ORANGE & ROSEMARY DRESSING

### COCONUT, GINGER & LEMONGRASS CHICKEN

ASSORTED RAW VEGETABLES & COCONUT LEMONGRASS-POACHED CHICKEN TOSSED WITH FRESH HERBS & GINGER-LIME DRESSING

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## BREAKFAST

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SERVED UNTIL 4 PM

### HOMEMADE TOASTED MUESLI

GREEK YOGHURT & BERRY COMPOTE TOPPED WITH OUR HOMEMADE ALMOND & SEED, HONEY-TOASTED MUESLI

### EGGS BENEDICT

POACHED EGGS WITH SMOKED BACON & HOLLANDAISE ON A TOASTED ENGLISH MUFFIN

### BRIOCHE & PORTOBELLO STACK

WITH POACHED EGGS, AVOCADO, SMOKED TURKEY, BRIE CHEESE, ROAST TOMATOES & ROCKET. DRIZZLED WITH A BALSAMIC-PRUNE VINAIGRETTE

### THE BIG BREAKFAST

TWO EGGS (POACHED OR FRIED) WITH CRISPY SMOKED BACON, PORK BREAKFAST SAUSAGE, CARAWAY TOAST, MIXED MUSHROOMS, GRILLED TOMATOES, WILTED BABY SPINACH, BAKED BEANS & HERB MAYO

## PS. BURGERS

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### CHARGILLED PORTOBELLO

WITH WILTED SPINACH, ROASTED CAPSICUM, CARAMELISED ONIONS, BASIL MAYO & MELTED SWISS CHEESE ON A TOASTED SESAME BUN, SERVED WITH SHOESTRING FRIES

### CHICKEN SCHNITZEL

BREADED CHICKEN WITH ARTICHOKE PICKLE, LETTUCE, HERBY MAYONNAISE, MOZZARELLA & CHUNKY TOMATO SAUCE ON A TOASTED SESAME BUN, SERVED WITH SHOESTRING FRIES

### PS. CRISPY ONION BURGER

CHARGILLED WAGYU & US CHUCK PATTY TOPPED WITH MELTED GRUYÈRE & MOZZARELLA CHEESE, TOMATO, MESCLUN GREENS, SAUTÉED MUSHROOMS & SPICED CRISPY ONIONS ON A TOASTED SESAME BUN WITH SHOESTRING FRIES

## SIDES

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### CRISP & THREE DIPS

BOARD OF TOASTED TURKISH BREAD, CRISPY BAGUETTE, BREADSTICKS & CIABATTA THINS SERVED WITH A SELECTION OF HOMEMADE DIPS

### VEG & THREE DIPS

AN ASSORTMENT OF FRESH CRUNCHY RAW VEGETABLES SERVED WITH OUR DAILY SELECTION OF HOMEMADE DIPS

### PS. TRUFFLE SHOESTRING FRIES

TOSSED WITH TRUFFLE OIL, GRATED PARMESAN & PARSLEY

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# MAINS

## SPECIALITY SANDWICHES

### MUSHROOM CROQUE MONSIEUR

THREE MUSHROOMS WITH GRATINÉED MONTREUX GRUYÈRE CHEESE ON HOMEMADE SOURDOUGH

### ALL DAY BREAKFAST SANDWICH

CRISPY SMOKED BACON, FRIED EGG, ROASTED ASPARAGUS, OVEN-DRIED TOMATOES, MIXED GREENS, SMOKED GOUDA CHEESE & HERB MAYO ON TOASTED TURKISH BREAD

### PS. TURKEY CRANBERRY SANDWICH

HOMEMADE TOASTED CARAWAY BREAD, LAYERED WITH SMOKED TURKEY, GRILLED CHEESE, BACON, MAYO & CRANBERRY JAM, SERVED WITH FLINDERS MIXED SALAD & CRANBERRY-PUMPKIN SEED PESTO

### ROAST CHICKEN

HARISSA MAYO CHICKEN ON HOMEMADE CARAWAY BREAD TOPPED WITH GRILLED EGGPLANT, CAPSICUM, ROASTED ONIONS, FLINDERS MIX & HOUSE DRESSING

### PS. STEAK SANDWICH

SLICED 400+ DAY GRAIN-FED SIRLOIN STEAK ON GRILLED SOURDOUGH WITH CRUNCHY GREENS, GRILLED ONIONS & GINGERED GARLIC-TERIYAKI GLAZE, SERVED WITH TOASTED SESAME & NORI SEASONED SHOESTRING FRIES

### CHICKEN TAU KWA

PAN FRIED TAU KWA TOPPED WITH SHREDDED CHICKEN, DRIZZLED WITH HOMEMADE SESAME-SZECHUAN PEPPERCORN DRESSING WITH AN ENOKI, CORIANDER & WATERCRESS SALAD

### BANGERS & CAULIFLOWER PEA MASH

CHARGRILLED PORK SAUSAGE & CAULIFLOWER PEA MASH WITH RED WINE GRAVY, APPLE-CRANBERRY CHUTNEY, HONEY-BALSAMIC TOMATO & FLINDERS MIXED SALAD

### TIGER BEER-BATTERED FISH & CHIPS

CRISPY BEER-BATTERED SNAPPER FILLETS, SHOESTRING FRIES & VEGGIE STICKS SERVED WITH HOMEMADE TARTAR SAUCE & KAFFIR LIME AIOLI

### FARMER'S BEEF STEW

BEEF CHUCK STEWED WITH OLIVES, CARROTS, MUSHROOMS, ONIONS, RED WINE & HERBES DE PROVENCE, TOPPED WITH ARTICHOKE - GARLIC MASH & SEASONAL VEGETABLES

### BBQ RIBS

BABY BACK PORK RIBS WITH SMOKEY, STICKY BBQ SAUCE SERVED WITH CELERIAC, APPLE AND WALNUT SLAW & SHOESTRING FRIES

## PASTA

### THE ORIGINAL LAKSA PESTO SPAGHETTINI / WITH PRAWNS

PASTA TOSSED WITH LAKSA-SUNFLOWER SEED PESTO, COCONUT CREAM & FISHCAKES TOPPED WITH LONG BEAN SAMBAL, CORIANDER AND CHILLI

### VEGGIE GREENS SPAGHETTINI

SPAGHETTI TOSSED WITH CHARGRILLED ARTICHOKE, ASPARAGUS, FRENCH BEANS, BROAD BEANS, CAPERS & ROASTED GARLIC- INFUSED OLIVE OIL TOPPED WITH SHAVED PARMESAN, SEA SALT & CHILLI FLAKES

### KING PRAWN AGLIO OLIO

GRILLED KING PRAWNS, SPINACH & SPAGHETTINI TOSSED WITH GARLIC, OLIVE OIL, CHILLI, FRESH HERBS & TOASTED SESAME BREADCRUMBS

### PS. BOLOGNESE

HOMEMADE GROUND BEEF, BACON & TOMATO SAUCE TOSSED WITH SPAGHETTINI, HAND-GRATED PARMESAN CHEESE & CRISPY BASIL LEAVES

### SMOKEY TOMATO RIGATONI

SMOKED PORK BELLY, GARDEN PEAS & RIGATONI TOSSED WITH OUR HOUSE GARLIC-TOMATO SAUCE & FINISHED WITH A TOUCH OF CREAM