

COCKTAILS

	GLS (HH)	GLS	JUG
PLONK ILLUSION <i>Vodka, pineapple, triple sec, blue curacao</i>	10	16	
PLONK TEMPTATION <i>Whiskey, passionfruit, lemon juice</i>	10	16	
PLONK BREEZE <i>Gin, tonic, lime, Angustora bitters, curry leaves</i>	10	16	
CHAMPAGNE COCKTAILS GRAND MIMOSA, BELLINI, APEROL SPRITZ, FRENCH 75	10	16	
MUDDLED COCKTAILS CAPRIOSKA, CAIPIRINHA MOJITO	10 10	16 16	45
CLASSIC COCKTAILS SANGRIA, MARGARITA, PIMM'S CUP	10	15	45
MOSCOW MULE, COSMO, NEGRONI, BOURBON, OLD PASSION, PINA COLADA	10	15	
LONG ISLAND ICED TEA		19	50
MARTINIS DRY, DIRTY, LYCHEE, APPLE	10	16	

BEERS

	(HH)		
DRAFT LITTLE CREATURES PALE ALE 475ML	12	15	
JUG		38	
3L TOWER		85	
STELLA ARTOIS 500ML PINT	13	16	
JUG		38	
3L TOWER		85	
BOTTLED PURE BLONDE LAGER	10	13	
ASAHI SUPER DRY	10	13	
GUINNESS STOUT	10	13	
CORONA EXTRA	10	13	
PERONI NASTRO AZZURRO LAGER	10	13	
APPLE CIDER	10	13	
BUCKET OF 5 (MIXED BOTTLES)	46	52	

SPIRITS

	(SHOT)	(BTL)
APERITIF RICARD PASTIS DE MARSEILLE	14	170
WHISKEY JOHNNIE WALKER BLACK LABEL GLENMORANGIE 10 YR MACALLAN 12 YR LAPHROAIG 10 YR HIBIKI JAPANESE HARMONY	14 18 20 18 18	180 210 240 210 280
BOURBON JIM BEAM JACK DANIEL'S	13 14	150 160
RUM BACARDI MALIBU DIPLOMATICO DARK RUM	15 15 18	170 170 210
VODKA GREY GOOSE	16	190
GIN HENDRICK'S BOMBAY SAPPHIRE	18 15	210 170
TEQUILA JOSE CUERVO	14	160

ALL MIXERS INCLUDED IN PRICE

SHOOTERS
(5 for 50 AND THESE CAN BE MIXED)
TEQUILA 14
SAMBUCA 14
JÄGERMEISTER 14



WINES

	GLS (HH)	GLS	BTL
BUBBLY SCAVI & RAY SPUMANTE MOSCATO <i>Veneto, Italy</i>	10	14	65
MONTELVINI PROSECCO DOC EXTRA DRY <i>Veneto, Italy</i>	10	14	65
VEUVE CLICQOUT YELLOW LABEL <i>France</i>			98
SAUVIGNON BLANC MATUA SUMMIT, 2017 <i>Marlborough, New Zealand</i>	10	14	66
ERRAZURIZ ESTATE, 2019 <i>Aconcagua, Chile</i>			64
ROTHBURY ESTATE PREMIUM, 2019 <i>South Eastern Australia</i>			62
CHARDONNAY RAWSON'S RETREAT, 2019 <i>South Eastern Australia</i>	10	14	62
BERINGER RHINE HOUSE, 2016 <i>California, USA</i>			69
CLOUDY BAY, 2017 <i>Marlborough, New Zealand</i>			84
DOMAINE DE SERAME V.D.P, 2018 <i>Languedoc, France</i>			65
RIESLING PENFOLD'S KOONUNGA HILL, AUTUMN 2018 <i>Eden Valley, Australia</i>			65
WHITE BLENDS/OTHERS CAPE MENTELLE SAUVIGNON BLANC SEMILLON, 2018 <i>Hunter Valley, Australia</i>			75
ROSE MAISON DE GRAND ESPRIT CÔTES DE PROVENCE, 2019 <i>Côtes De Provence, France</i>	10	14	66

	GLS (HH)	GLS	BTL
SHIRAZ WOLF BLASS PRIVATE RELEASE, 2017 <i>Barossa Valley, Australia</i>	10	14	65
PENFOLDS BIN 28, 2017 <i>Barossa Valley, Australia</i>			90
STAG'S LEAP PETITE SYRAH, 2016 <i>California, USA</i>			98
MERLOT DOMAINE DE SERAME V.D.P, 2018 <i>Languedoc, France</i>	10	14	65
BOTTEGA IGT DELLE VENEZIE, 2019 <i>Tre Venezie, Italy</i>			68
PINOT NOIR SHEPHERDS DEN, 2017 <i>Marlborough, New Zealand</i>	10	14	65
PENFOLDS BIN 23, 2019 <i>Adelaide Hills, Australia</i>			88
CABERNET SAUVIGNON DEVIL'S LAIR, 2018 <i>Margaret River, Australia</i>			80
BERINGER RHINE HOUSE, 2016 <i>California, USA</i>			69
RED BLENDS/OTHERS MAISON DE GRAND ESPRIT CHÂTEAUNEUF-DU-PAPE, 2017 <i>Rhone Valley, France</i>			89
CAVALIERE D'ORO RISERVA CHIANTI CLASSICO DOCG, 2016 <i>Castello Di Gabbiano, Italy</i>			82
TERRAZAS RESERVA MALBEC, 2017 <i>Mendoza, Argentina</i>			80



Our 'home from home' was established in January 2013 by Johanna Crichton. Hailing from Melbourne, her dream was to bring a little bit of Australia to Singapore. Located at the heart of Serangoon Gardens, it's a place where you can be cheeky, be comfy and be you.

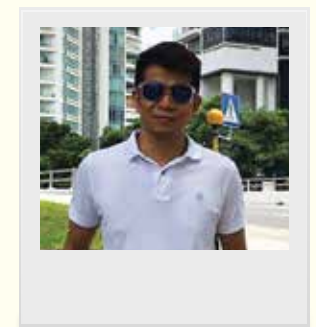
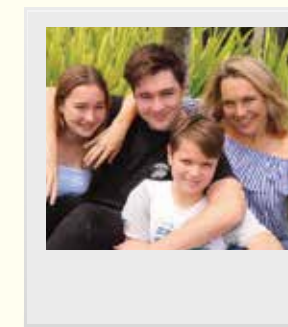
Offering delightful dishes that are prepared on the premises by our chefs using the finest produce, we also carry an attractive selection of high quality wines and the finest coffee.

Originally from England, Andrew Simpson is the Head Chef here at Plonk. Armed with over two decades of experience and possessing a strong knowledge of both Western and Southeast Asian cuisine, he has held senior positions in world-class restaurants and 5-star hotels in the UK, Malaysia, Thailand and Singapore.

Mark Montaniel is our Restaurant Manager and he's from the Philippines. Prior to joining us, he worked at notable luxury resorts in Boracay.

Welcome to the Plonk family!

To place a takeaway order, WhatsApp us at 9354 2679. For enquiries, email info@plonk.com.sg or WhatsApp us at 9354 2679.



plonk



plonk.sg

BREKKIE

DAILY TILL 3PM

SMASHED AVOCADO ON SOURDOUGH 🍷 16
Soft poached eggs, pomegranate, cherry tomatoes and pea sprouts

BACON AND EGG ROLL 🍷🍷 15
Charred back bacon, fried egg, bacon, relish and fries

CURED SALMON OR GARLIC MUSHROOMS ON SOURDOUGH 🍷🍷 15
Sun-dried tomatoes, tahini, rocket and toasted sesame seeds

CHILLI SCRAMBLED EGGS 16
Served with toasted sourdough

BIG PLONK BREAKFAST 🍷🍷 20
(WEEKENDS ONLY)
Pork sausage, rosti potato, back bacon, slow roasted Roma tomato, one piece of toasted sourdough and a choice of eggs

BUILD YOUR OWN - WEEKENDS ONLY

AVOCADO (HALF) 5
CURED SALMON 5
SAUTÉED MUSHROOMS 5
GOURMET PORK SAUSAGE 5
CHOICE OF EGG (1) 3
TOASTED SOURDOUGH (2 SLICES) 3

TEA AND COFFEE

HOT/COLD

TEAS
ENGLISH BREAKFAST, EARL GREY LAVENDER, 5/6
GREEN HANAMI, LEMON GINGER MINT

COFFEES
WHITE COFFEE 5/6
Latte, cappuccino, flat white, Americano, mocha, hot chocolate

BLACK COFFEE 5/6
Piccolo, macchiato, short and long black

ESPRESSO 4
EXTRA SHOT 1

(DECAF, SOY MILK AND LOW FAT MILK AVAILABLE)

SODAS AND WATER

COKE, COKE ZERO, SPRITE, GINGER ALE, 5
GINGER BEER, TONIC WATER, RED BULL

SPARKLING (750ML) 8

IMMUNITY BOOSTER COLD-PRESSED JUICES

FLU FIGHTER 9
Watermelon, lychee and mint

LIVER BOOSTER 9
Orange, carrot and lemon

CARROT CHARGER 9
Carrot, apple and orange

VITAMIN C INJECTION 9
Grapes, orange and lemon

SHAKEN AND SMOOTH

MILKSHAKES 9
Double Chocolate Slam, Vanilla Dream and Honey, Rocky Cookie

SMOOTHIES 9
Mango, banana, avocado

FLOAT YOUR BOAT

FLOATS 7
Coke Float, Sprite Float, Strawberry Float

MOCKS THAT ROCK

MOCKTAILS 10
Plonk's 3 Virgins: Lime Soda Bitter, Shirley Temple, Sparkling Mojito

FRUIT TO BOOT

BOTTLED FRUIT JUICES 6
Orange, apple, pineapple, cranberry, lime, lemon



PICK UP A FREE CUPPA

Ask us for a Redemption Card. With every 4 drinks purchased, the 5th is on the house. This Card can be used for coffees, teas, milkshakes and immunity-boosters.

DELIGHTFUL DAILY DEALS

MONDAY

HAPPY HOUR
(ALL DAY & NIGHT)

TWOSDAY

2-FOR-1 PIZZAS
(ALL DAY & NIGHT)

WEDNESDAY

\$20: 2 BUBBLES - LADIES DAY & NIGHT

THIRSTDAY

\$20: 2 LARGE BEERS
(ALL DAY & NIGHT)

FRIEDAY

FREE BASKET OF FRIES
(3PM TILL 7PM)

FRIDAY

\$9: WINES & BEERS FOR TEACHERS*
(3PM TILL 4PM)

SATURDAY

2-FOR-1 COFFEES
(9AM TILL 3PM)

SUNDAY

KIDS UNDER 7 EAT FOR FREE*
(ALL DAY & NIGHT)

EVERY DAY

HAPPY HOUR DRINKS PRICES
(OPENING TILL 7PM)

*TWOSSDAY: DINE-IN ONLY. FRIEDAY: WITH A MINIMUM \$50 SPEND. FRIDAY: SHOW TEACHER ID WHEN ORDERING. APPLIES TO HOUSEPOUR WINES. SUNDAY: FREE MEAL WITH EVERY MAIN OR PIZZA.

SHARING IS CARING

TOMATO AND BASIL BRUSCHETTA 🍷 12
Shaved parmesan cheese

CHARRED CALAMARI 13
Red chilli, fresh herbs, pickled shallots and lemon dressing

PRAWN GAMBAS 16
Prawns cooked in virgin olive oil, garlic and chilli flakes

SERRANO AND CHORIZO CROQUETTES 13
Paprika mayo

WILD MUSHROOM CROQUETTES 12
Garlic mayo

CRISPY WINGS 🍷 15
With Plonk hot sauce (4 wings)

SAUTÉED BRUSSELS SPROUTS 🍷🍷 12
Bacon relish and raspberry vinegar

ROASTED CAULIFLOWER 🍷🍷 12
Tahini lemon dressing, shaved almonds and pickled onions

IMPOSSIBLE (PLANT-BASED) MEATBALLS 15
Served with a housemade tomato sauce and mozzarella

CHEESE PLATTER 🍷🍷 22
3 premium sliced European cheeses served with toasted sourdough, grapes and quince paste

ASSORTED PLATTER 🍷🍷 25
2 premium sliced cured meats and 3 premium sliced European cheeses served with toasted sourdough and pickles

ASSORTED DIPS 🍷🍷 14
Hummus, basil pesto, black olive tapenade, sourdough and pita bread

SUPER SALADS

CLASSIC CAESAR SALAD 🍷🍷🍷 16
Romaine lettuce, herb croutons, parma ham bits, shaved parmesan and poached egg
Add chicken (\$3) • Add home cured salmon (\$3)

GREEK SALAD (V) 🍷 16
Romaine lettuce, tomatoes, cucumber, bell peppers, red onion, kalamata olives, Greek feta and lemon dressing

PLONK HOUSE SALAD 🍷🍷🍷 16
Assorted mixed baby greens, sun-dried tomatoes, cucumber, chia seeds walnuts and avocado with an olive oil dressing
Add chicken (\$3) • Add home cured salmon (\$3)

CRAB, AVOCADO AND MANGO SALAD 🍷 18
Rocket, baby spinach, pomegranate and pea shoots

MAGNIFICENT MAINS

CHEF'S FISH OF THE DAY 22
Ask our friendly service staff

AUSTRALIAN BLUE MUSSELS 🍷🍷 22
Garlic butter and white wine sauce with toasted sourdough

FISH & CHIPS 🍷🍷🍷 23
Barramundi fillets in a crispy beer batter served with apple slaw and fries

SEARED SALMON 26
Served with pesto mash and asparagus

CHARGRILLED RIB EYE STEAK (300GM) 35
Slow roasted vine tomatoes, sautéed brussels and new potatoes with red wine jus, truffle jus or herb butter

PLONK ORIGINAL CHICKEN PARMIGIANA 🍷🍷 25
Side salad and fries

SLOW BRAISED LAMB SHANK 🍷 32
Mashed potatoes topped with chopped mint and feta cheese

BBQ PORK RIBS 🍷 24
Slow braised pork ribs served with a smokey BBQ sauce, side salad and fries

WILD MUSHROOM TRUFFLE RISOTTO 🍷 20
Sautéed mushrooms and truffle paste

CARBONARA LINGUINE 🍷🍷🍷 19
Crispy bacon and creamy cheese sauce

BOLOGNESE LINGUINE 🍷🍷 19
Served with parmesan cheese

SEAFOOD ARRABBIATA LINGUINE 🍷 23
Assorted seafood sautéed in garlic, chilli and tomato sauce

PESTO LINGUINE 🍷🍷 18
Linguine tossed in homemade basil pesto and topped with shaved parmesan cheese

IMPOSSIBLE BURGER (PLANT-BASED MEAT) 🍷 20
Portobello mushroom, red cabbage slaw and fries

CHARGRILLED WAGYU BURGER 🍷 25
Red cabbage slaw and fries

SHARKS BASKETBALL CLUB CHICKEN BURGER 18
With romaine, garlic mayo, sriracha, red cabbage slaw and fries



Proud sponsor since 2013



SIMPLE SIDES

TRUFFLE FRIES 🍷 14
GARLIC FRIES 🍷🍷 9
PLAIN FRIES 🍷 7
TOASTED SOURDOUGH 🍷 5



Express Lunch
\$15

Available on weekdays
from 11am to 3pm

PREMIUM PIZZAS

CLASSIC MARGHERITA 🍷🍷 23
Mozzarella, tomato sauce and basil oil

WILD MUSHROOM AND TRUFFLE 🍷🍷 26
Wild forest mushrooms, truffle oil and shaved parmesan cheese

FOUR CHEESE 🍷🍷 26
Mozzarella, blue cheese, cheddar and parmesan

ITALIAN ROCCA 🍷🍷🍷 27
Parma ham, shaved parmesan, rocket leaves and olive oil

CARNIVORE 🍷🍷🍷 27
Parma ham, smoked bacon, pepperoni and onion jam

HAWAIIAN 🍷🍷🍷 25
Smoked ham, pineapple and mozzarella

SEAFOOD 🍷🍷 26
Prawns, mussels and squid with basil and pesto oil

PEPPERONI 🍷🍷🍷 25
Smoked bacon, pepperoni, mozzarella and Plonk BBQ sauce

DELICIOUS DESSERTS

TRIPLE CHOCOLATE BROWNIE 🍷🍷 14
Served with vanilla bean ice cream

HOMEMADE LEMON TART 🍷🍷🍷 14
Served with vanilla bean ice cream

STICKY DATE PUDDING 🍷🍷 14
Served with vanilla bean ice cream

DESSERT SHARING PLATTER 🍷 22
Choice of any 2 desserts served with wild berries and 2 scoops of vanilla bean ice cream

SINGLE OR DOUBLE SCOOP OF ICE CREAM 🍷 4/6
Vanilla bean or chocolate ice cream served with chocolate sauce

🍷 Gluten 🍷 Dairy 🍷 Nuts 🍷 Vegetarian 🍷 Vegan 🍷 Pork

All prices are subject to a 10% Service Charge and prevailing taxes. Bills can be split into a maximum of two. Not all ingredients are listed on the menu. If you have any food allergies, please inform your server.