TAKEAWAY MENU

PIZZA

PS. SMOKEY MARGHERITA (V)

HOUSE TOMATO SAUCE BASE, SMOKED BOLOGNA SCARMOZINA, MOZZARELLA AND CHEDDAR CHEESES

FOUR CHEESE PORCINI (V)

FONTINA, MOZZARELLA, PARMESAN AND GORGONZOLA MELD TOGETHER OVER A MUSKY PORCINI BASE AND TOPPED WITH A HINT OF ROSEMARY OIL AND SWEET RAISINS

BIANCA FUNGHI (V)

A WHITE PIZZA OF GRILLED KING OYSTER, PORTABELLAS AND BUTTON MUSHROOMS ON A SHROOMY CONFIT GARLIC BASE, DRIZZLED WITH TARTUFO BIANCO OIL AND TOPPED WITH SAGE LEAVES.

GREEN GODDESS (V)

BROCCOLI, PEAS, FRENCH BEANS, SPINACH, GREEN
CAPSICUM AND SUGAR SNAPS, STEWED IN A SOUP OF
SMOKEY PESTO AND TOPPED WITH MOZZARELLA AND CHEVRE

MARINARA

BLUESWIMMER CRAB, PRAWN, SQUID & MUSSELS, POACHED IN WHITE WINE WITH ROASTED GARLIC BUTTER, OREGANO, HOUSE TOMATO SAUCE, MOZZARELLA & PARMESAN.

WINTER SALAMI MARGHERITA

HUNGARIAN WINTER SALAMI OF SZEGED, MADE USING MAGALISTA PORK, TOPS A BASE OF MOZZARELLA, CHEDDAR AND BOLOGNA SCARMOZINA CHEESE

FENNEL SAUSAGE

OUR HOUSE RICH TOMATO SAUCE IS TOPPED WITH MEAT FROM KUROBUTA PORK & FENNEL SEED SAUSAGES, ROASTED RED CAPSICUMS AND SHAVED FENNEL HEARTS.

PS. BOLOGNESE

OUR FAMOUS PS.CAFE HOUSE BOLOGNESE AND A GENEROUS LAYER OF MOZZARELLA

THE ALL DAY BREAKFAST

BANGERS, BAKED BEANS, BACON AND BEAUTIFULLY FRIED EGGS

WAIKIKI

TOMATO, HAM, PINEAPPLE, MOZZARELLA, BASIL AND PARMESAN

CARBONARA

PANCETTA, SAGE, PARMESAN CREAM, BACON,

MEAT LOVERS

CHICKEN, PARMESAN, SALAMI, SMOKED CHEDDAR, PANCETTA, MOZZARELLA, SAUSAGE & OREGANO

SALAD BOWL

SUPER FOOD SALAD

BLUEBERRIES, ALMONDS, PUMPKIN, QUINOA, BROCCOLI, SPINACH, ROMAINE, ROASTED NUTS, GOJI BERRY TOSSED IN AN ORANGE AND ROSEMARY DRESSING

'PETIT' CAESAR

BABY COS, SMOKED CRISPY BACON, PARMIGGIANO BAKED CROUTONS & A SOFT BOILED EGG TOSSED IN OUR CHEF'S DRESSING

'PETIT' HOUSE SALAD

POMEGRANATE GEMS, RED CABBAGE, CUCUMBER, CHERRY TOMATO, LENTIL SPROUTS & YOUNG SALAD LEAVES TOSSED WITH OUR PRUNE, SHERRY & BALSAMIC DRESSING

PASTA BOWL

GREEN GARDEN (V)

SEASONAL MELANGE OF GREEN GARDEN VEGETABLES
TOSSED WITH WHOLEWHEAT PENNE & OUR HOMEMADE
BLENDED HERB PINE NUT PISTOU

SHRIMP, CRAB & CRUMB

PICKED BLUESWIMMER CRAB, TIGER PRAWNS, SUGAR SNAPS, SPAGHETTINI, SPINACH, CHILLI OIL, BAKED GARLIC CRUMBS

CHICKEN ROSSA PENNE

GRILLED CHICKEN, PENNE PASTA, SMOKED BACON,
SPINACH & MIXED MUSHROOMS TOSSED WITH GARLIC
TOMATO CREAM SAUCE

PS. SPAGHETTI BOLOGNESE

SPAGHETTI TOSSED WITH HOMEMADE GROUND BEEF, BACON & TOMATO SAUCE TOPPED WITH HAND GRATED PARMESAN & CRISPY BASIL LEAVES

PANINI / WRAPS

ROAST VEGGIE (V)

PORTOBELLO, EGGPLANT, ZUCCHINI, CAPSICUM, PESTO. CHEVRE. DUKKAH

TRUFFLE CHEESE MUSHROOM (V)

PORTOBELLO & BUTTON MUSHROOMS, PARMESAN, TRUFFLE OIL, SMOKED PAPRIKA MOZZARELLA

SMOKED SALMON

NORWEGIAN SMOKED SALMON, FENNEL RELISH,

PLOUGHMAN'S PANINI

GRILLED CHICKEN, MUSTARD PICKLES, SALAMI, SMOKED CHEDDAR, MOZZARELLA

THANKSGIVING

SMOKED TURKEY, BACON, MOZZARELLA, CRANBERRY RELISH

GRILLED CHICKEN CAESAR WRAP

BABY COS, GRILLED HONEY CHICKEN, CRISPY BACON, PARMIGGIANO, CROUTONS & EGG TOSSED IN OUR CHEF DRESSING

OTHER GOOD STUFF

TRUFFLE SHOESTRING FRIES

TRUFFLE OIL, GRATED PARMESAN, PARSLEY

PS PETIT CHEESE PLATTER

SMOKED OAK CHEDDAR, STILTON BLUE CHEESE, CAMEMBERT, QUINCE PASTE, ROASTED NUTS AND FRUITS WITH HOMEMADE CRISPY PIZZA BREAD

GARLIC FLATBREAD TRUFFLE GARLIC FLATBREAD

♦ NO SERVICE CHARGE ♦

TAKEAWA

WEEKEND BRUNCH

9.30AM - 4PM

ONLY AVAILABLE SAT, SUN & PH

HOMEMADE TOASTED MUESLI

GREEK YOGURT, BERRY COMPOTE, HOMEMADE HONEY TOASTED MUESLI, NUTS, SEEDS

EGG & BACON BUNWICH

FRIED EGG, CRISPY BACON

SAUSAGE & CARAMELISED

ONION BUNWICH

PORK & THYME SAUSAGE

BREAKFAST GRAND SLAM BUNWICH

FRIED EGG, CRISPY BACON, PORK & THYME SAUSAGE, CARAMELISED ONIONS

SMOKED SALMON **CROQUE MONSIEUR**

WITH GRATINEED MONTREUX GRUYERE CHEESE ON RUSTIC BREAD

TEA

ENGLISH BREAKFAST / FARL GREY PS DIGESTIVE / CALMING / BALANCING ICED LEMON LIME TEA ICED LEMONGRASS TEA **ICED LONGAN TEA** ICED LEMON PEACH TEA

COFFEE

ESPRESSO

MACCHIATO / DOUBLE ESPRESSO / **AMERICANO**

DOUBLE MACCHIATO

CAFÉ AU LAIT / CAPPUCCINO / LATTE мосна

ICE COFFEE

ICE CAPPUCCINO / ICE LATTE

ICE MOCHA

* DECAF / EXTRA SHOT

* ORGANIC SOY

WATER

SAN PELLEGRINO / AQUA PANNA

JUICE

ORANGE / CRANBERRY

BEER

BIRRA MORETTI

KONA LONGBOARD

LAGER, USA

COCKIES SURF COAST BLONDE LAGER, AUSTRALIA

CAP NORDIC BREWING BOHEMIAN RHAPSODY PILSNER, SWEDEN

CHATEAU NEUBOURG

MORITZ PILSNER, SPAIN

PILSNER URQUELL

MODERN TIMES FORTUNATE ISLANDS

WHEAT BEER, USA

MAC'S GREAT WHITE CLOUDY WHEAT BEER. N.Z

FAT YAK PALE ALE, AUSTRALIA

COOPERS ORIGINAL

COCKIES OCEAN ROAD PALE ALE. AUSTRALIA

LITTLE CREATURES

CAP NORDIC BREWING ENDLESS VACATION PALE ALE. SWEDEN

COCKIES

KONA CASTAWAY

CAP NORDIC BREWING GREAT WHITE HYPE

IPA. SWEDEN BREWDOG PUNK

HITACHINO NEST RED RICE ALE. JAPAN

HITACHINO NEST DAI DAI

ROGUE AMERICAN AMBER ALE. USA

TONGERLO BLOND

ABBEY ALE, BELGIUM

SPENCER TRAPPIST ALE. USA

TONGERLO PRIOR TRIPLE

ABBEY ALE, BELGIUM

ROGUE HAZELNUT NECTAR BROWN ALE. USA

TONGERLO BRUIN

HERTOG JAN GRAND PRESTIGE

CAP NORDIC BREWING DON'T BREAK THE OAT

PIPSQUEAK CIDER CIDER, AUSTRALIA

WOODCHUCK GRANNYSMITH

CIDER. USA

LA CHOUETTE CIDER. FRANCE

ROYAL JAMAICAN GINGER BEER. JAMAICA