### ALL DAY

#### COLD PRESS JUICES

<table>
<thead>
<tr>
<th>Juice Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Citrus Sunrise</td>
<td>9.5</td>
</tr>
<tr>
<td>Goody Green</td>
<td>9.5</td>
</tr>
<tr>
<td>Green Apple</td>
<td>9.5</td>
</tr>
<tr>
<td>Orange</td>
<td>9.5</td>
</tr>
</tbody>
</table>

#### CRUSHED FRUIT SODAS

<table>
<thead>
<tr>
<th>SODA Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wildberry Cooler</td>
<td>10.5</td>
</tr>
<tr>
<td>Lychee &amp; Lime</td>
<td>10.5</td>
</tr>
<tr>
<td>Mint &amp; Lime</td>
<td>10.5</td>
</tr>
</tbody>
</table>

#### KOMBUCHA

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon, Lime &amp; Mint</td>
<td>11</td>
</tr>
<tr>
<td>Cherry Plum</td>
<td>11</td>
</tr>
</tbody>
</table>

#### FLOATS

<table>
<thead>
<tr>
<th>Float Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>9</td>
</tr>
<tr>
<td>Sprite</td>
<td>9</td>
</tr>
</tbody>
</table>

### ICE COLD BEER

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peroni Draught Lager</td>
<td>15 / 19</td>
</tr>
<tr>
<td>Stone &amp; Wood Pacific Ale</td>
<td>15</td>
</tr>
<tr>
<td>Off Day Haze</td>
<td>15</td>
</tr>
</tbody>
</table>

### MINERAL WATER

<table>
<thead>
<tr>
<th>Water Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acqua Panna</td>
<td>7</td>
</tr>
<tr>
<td>San Pellegrino</td>
<td>7</td>
</tr>
</tbody>
</table>

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### MENU

#### WINE BY GLASS

**DIVICI DOC EXTRA DRY**
Prosecco. Italy. 16

**DIVICI DOC ROSÉ**
Prosecco. Italy. 17

**DURVILLEA BY ASTROLABE**
Sauvignon Blanc. New Zealand. 19

**CANTINA TERLAN**
Pinot Grigio. Italy. 16

**WILD & WILDER**
Chardonnay. Australia. 18

**OLD COACH ROAD**
Pinot Noir. New Zealand. 20

**FRESCOBALDI CASTIGLIONI CHIANTI**
Sangiovese. Italy. 17

**ALTOS HORMIGAS LA DANZA**
Malbec. Argentina. 19

#### PS. CLASSICS

**WHITE BOUQUET SANGRIA**
Marqués de riscal verdejo, lychee, longan, white chrysanthemum flowers, rambutan, lemon soda. 19

**APEROL SPRITZ**
Aperol topped with prosecco. 22

**MIMOSA**
Prosecco topped with fresh orange juice. 23

**PS. MOJITO**
Spiced rum, fresh mint, lime & soda. 22

**PS. MARGARITA**
Tequila, cointreau, agave, lime. 21

**BLOODY MARY**
Our PS. bloody mary mix with vodka. 19

**ESPRESSO MARTINI**
Vodka, Mr black cold brew liquor, espresso, vanilla. 20

**NEGRONI**
Spiced gin, campari, rosso vermouth. 24

**OLD FASHIONED**
Bourbon, maple, aromatic bitters & cherry. 22

### VERANDAH BAR COCKTAILS

**VERANDAH FIZZ**
PS. Verandah gin, lychee, mediterranean tonic. 21

**VESPER MARTINI**
PS. Verandah gin, vodka, lillet blanc. 22

**NEGRONI BIANCO**
PS. Verandah gin, cinzano bianco, lillet blanc. 23

**GINGER PIMM’S CUP**
PS. Verandah gin, pimm’s no.1, lemon. 22

**BRAMBLE**
PS. Verandah gin, lemon, sugar, chambord. 23
**TO START OR SHARE**

**V PORTOBELLO MUSHROOM SOUP**
Fresh watercress, truffle oil.

**V TOMATO & BASIL BISQUE**
Basil pesto.

**V TRUFFLE SHOESTRING FRIES**
PS.Cafe truffle oil, grated parmesan, parsley.

**V PORTOBELLO FRIES**
Chipotle mayonnaise.

**V PECORINO CAULIFLOWER GRATIN**
Bechamel, garlic sesame crumb.

**CRISPY SEAFOOD BASKET**
Szechuan pepper salt, chipotle mayonnaise.

**CRISPY COD BITES**
Chilli furikake, tangi tartar sauce, lemon.

**CHICKEN BITES IN THE BASKET**
Combination of crispy charcoal garlic and tempura chicken with Szechuan pepper, tamarind chilli & kaffir lime aioli.

**SALADS**

**VM THAI CARAMELISED STEAK**
Green mango, cherry tomatoes, crushed peanuts and salted shrimp, desiccated coconut, chilli & palm sugar dressing.

**V PS. SUPERFOOD**
Blueberries, almonds, pumpkin, quinoa, freekeh, black barley, roasted nuts & seeds, orange & rosemary dressing.

**VM PS. CAESAR**
Baby cos, bacon, parmesan, baked croutons, poached egg.
with grilled chicken +5
with grilled prawns +8

**SANDWICHES**

**PS. STEAK**
Grain-fed full blood wagyu steak, cheddar, house sourdough, caramelised onion & raisin relish, shoestring fries.

**PS. CLUB**
Toasted turkish, bacon, chicken, fried egg, cheddar, creamed spinach, tomato relish, gherkins, cranberry vinaigrette greens.

**EVERYDAY BRUNCH**

**SERVED TILL 4PM**

**PS. BIG BREAKFAST**
Two eggs (poached, fried or scrambled), smoked bacon, wilted spinach, buttered toast, baked beans with angus / pork sausage, cherry tomato, mesclun mixed with honey truffle dressing.
* for egg white scrambled or omelette +5

**PASTAS**

**V GREEN GODDESS PESTO PENNE**
Green garden vegetables, homemade herb & pine nut pistou.

**VM SPICY KING PRAWN AGLIO OLIO**
Spaghettini, toasted sesame breadcrumbs & fresh herbs.

**VM CHICKEN ROSSA PENNE**
Sautéed chicken, smoked bacon, spinach & roasted mushrooms with garlic-tomato cream sauce.

**VM PS. SPAGHETTINI BOLOGNESE**
Spaghettini in homemade sauce & crispy basil leaves.

**VM SPAGHETTINI CARBONARA**
Garlic cream sauce, smoked bacon.

**STREET**

**PS. CRAB & PRAWN LAKSA**
Julienne fish cake, silver sprouts, quail eggs, laksa pesto, fresh chilli paste.

**VM SUZY’S SPAGHETTI CRAB ‘MEE GORENG’**
Wok-fried with fresh crab, king prawns, spicy tomato sauce, silver sprouts.

**THAI CHICKEN & BASIL BOWL**
Wok-fried basil chicken, fresh prawn salad, sunny egg, steamy jasmine rice, toasted coconut.

**PS. PRAWN NOODLE SOUP**
Traditional brew, king prawn, sliced iberico pork, vermicelli, chilli powder, shallot pork crumb.

**DUCK CONFIT CURRY WITH CRISPY ROTI**
Crispy duck leg, potato cutlets, fresh grilled roti.

**SAMBAL BLACK COD NASI PADANG**
Mixed green wing beans salad, cucumber and pineapple pickle, fried poached egg, steamed jasmine rice and toasted coconut.
MAINS

CRAB TART
Handpicked blue swimmers, chilli, kaffir, prawn bisque, lemon-dressed greens & herb pesto, encased within a buttery shortcrust.

TIGER BEER-BATTERED FISH & CHIPS
Pacific ocean hoki fillets, tartar & kaffir lime aioli.

SIMPLY SEARED BARRAMUNDI
Shrimp, coconut & lemongrass risotto.

CRISPY ROAST CHICKEN
French onion & garlic bread sauce.

STICKY BBQ RIBS
Smokey sticky sauce, cabbage & walnut slaw.

PS. BURGER
Australian barley fed angus patty, vintage cheddar, wilted spinach, crispy smoked bacon, tomato, crispy onions, toasted sesame bun & shoestring fries.

V PS. IMPOSSIBLE BURGER
Impossible patty, vintage cheddar, wilted spinach, sauteed mushrooms, tomato, crispy onions, toasted sesame bun & shoestring fries.

BASS STRAIT 100 DAY GRAIN FED ANGUS RIBEYE (240G) AUSTRALIA
This tender, grass-fed cut is distinguished by its dense marbling and buttery flavour. With choice of one sauce.

BINDAREE 100 DAY GRAIN FED ANGUS SIRLOIN (240G) AUSTRALIA
A lean yet tender steak with a thin top strip of fat resulting in a robust beef taste. With choice of one sauce.

ABERDEEN ANGUS CENTER CUT TENDERLOIN (200G) ARGENTINA
Raised on a high-quality diet of grass, plantains and wild herbs resulting in an exceptionally well marbled, premium meat. With choice of one sauce.

ADD A SIDE
GARLIC & THYME MASHED POTATOES / RED OAK, ROCKET & BUTTER LETTUCE SALAD

JUNIOR

FOR CHILDREN 12 YRS AND UNDER
all items in the kids menu include a bowl of ice cream, option of chocolate or strawberry sauce

SPAGHETTI BOLOGNESE 15
A kid’s version of our classic.

CARBONARA PASTA 15
Cream sauce, bacon & parmesan.

GRILLED HAM & CHEESE TOASTIES 15
Served with fries.

CHEESEBURGER & FRIES 15
vegetarian (V) / vegetarian modified (VM) - can be modified for vegetarians

Please let your server know if you have any food allergies.
**COFFEE & CHOCOLATE**

Our PS.Cafe Blend is served double shot and has been created through the careful selection and artful combination of 100% Arabica beans...hailing from India, Uganda and Ethiopia.

Each bean is optimally roasted to develop its full potential and are then blended together to give the final character with an aroma of dark chocolate, butterscotch, dried prunes and lingering spices with a luscious syrupy body.

<table>
<thead>
<tr>
<th>COFFEE</th>
<th>ICED COFFEE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>Americano</td>
</tr>
<tr>
<td>6</td>
<td>7</td>
</tr>
<tr>
<td>Americano</td>
<td>Latte</td>
</tr>
<tr>
<td>6.5</td>
<td>7</td>
</tr>
<tr>
<td>Long black</td>
<td>Mocha</td>
</tr>
<tr>
<td>6.5</td>
<td>7.5</td>
</tr>
<tr>
<td>Macchiato</td>
<td>Honey milk latte</td>
</tr>
<tr>
<td>6.5</td>
<td>7.5</td>
</tr>
<tr>
<td>Flat white</td>
<td>Add a scoop of ice cream</td>
</tr>
<tr>
<td>6.5</td>
<td>3.5</td>
</tr>
<tr>
<td>Cappuccino</td>
<td></td>
</tr>
<tr>
<td>6.5</td>
<td></td>
</tr>
<tr>
<td>Piccolo latte</td>
<td></td>
</tr>
<tr>
<td>6.5</td>
<td></td>
</tr>
<tr>
<td>Latte</td>
<td></td>
</tr>
<tr>
<td>6.5</td>
<td></td>
</tr>
<tr>
<td>Mocha</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td></td>
</tr>
<tr>
<td>Honey milk latte</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td></td>
</tr>
</tbody>
</table>

| COFFEE (hot / iced) | 7.5 |
| CHAI LATTE          | 8.5 |

Prana chai tea, soy milk & manuka honey.

| CHOCOLATE (hot / iced) | 7.5 |

**TEAS & INFUSIONS**

**LOOSE LEAF TEAS** by ETTE TEA COMPANY

- English breakfast • earl grey
- Japanese sencha • lychee green lily • calming chamomile • lemongrass blue pea

**PS. FRESH INFUSIONS**

- Fresh mint moroccan • old ginger root

**HONEY LEMON SOOTHER**

Manuka honey & fresh lemon juice.

**PS. ICED TEAS**

- Lemon lime • peach
- Longan

**MINERAL WATER**

- ACQUA PANNA
- SAN PELLEGRINO

**DESSERTS**

- **DOUBLE CHOCOLATE BLACKOUT CAKE**
  With dark chocolate sauce.

- **PS. CARROT CAKE**
  With candied walnuts.

- **STICKY DATE PUDDING**
  With lashings of toffee sauce.

- **PS. PROFITEROLES**
  Choux pastry puffs filled with vanilla bean ice cream, toasted almonds, drenched in chocolate sauce or salted caramel sauce.

- **GOLDEN BANANA BUTTERSCOTCH BUNDT**

- **FLORIDA KEY LIME PIE**

- **PISTACHIO BROWNIE MOUSSE CAKE**

- **ULTIMATE FUDGY BROWNIE**

- **CHOCOLATE RED VELVET CAKE**

comes with a scoop of ice cream, add a scoop +3.5

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ALL PRICES ARE NOT INCLUSIVE OF STATUTORY GOVERNMENT GOODS AND SERVICES TAX & SERVICE CHARGE