

◆ ALL DAY ◆

COLD PRESSED JUICES

CITRUS SUNRISE Pink grapefruit & orange.	9.5
GOODY GREEN Green apple & celery.	9.5
GREEN APPLE	9.5
ORANGE	9.5

CRUSHED FRUIT SODAS

LYCHEE & LIME	10.5
MINT & LIME	10.5

KOMBUCHA

LEMON, LIME & MINT	11
WILD BERRY	11

MINERAL WATER

ACQUA PANNA	7
SAN PELLEGRINO	7

ICE COLD BEER

PERONI Lager, italy.	15
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WINE

	GLS	BTL
SANTA MARGHERITA BRUT DOCG PROSECCO. Italy	18	80
ILAUARI 'TAVO' PINOT GRIGIO. Italy	17	75
DURVILLEA BY ASTROLABE SAUVIGNON BLANC. New Zealand	19	85
OLD COACH ROAD PINOT NOIR. New Zealand	20	88
GAROFOLI 'GUASCO' MONTEPULCIANO. Italy	19	85

◆ MENU ◆

GIN & TONICS

PS.CAFE
VERANDAH
GIN
SINGAPORE
19
BOTANICALS
Coconut, pandan & lemon peel.
GARNISH
Lime wheel.
FEVER TREE MIXER PAIRING
Indian tonic.

HENDRICKS
SCOTLAND
20
BOTANICALS
Rose petals & cucumber.
GARNISH
Cucumber ribbon.
FEVER TREE MIXER PAIRING
Mediterranean tonic.

MONKEY 47
GERMANY
22
BOTANICALS
Cranberries & lavender.
GARNISH
Orange wheel.
FEVER TREE MIXER PAIRING
Mediterranean tonic.

THE BOTANIST
SCOTLAND
20
BOTANICALS
Rhubarb, nettle & pear.
GARNISH
Lemon wheel.
FEVER TREE MIXER PAIRING
Mediterranean tonic.

ROKU
JAPAN
18
BOTANICALS
Cherry blossom,
sencha tea & yuzu.
GARNISH
Lemon wheel.
FEVER TREE MIXER PAIRING
Mediterranean tonic.

PS. CLASSIC COCKTAILS

 WHITE BOUQUET SANGRIA	19
Marqués de riscal verdejo, lychee, longan, white chrysanthemum flowers, rambutan, lemon soda.	
 APEROL SPRITZ	22
Aperol topped with prosecco.	
 PS. MOJITO	22
Spiced rum, fresh mint, lime & soda.	
 BLOODY MARY	19
Our PS. bloody mary mix with vodka.	
 NEGRONI	24
Spiced gin, campari, rosso vermouth.	
 OLD FASHIONED	22
Bourbon, maple, aromatic bitters & cherry.	

TO START OR SHARE

V	PORTOBELLO MUSHROOM SOUP	16
	Fresh watercress, truffle oil.	
V	TOMATO & BASIL BISQUE	16
	Basil pesto.	
V	TRUFFLE SHOESTRING FRIES	18
	PS.Cafe truffle oil, grated parmesan, parsley.	
V	PORTOBELLO FRIES	18
	Chipotle mayonnaise.	
V	PECORINO CAULIFLOWER GRATIN	14
	Bechamel, garlic sesame crumb.	
	CRISPY SEAFOOD BASKET	22
	Szechuan pepper salt, chipotle mayonnaise.	
	CRISPY COD BITES	19
	Chilli furikake, tangi tartar sauce, lemon.	
	CHICKEN BITES IN THE BASKET	21
	Combination of crispy charcoal garlic and tempura chicken with Szechuan pepper, tamarind chilli & kaffir lime aioli.	

SALADS

VM	THAI CARAMELISED STEAK	32
	Green mango, cherry tomatoes, crushed peanuts and salted shrimp, desiccated coconut, chilli & palm sugar dressing.	
V	PS. SUPERFOOD	27
	Blueberries, almonds, pumpkin, quinoa, freekeh, black barley, roasted nuts & seeds, orange & rosemary dressing.	
VM	PS. CAESAR	24
	Baby cos, bacon, parmesan, baked croutons, poached egg.	
	with grilled chicken	+5
	with grilled prawns	+8

SANDWICHES

ADD A SIDE SOUP +8

PS.	STEAK	32
	Grain-fed full blood wagyu steak, cheddar, house sourdough, caramelised onion & raisin relish, shoestring fries.	
PS.	CLUB	28
	Toasted turkish, bacon, chicken, fried egg, cheddar, creamed spinach, tomato relish, gherkins, cranberry vinaigrette greens.	

EVERYDAY BRUNCH

SERVED TILL 4PM

PS.	BIG BREAKFAST	29
	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

VM	SPICY KING PRAWN AGLIO OLIO	30
	Spaghettini, toasted sesame breadcrumbs & fresh herbs.	
VM	CHICKEN ROSSA PENNE	27
	Sautéed chicken, smoked bacon, spinach & roasted mushrooms with garlic-tomato cream sauce.	
VM	PS. SPAGHETTINI BOLOGNESE	27
	Spaghettini in homemade sauce & crispy basil leaves.	
VM	SPAGHETTINI CARBONARA	27
	Garlic cream sauce, smoked bacon.	

STREET

PS.	CRAB & PRAWN LAKSA	28
	Julienne fish cake, silver sprouts, quail eggs, laksa pesto, fresh chilli paste.	
	THAI CHICKEN & BASIL BOWL	26
	Wok-fried basil chicken, fresh prawn salad, sunny egg, steamy jasmine rice, toasted coconut.	
PS.	PRAWN NOODLE SOUP	29
	Traditional brew, king prawn, sliced iberico pork, vermicelli, chilli powder, shallot pork crumb.	
	DUCK CONFIT CURRY WITH CRISPY ROTI	29
	Crispy duck leg, potato cutlets, fresh grilled roti.	
	SAMBAL BLACK COD NASI PADANG	29
	Mixed green wing beans salad, cucumber and pineapple pickle, fried poached egg, steamed jasmine rice and toasted coconut.	

MAINS

TIGER BEER-BATTERED FISH & CHIPS 32
Pacific ocean hoki fillets, tartar & kaffir lime aioli.

SIMPLY SEARED BARRAMUNDI 33
Shrimp, coconut & lemongrass risotto.

CRISPY ROAST CHICKEN 32
French onion & garlic bread sauce.

STICKY BBQ RIBS 39
Smokey sticky sauce, cabbage & walnut slaw.

PS. BURGER 32
Australian barley fed angus patty, vintage cheddar, wilted spinach, crispy smoked bacon, tomato, crispy onions, toasted sesame bun & shoestring fries.

V PS. IMPOSSIBLE BURGER 32
Impossible patty, vintage cheddar, wilted spinach, sauteed mushrooms, tomato, crispy onions, toasted sesame bun & shoestring fries.

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 CARBONARA PASTA 15
A kid's version of our classic. Cream sauce, bacon & parmesan.

GRILLED HAM & CHEESE TOASTIES 15 CHEESEBURGER & FRIES 15
Served with fries.

vegetarian (V) / vegetarian modifiable (VM)

Please let your server know if you have any food allergies.

DESSERTS

DOUBLE CHOCOLATE BLACKOUT CAKE 🍷 18 With dark chocolate sauce.	CHOCOLATE RED VELVET CAKE 🍷 16
PS. CARROT CAKE 15 With candied walnuts.	STICKY DATE PUDDING 🍷 15 With lashings of toffee sauce.
ULTIMATE FUDGY BROWNIE 🍷 18	FLORIDA KEY LIME PIE 15
MIXED BERRY CHEESECAKE BROWNIE 18	SWEET & SOUR LEMON TART 15
	PS. APPLE PIE A LA MODE 🍷 15

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

BEVERAGES

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.

COFFEE	ICED COFFEE	
Espresso 6	Americano 7	
Americano 6.5	Latte 7	
Long black 6.5	Mocha 7.5	
Macchiato 6.5	Honey milk latte 7.5	
Flat white 6.5	Add a scoop of ice cream 🍷 3.5	
Cappuccino 6.5	CHOCOLATE (hot / iced) 7.5	
Piccolo latte 6.5	IRISH COFFEE 16	
Latte 6.5	Black coffee, irish whiskey, double cream.	
Mocha 7	Decaf • extra shot • organic soy milk • oat milk +1	
Honey milk latte 7		
CHAI LATTE 8.5		
Prana chai tea, soy milk & manuka honey.		

TEAS & INFUSIONS

LOOSE LEAF TEAS by ETTTE TEA COMPANY	
English breakfast • earl grey 6.5	
Calming chamomile 7.5	
PS. FRESH INFUSIONS 7	
Fresh mint moroccan • old ginger root	
HONEY LEMON SOOTHER 8	
Manuka honey & fresh lemon juice.	
PS. ICED TEAS 8	
Lemon lime • peach	

SPIRITS

VODKA

GREY GOOSE FRANCE 20
BELVEDERE POLAND 19

TEQUILA

JOSE CUERVO REPOSADO MEXICO 16

BOURBON

MAKER'S MARK USA 18

RUM

BLACK TEARS SPICED CUBA 17

SINGLE MALTS 45ML

AUCHENTOSHAN THREE WOOD LOWLAND 30
BALVENIE 12 YEARS SPEYSIDE 32
GLENFIDDICH 12 YEARS SPEYSIDE 22

BLENDED MALTS

MONKEY SHOULDER SCOTLAND 18
JOHN JAMESON IRELAND 16

ALL SPIRITS ARE SERVED WITH FEVER TREE PREMIUM MIXERS. CHOOSE FROM INDIAN TONIC, MEDITERRANEAN TONIC, SODA OR GINGER ALE.

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