









# ALL DAY

## COLD-PRESSED JUICES

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



## CRUSHED FRUIT SODAS

 WILDBERRY COOLER Forest fruits, mint & soda.	10.5
 LYCHEE & LIME	10.5
 MINT & LIME	10.5

## KOMBUCHA

 LEMON, LIME & MINT	11
 WILD BERRY	11

## FLOATS

 COKE	9
 SPRITE	9

## ICE COLD BEER

PERONI Lager, italy.	15
STONE & WOOD 'PACIFIC ALE' Summer ale, australia.	15
SPECIFIC GRAVITY Classic ipa, singapore.	15

## MINERAL WATER

 ACQUA PANNA	7
 SAN PELLEGRINO	7



28/12/2023 RCAD




# MENU

## WINE BY GLASS

OUR FULL WINE & SPIRITS LIST IS AVAILABLE AT YOUR REQUEST

SANTA MARGHERITA PROSECCO BRUT DOCG PROSECCO. Italy	18
ILAURI 'TAVO' PINOT GRIGIO. Italy	17
DURVILLEA BY ASTROLABE SAUVIGNON BLANC. New Zealand	19
OLD COACH ROAD PINOT NOIR. New Zealand	20
GAROFOLI 'GUASCO' MONTEPULCIANO. Italy	19

## PS. CLASSICS

 WHITE BOUQUET SANGRIA Marqués de riscal verdejo, lychee, longan, white chrysanthemum flowers, rambutan, lemon soda.	19
 SANGRIA ROSSA Red wine sangria, strawberry, orange, cinnamon.	19
 LYCHEE BELLINI Lychee fruit topped with prosecco.	19
 BLOODY MARY Our PS. bloody mary mix with vodka.	19
 MIMOSA Prosecco topped with fresh orange juice.	23
 APEROL SPRITZ Aperol topped with prosecco.	22
 PS. MOJITO Spiced rum, fresh mint, lime & soda.	22

WEEKDAY  
1 FOR 1  
until 6pm



APEROL  
SPRITZ

MIMOSA



WEEKEND  
1 FOR 1  
until 4pm

26/09/2023 RCAD

## 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.	

## PASTAS

V	GREEN GODDESS PESTO PENNE	26
	Green garden vegetables, homemade herb & pine nut pistou.	
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.	
VM	SUZY'S SPAGHETTI CRAB 'MEE GORENG'	28
	Wok-fried with fresh crab, king prawns, spicy tomato sauce, silver sprouts.	
	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

**CRAB TART** 33  
Handpicked blue swimmers, chilli, kaffir, prawn bisque, lemon-dressed greens & herb pesto, encased within a buttery shortcrust.

**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.

**ABERDEEN ANGUS CENTER CUT TENDERLOIN (200G)** 56  
Porcini mushroom sauce, shoestring fries.

## JUNIOR

FOR CHILDREN 12 YRS AND UNDER

**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.

# 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		
 Piccolo latte	6.5		
 Latte	6.5	 AFFOGATO	9.5
 Mocha	7	Espresso, vanilla bean ice cream.	
 Honey milk latte	7		
 CHOCOLATE (hot / iced)	7.5	IRISH COFFEE	16
		Black coffee, irish whiskey, double cream.	
 CHAI LATTE	8.5	Decaf • extra shot • organic soy milk • oat milk	+1
Prana chai tea, soy milk & manuka honey.			

## TEAS & INFUSIONS

 LOOSE LEAF TEAS by ETTÉ TEA COMPANY	
English breakfast • earl grey	6.5
Japanese sencha • lychee green lily • calming chamomile • lemongrass blue pea	7.5
 PS. FRESH INFUSIONS	7
Fresh mint moroccan • old ginger root	
 HONEY LEMON SOOTHER	8
Manuka honey & fresh lemon juice.	
PS. ICED TEAS	
 Lemon lime	8
 Peach	8
 Longan	9.5

## MINERAL WATER

 ACQUA PANNA	7
 SAN PELLEGRINO	7



# DESSERTS

DOUBLE CHOCOLATE BLACKOUT CAKE  18 With dark chocolate sauce.	GOLDEN BANANA BUTTERSCOTCH BUNDT  16
SINGLE CHOCOLATE BLACKOUT CAKE  13 A single layer of our classic, served with a dark chocolate sauce.	FLORIDA KEY LIME PIE 15
STICKY DATE PUDDING  15 With lashings of toffee sauce.	PS. CARROT CAKE 15 With candied walnuts.
ULTIMATE FUDGY BROWNIE  18	CHOCOLATE RED VELVET CAKE  16
	DARK CHOCOLATE BANANA CHEESECAKE 16

 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