SNACKS & TAPAS

REG - Regular **MEM** - Member

	O. 1711 710		•	REG Regular MEM Member
REG MEM		MEM	REG	
ES(V) 13 12	MEDITERRANEAN OLIVES(V)	13	15	NACHO CHIPS SALSA(V) corn chips topped with cheddar cheese dip, salsa
ES(V) 16 15	SKINNY TRUFFLE FRIES(V) w/ truffle mayo			corn chips topped with cheddar cheese dip, sàlsá pico-di-gallo, guacamole, & sour cream
•	FRENCH FRIES(V)	16	18	NEW CHARRED CHICKEN WINGS (500g/1kg)
ЛE(V) 10 9	TRUFFLE EDAMAME(V)	30	33	charred chicken wings with calamansi & chilli dip
piece) REG MEM	TACOS (2pcs per portion, \$8 per additional piece)	16	18	BEEF SLIDERS (3pcs) home-made grilled beef patties, tomato relish, purple cabbage slaw on mini buns
TACO 18 16	GRILLED BEEF TACO grilled striploin, topped with cilantro sauce guacamole, tomato salsa, pickled onior	16	18	NEW PORK SKEWER (4 skewers) Argentina pork collar, mix greens, pickled vegetables, served with sweet chilli dip
TACO 16 15 ith tartar ed onion	beer battered seabass, topped with tartal sauce, gaucamole & tomato salsa, pickled onion	16	18	SALT & PEPPER SQUID crispy squid with garlic, black peppercorn, chili padi & spring onion
ped with o salsa &	GRILLED CHICKEN TIKKA TACO NEW spice marinated chicken thigh topped with cilantro sauce, guacamole, tomato salsa 8 pickled onior	17	19	PRAWNS AL AJILLO garlic prawns with chilli padi, served with sweet onion roll
x, topped onion &	PULL PORK TACO 8 hours slow cooked Argentina pork, topped with guacamole, tomato salsa, pickled onion 8 bbq sauce	16	18	GRILLED SAUSAGES spicy chorizo, kurobuta pork served with mesclun salad & whole grain mustard
ARD REG MEM	SIGNATURE BOARD (to share for 2 or 4)	14	16	CHICKEN QUESADILLA grilled cajun chicken, tomato salsa, sour cream, guacamole
TTER 36 34 chicken 58 55	TAPAS PLATTER fried calamari, miso pork, charred chicken wings, edamame	13	15	SATAY SELECTION(half a dozen) chicken or beef served with peanut sauce, cucumber & onions
red with 52 50 savoury	ARTISANAL CHEESE PLATTER chef daily selection 4 cheese served with quince paste, grapes, bread sticks & savoury biscuits	20	22	grilled mini beef tenderloin with garlic butter & sea salt
TTER 45 43 ork ribs, 78 75 nesclun salad	MIXED MEAT PLATTER NZ lamb rack, Australian beef, pork ribs, chicken tikka, mint jelly, mixed olives, mesclun salad	10	12	PATATAS BRAVAS(V) confit potato topped with spicy bravas sauce, garlic aioli sauce
	NEW ARGENTINIAN OP RIBS 600-800gm 100 days grain fed Angus OP rib, serve with roasted potatoes, seasonal vegetables, whole grain mustard & red wine sauce	9	10	CLASSIC BRUSCHETTA(V) (4pcs) grillled baquette, tomato salsa, infused with basil & olive oil
T	KIDS DELIGHT	18	20	MISO IBERICO PORK charred iberico pork, miso, ponzu sauce & arugula

for children 12 years and below

grilled 120g striploin served with French fries &

KIDS STEAK

spaghetti sautèed with pomodoro or rich cream sauce topped with freshly grated parmesan cheese 12

15

CRISPY CHICKEN KARAAGE 16

marinated in sake, soya sauce, ginger, garlic, served with spiced fragrant sauce

SALADS & APPETIZERS

	REG	MEM		KEG	IVIEIV
GRILLED CHICKEN CAESAR SALAD romaine lettuce, home-made dressing, boiled egg, crispy bacon, parmesan cheese, croutons	17	15	CLASSIC MARGHERITA(V) home-made pomodoro sauce, mozzarella -cheese, fresh basil	19	17
NEW GRILLED PRAWN SALAD grilled prawns, apple, mesclun salad, cucumber, onion with homemade ginger soy	17	15	MENTAIKO PRAWNS mentaiko paste, garlic prawns, kazami nori	27	25
cucumber, onion with homemade ginger soy dressing			PEPPERONI	26	25
	22	20	chorizo iberico pork, mozzarella cheese, pomodoro sauce		
soft buratta cheese, with arugula, cherry tomato, tomato chutney			MUSHROOM PIZZA(V)	24	22
GARLIC BREAD(3 pcs)	9	8	truffle cream, wild mushrooms, mozzarella cheese		

sweet onion roll, garlic butter

MAIN ^S			PRAWN AGLIO OLIO sauteed prawns with garlic, chilli & fresh herbs	20	18
BALINESE PORK RIBS		мем 26	NEW SPAGHETTI CARBONARA	18	16
half/full rack grilled pork ribs with Balinese glaze served with mesclun salad, French fries & pickled onions			MUSHROOM AGLIO OLIO(V) sauteed spaghetti with trio mushroom with garlic, chilli & fresh herbs	16	15
AUSTRALIAN RIBEYE STEAK	38	36	•••••••••••••••••••••••••••••••••••••••	•••••	•••••

NEW ZEALAND RACK OF LAMB 40 38 3 pieces of char-grilled New Zealand lamb rack, served with roasted potato, mesclun salad & black

wine or peppercorn

pepper sauce

grilled Australian ribeye steak with daily

vegetables, fries served with choice of sauce: red

ARMIGIANA	24	22
pped with tomato		
ed potato, aruguia and balsamic glaze		
	ARMIGIANA apped with tomato ed potato, arugula and balsamic glaze	ARMIGIANA 24 apped with tomato ed potato, arugula and balsamic glaze

₩AGYU BEEF BURGER	28	26
grilled Australian prime beef patty, top with bacon,fried egg, lettuce, tomato, cheese, tomato chutney, mayo, mesclun salad and truffle fries		

NEWPULL PORK BURGER	24	22
slow cooked pull pork, topped with bacon, fried egg, cheese, tomato, lettuce, mayo, mesclun salad, truffles fries & bbq sauce		

SEABASS & CHIPS	26	24
eer battered sea bass, mesclun salad, home		
made tartar sauce, lemon wedge		

REG MEM NASI GORENG 14 fried rice with sambal served with chicken satay, fried chicken wings, fried egg & prawn

HOKKIEN MEE thick rice & yellow noodle fried with eggs, prawns, squid & pork belly

ASIAN DELIGHT

(home-made pizza dough, most popular takeaway dish)

PASTA SELECTION

REG MEM

NEW CHILLI CRAB CLAMS wok fried clams with homemade chilli crab sauce, served with fried mantou

2	EK	HUMEMADE
EG MEM		
15 14	AKE npote	CHOCOLAT Served with vanilla ice cream &
14 13	IBLE la ice ream	HOME-BAKED APPI served with salted carar

NEW PEANUT PARFAIT

homemade parfait, served with fresh strawberries, pistachio & cookie crumble

takeaway is available, please inquire with our friendly staff all prices are subject to 10% service charge and prevailing GST