

NIBBLES

POT OF MUSSELS \$22.9

pick a flavour:

white wine / lemon butter cream

pick a side:

garlic bread / shoestring fries

GARLIC BUTTER PRAWNS \$17.9

UMAMI LGM CHAI POH FRIES \$13.9

lgm chilli oil, preserved radish

NACHOS SUPREME \$18.9

fresh guacamole, chilli con carne, nacho cheese, sour cream

MOZZARELLA STICKS \$13.9

NUGGETS \$8.9

not proud of it, but here for the kids

FRIES & SUCH \$7.9

pick your style:

truffle parmesan +\$6 / crack +\$2 /

sweet potato +\$1 / shoestring / curly +\$1

SALADS & SOUPS

CLASSIC CAESAR SALAD \$10.9

optional add-ons:

grilled chicken +\$4 / smoked salmon +\$5



CAULIFLOWER COUS COUS SALAD \$12.9

carb-free cauliflower cous cous, roasted vegetables



GARDEN SALAD \$10.9

*mesclun greens, watermelon cubes, sun-dried cranberries,
cherry tomatoes, japanese cucumber, balsamico*

SEAFOOD BISQUE \$9.9



WILD MUSHROOM SOUP \$7.9

THIN CRUST PIZZAS

1FOR \$16 | 2FOR \$28

choose your flavor:

hawaiian / pepperoni / portobello mushroom /
breakfast



SIGNATURE TRUFFLE PIZZA \$25.9

bechamel base, spinach, black truffle, shaved parmesan

MAIN COURSES

MOROCCAN LAMB RACK \$68.9

home spice blend, yoghurt mint sauce, roasted peppers, pita

ANGUS GRAIN-FED STRIPLOIN \$39.9

KUROBUTA PORK COLLAR \$26.9

maple syrup & apple cider glaze, apple chutney

FESTIVE FRIED CHICKEN \$20.9

buttermilk fried chicken leg, festive dry rub jicama slaw, smoked butter mash, gravy

PAN SEARED NORWEGIAN SALMON \$18.9

cajun dry rub, greens, smoked butter mash, lemon dill cream

FISH + CHIPS \$18.9

*back by popular demand,
flaky sutchi filet, secret recipe batter, homemade coleslaw,
shoestring fries*

XL TIGER PRAWN LAKSA \$18.9

SISIG ON A HOT PLATE \$15.9

filipino chopped pork, chillies, onions, egg, side of pearl rice

BURGERS

OPEN FACED BACON MAC+CHEESE BURGER \$20.9

*100% ground beef, lettuce, tomato, fried m&c bun,
mac+cheese sauce*

GOOD OL' BACON CHEESEBURGER \$19.9

100% ground beef, bacon, american cheddar, pickles, onion

FRIED CHICKEN BURGER \$18.9

fried chicken, sunny side up, coleslaw, lettuce, tomato

PASTAS

CHILLI CRAB LINGUINE \$28.9

SICILIAN AGLIO OLIO \$15.9
*the OG traditional aglio olio, anchovies,
extra virgin olive oil*

 TRIO AL FUNGHI \$17.9
mushrooms, sundried tomato, capers

PESTO WITH CHICKEN \$17.9

SEAFOOD MARINARA \$17.9

VONGOLE \$17.9
clams, white wine

CARBONARA \$14.9
bacon, 62-degree egg, touch of cream

choice of pasta:



linguine



penne

optional add ons:



*mushrooms
+\$3*



*chicken
+\$4*



*seafood
+\$5*

LIQUOR

GIN
GORDON'S DRY
GLASS \$9

RUM
BARCARDI CARTA BLANCA
GLASS \$9

TEQUILA
JOSE CUERVO
GLASS \$10

WHISKEY
MONKEY SHOULDER
GLASS \$11

BEER

DRAFT
STELLA ARTOIS
50CL PINT \$10.9
3L TOWER \$64.9 2 TOWERS \$120

BOTTLED
APPLE & LYCHEE CIDER
BOTTLE \$11 / BUCKET OF 5 \$50

WINES

RED

HOUSEPOUR MERLOT
GLASS \$10/ BOTTLE \$50

HOUSEPOUR CABERNET SAUVIGNON
GLASS \$12 / BOTTLE \$52

WHITE

HOUSEPOUR CHARDONNAY
GLASS \$10/ BOTTLE \$50

HOUSEPOUR SAUVIGNON BLANC
GLASS \$12 / BOTTLE \$52

BUBBLY

HOUSEPOUR MOSCATO
GLASS \$13 / BOTTLE \$56

COFFEE & TEA

LATTE/FLAT WHITE/CAPPUCCINO
hot \$5/iced \$6

DOUBLE ESPRESSO/BLACK
hot \$4/iced \$5

MOCHA
hot \$6/iced \$7

AFFOGATO \$7

POT OF TEA \$7
camomile / jasmine green tea /
earl grey black tea / peppermint

NON-ALCOHOLIC

CANNED DRINKS \$3.9
make it a float! +\$2

FRESH FRUIT JUICES \$5.9
apple / orange / watermelon

SPECIALS \$6.9
waterlemonade / homemade iced lemon tea /
sour plum black tea / thai iced tea /
milo godzilla +\$1

ICE CREAM

(CHECK WITH CREW FOR FLAVOURS)
single scoop \$3.9 / double scoop \$6