HEARTY MAINS

Grilled Cheese Toast 15
Gruyère, massdam, cheddar on sourdough toast

Truffled Honey Croque Madame 19.5
Shaved ham, truffled honey, gruyère, maasdam, and two sunny-side ups on brioche

Bacon Mushroom Aglio Olio 17.5
Capellini with bacon, mushrooms, chillis, cherry tomatoes, garlic, and white wine
Vegetarian version available

Basil Pesto Smoked Salmon Pasta 19
Cappellini with homemade basil pesto, smoked salmon, sundried tomatoes and corn
Vegetarian version available

Crispy Roast Chicken 22.5
Spring chicken, smashed baby potatoes, and parmesan white wine sauce

Asari Clams with Spicy Chorizo 20
Clams and Spanish chorizo with white wine, served with sourdough toast (or swap to pasta)

BURGERS

All burgers include a 150g all-beef patty on a brioche bun, and rosemary garlic fries

Classic Cheeseburger 19
Grilled onions, sharp cheddar, honey mustard mayo, ketchup

Smoky BBQ Bacon Burger 19.8
Streaky bacon, fried shallots, sharp cheddar, smoky BBQ sauce

Golden Beef Katsu Burger 19.8
Fried crusted patty, grilled onions, sharp cheddar, honey mustard mayo

Spicy Sambal Chicken Burger 19.8
(Cat & Sun only)
Crispy fried chicken thigh, sambal mayo, slaw

FRIES

Rosemary & Garlic Fries 9.5

Paprika Fries with Sambal Mayo 10.5

Truffle Fries with Seaweed Mayo 11.5

NACHOS

Classic Nachos 11
Fresh guacamole and cherry tomato salsa
(+$3.5 for additional nachos)

The King’s Nachos 23.5
Jerk chicken, grilled onions, corn, black beans, mozzarella, guacamole, salsa

TO SHARE – SMALL PLATES

Pumpkin Croquettes 9.5
Served with Japanese mayonnaise

Honey Lime Sriracha Wings 12.5
Crispy wings with a sweet and tangy glaze

Popcorn Chicken Duo 12.5
Served with spiced curry and five-spice blends

Spam Fries 11
With homemade sambal mayo

TO SHARE – PLATTERS

Grilled Bratwurst Platter 20
Assorted pork bratwursts

Camembert Brûlée 24
Baked whole camembert with roasted grapes, crisp pear, and crostini
(+$3 for additional crostini)
### HEARTY MAINS

**Scrambled Eggs with Sourdough Toast** 13.5
Creamy sautéed mushrooms, bacon bits, spinach, sourdough, eggs (sunny-side up or scrambled)

**Creamy Mushrooms with Eggs** 17.5
Guacamole, homemade basil pesto, feta cream cheese, cherry tomatoes, corn, sourdough, eggs (sunny-side up or scrambled)

**Smashed Avocado with Pesto** 18
Guacamole, homemade basil pesto, feta cream cheese, cherry tomatoes, corn, sourdough, eggs (sunny-side up or scrambled)

**Smoked Salmon with Eggs** 19
Smoked salmon, feta cream cheese, truffled date oil, sourdough, eggs (sunny-side up or scrambled)

**Big Breakfast** 23
Kurobuta sausage, signature nutty maple bacon, mushrooms, eggs (sunny-side up or scrambled), hazelnut butter, brioche toast

**Truffled Honey Croque Madame** 19.5
Shaved ham, truffled honey, gruyère, maasdam, and two sunny-side ups on brioche

**Bacon Mushroom Aglio Olio** 17.5
Capellini with bacon, mushrooms, chillis, cherry tomatoes, garlic, and white wine

**Chicken with French Toast** 22
Buttermilk fried boneless chicken thigh, bourbon-rosemary maple syrup, and French toast

**Asari Clams with Spicy Chorizo** 20
Clams and Spanish chorizo with white wine, served with sourdough toast (or swap to pasta)

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### FRENCH TOAST

**Chicken with French Toast** 22
Buttermilk fried boneless chicken thigh, bourbon-rosemary maple syrup, and French toast

**Caramelised French Toast with Berries** 16.8
Strawberries, blueberries, rhubarb berry sauce, almond praline crumble and mascarpone gelato

### BURGERS

All burgers include a 150g all-beef patty served on a brioche bun, and rosemary garlic fries

**Classic Cheeseburger** 19
Grilled onions, sharp cheddar, honey mustard mayo, ketchup

**Smoky BBQ Bacon Burger** 19.8
Streaky bacon, fried shallots, sharp cheddar, smokey BBQ sauce

### TO SHARE

**Pumpkin Croquettes** 9.5
Served with Japanese mayonnaise

**Honey Lime Sriracha Wings** 12.5
Crispy fried wings with a sweet and tangy glaze

**Camembert Brûlée** 24
Baked whole camembert with roasted grapes, crisp pear, and crostini

### NACHOS

**Classic Nachos** 11
Fresh guacamole and cherry tomato salsa (+ $3.5 for additional nachos)

**The King’s Nachos** 23.5
Jerk chicken, grilled onions, buttered corn, black beans, mozzarella, guacamole, salsa
## DESSERTS AND DRINKS
ALL DAY, EVERY DAY

### SWEET TREATS

**Churros Con Chocolate**  
With chocolate dipping sauce, almond praline crumble, and fresh berries  

11

**Selected Cake of the Day:**

- **Warm Toffee Cake**  
  With salted caramel, almond praline crumble, hazelnut gelato  
  11

- **Earl Grey Teacake**  
  With yuzu honey, pistachios, vanilla gelato  
  10.5

**Affogato**  
8.5

**Selection of Gelato (2 scoops)**  
7.5

### MILKSHAKES & FLOATS

**Cookie Butter Milkshake**  
Speculoos cookies, vanilla gelato, hint of banana  

10.9

**Nutella Cheesecake Milkshake**  
Hazelnut gelato, chocolate, cream cheese  

10.9

**Mocha Milkshake**  
Espresso, vanilla gelato, chocolate gelato  

10.9

**Root Beer Float**  
Root beer, vanilla gelato  

8.9

(+$5 to add a shot of bourbon)

### COFFEE, TEA & MORE

**Locally Roasted Coffee from Dutch Colony**  
*Brazil Fazenda Recreio and Sumatra Mandheling*

**Espresso / Long Black / Americano**  
4.5

**Cappuccino / Latte / Flat White**  
5

**Mocha**  
5.5

**Iced Latte / Iced Americano**  
6

**Iced Mocha**  
6.5

**Hot Chocolate**  
6

**Nutella Hot Chocolate with Marshmallows**  
6.5

**Iced Chocolate**  
6.8

**Iced Chocolate with Baileys (alcoholic)**  
13.5

**Hot Earl Grey Latte**  
5

**Pot of Tea from Teapigs**  
English Breakfast / Darjeeling Earl Grey / Popcorn Green Tea / Rooibos Crème Caramel / Rhubarb & Ginger / Chamomile / Apple Cinnamon / Lemongrass / Super Fruit  
6.5

**Fresh Shaken Pineapple Iced Tea**  
7

**Freshly Pressed Juice**  
Orange / Honey Pineapple  
6.5

**Coke / Coke Zero / Ginger Ale**  
4.5

### BUBBLY THIRST QUENCHERS

**Honey & Grapefruit Spritzer**  
Fresh grapefruit juice, honey, mint  

8

**Tangy Tropical Spritzer**  
Fresh honey pineapple juice, orange juice, lime, mint  

8
**BEERS**

**ALL DAY, EVERY DAY**

**BEER ON TAP**

<table>
<thead>
<tr>
<th>Beer</th>
<th>ABV</th>
<th>Volume</th>
<th>Country</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peroni 300ml</td>
<td>4.9%</td>
<td>330ml</td>
<td>Germany</td>
</tr>
<tr>
<td>Peroni 500ml</td>
<td>4.9%</td>
<td>500ml</td>
<td></td>
</tr>
</tbody>
</table>

**CRAFT BEER & CIDERS**

**CRAFT BEER BUCKET**

Mix and match any 5 for $62!

<table>
<thead>
<tr>
<th>Beer</th>
<th>ABV</th>
<th>Volume</th>
<th>Country</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fucking Hell</td>
<td>4.9%</td>
<td>330ml</td>
<td>Germany</td>
</tr>
<tr>
<td>Crisp lager, fruity tropical hop finish</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>St Bernardus Wit</td>
<td>5.5%</td>
<td>330ml</td>
<td>Belgium</td>
</tr>
<tr>
<td>Traditional witbier, orange, coriander</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>notes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Heretic Make America Juicy Again</td>
<td>6.5%</td>
<td>355ml</td>
<td>USA</td>
</tr>
<tr>
<td>Hazy and luscious IPA, full of juicy hops</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stone IPA</td>
<td>6.9%</td>
<td>355ml</td>
<td>USA</td>
</tr>
<tr>
<td>Crisp, citrusy, tropical IPA</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brewdog Punk</td>
<td>5.6%</td>
<td>330ml</td>
<td>UK</td>
</tr>
<tr>
<td>IPA with grapefruit, pineapple and lychee</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>notes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brewdog Hazy Jane</td>
<td>5.0%</td>
<td>330ml</td>
<td>UK</td>
</tr>
<tr>
<td>IPA, notes of pineapple, mango, stonefruit</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>North Coast Old No. 38 Stout</td>
<td>5.4%</td>
<td>355ml</td>
<td>USA</td>
</tr>
<tr>
<td>Smooth and firm-bodied, coffee notes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Anderson Valley Oatmeal Stout</td>
<td>5.8%</td>
<td>355ml</td>
<td>USA</td>
</tr>
<tr>
<td>Bold stout with aromas of bread, espresso,</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>and dried cherries</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>La Chouette Cider</td>
<td>4.5%</td>
<td>330ml</td>
<td>France</td>
</tr>
<tr>
<td>Fruity &amp; floral with blossom honey, hibiscus</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gosnells Hibiscus Mead</td>
<td>4.0%</td>
<td>330ml</td>
<td>UK</td>
</tr>
<tr>
<td>Fruity &amp; floral with blossom honey and new</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>world hops</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gosnells Hopped Mead</td>
<td>4.0%</td>
<td>330ml</td>
<td>UK</td>
</tr>
<tr>
<td>Fruity &amp; floral with blossom honey and new</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>world hops</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Royal Jamaican Ginger Beer</td>
<td>4.4%</td>
<td>330ml</td>
<td></td>
</tr>
<tr>
<td>With apricot and stone fruit aromas</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
FREE FLOW & COCKTAILS
ALL DAY, EVERY DAY

FREE FLOW BONANZA*

Free flow of draft beer and house wines for 2 hours
$39 / pax

Include gin & tonic, rum & coke, prosecco, mimosa
Additional $6 / pax

* Valid only if the entire table takes up the free flow bonanza. No exceptions will be made.
* Not valid with any other promotions and discounts.
* Please note that a $50 cleanup tip will be charged if a patron vomits on the café premises.
  We seek your kind understanding as this fairly compensates our team for their cleaning efforts.

COCKTAILS

**Excluded from happy hour promotion**

<table>
<thead>
<tr>
<th>Cocktail Name</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Code(names) Red Sangria</td>
<td>17.5 gls</td>
<td>Red wine, rum, crushed berries, fresh orange juice</td>
</tr>
<tr>
<td>Magic Maze Mojito</td>
<td>17.5 gls</td>
<td>Rum, lime, mint</td>
</tr>
<tr>
<td>Level 2 Magic Maze Mojito</td>
<td>18 gls</td>
<td>Rum, orange, passion fruit, lime, mint</td>
</tr>
<tr>
<td>Grapefruit Ghost Blitz</td>
<td>17.5</td>
<td>Grapefruit juice, elderflower liquor, gin, rosemary, Fever Tree tonic</td>
</tr>
<tr>
<td>Rosemary Yuzu Fizz</td>
<td>17.5</td>
<td>Gin, yuzu honey, lemon, rosemary</td>
</tr>
<tr>
<td>Pandan-Pineapple Patchwork</td>
<td>17.5</td>
<td>Vodka, Pandan infusion, pineapple juice, passion fruit, egg white</td>
</tr>
<tr>
<td>Twilight Struggle Espresso Martini</td>
<td>17.5</td>
<td>Vodka, kahlua, double-shot espresso</td>
</tr>
<tr>
<td>Tumblin' Monkey Sour**</td>
<td>18.5</td>
<td>Monkey Shoulder, yuzu jam, lemon, egg white, angostura bitters</td>
</tr>
<tr>
<td>Ginger Monkey</td>
<td>17.5</td>
<td>Monkey Shoulder, ginger ale, orange</td>
</tr>
<tr>
<td>Gin and Tonic</td>
<td>13.5</td>
<td>With Fever Tree tonic</td>
</tr>
</tbody>
</table>
WINES AND SPIRITS
ALL DAY, EVERY DAY

WINES BY THE GLASS

Buronga Hill Sauvignon Blanc
Austria | Tropical fruits and citrus aromas
11 / 53

Buronga Hill Cabernet Sauvignon
Australia | Rich dark cherry and blackberry aromas with hints of cinnamon and vanilla
11 / 53

WINES BY THE BOTTLE

Bellussi Prosecco DOC Extra Dry
Italy | Crisp and fruity
56

Domaine Bousquet Chardonnay
Argentina | Floral and tropical fruit aromas
59

Domaine Bousquet Pinot Noir Reserve
Argentina | Medium-bodied wine with strawberry, cherry, and vanilla notes
65

Three Rings It's Magic Shiraz
Australia | Full-bodied wine with a palate of dark and rich chocolates, leather and spice
65

Scavi & Ray Sparkling Moscato
Italy | Fragrant, fruity and pleasantly sweet
54

LIQUOR

Wembley Gin
11.5 / 115

Hendricks Gin
13 / 175

Monkey 47 Gin
15 / 185

Stolichnaya Vodka
11 / 120

Grey Goose Vodka
13 / 175

Barcadi Rum
11 / 125

Monkey Shoulder Whisky
14 / 175

Glasses: Add $2 for a mixer
Bottles come with choice of 2 mixers