



# DINNER AND NIBBLES

AFTER 5PM EVERY DAY

## HEARTY MAINS

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

**Eggs with Shakshuka** 18  
Homemade Datterini cherry tomato sauce, runny eggs, 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*


**Creamy Duck Confit Pasta**  21  
Capellini with mushrooms, duck confit and white wine cream sauce

**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)

## 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

**Spam Fries** 11  
With homemade sambal mayo

## BURGERS

All burgers include a 150g beef patty on a Starter Lab brioche bun, rosemary garlic fries

**Classic Cheeseburger** 20  
Grilled onions, sharp cheddar, honey mustard mayo, ketchup


**Smoky BBQ Bacon Burger**  20.5  
Streaky bacon, fried shallots, sharp cheddar, smoky BBQ sauce

**Golden Beef Katsu Burger** 20.5  
Fried crusted patty, grilled onions, sharp cheddar, honey mustard mayo

**Spicy Sambal Chicken Burger** 20  
**(Sat & Sun only)**  
Crispy fried chicken thigh, sambal mayo, slaw

## TO SHARE – PLATTERS

**Grilled Bratwurst Platter** 20  
Assorted pork bratwursts

**Camembert Brûlée**  24.5  
Baked whole camembert with roasted grapes, crisp pear, and crostini  
(+\$3 for additional crostini)

## NACHOS

**Classic Nachos** 11.5  
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

## FRIES

**Rosemary & Garlic Fries** 9.5

**Paprika Fries with Sambal Mayo** 10.5

**Truffle Fries with Seaweed Mayo** 11.5





# BRUNCH AND BITES

11AM TO 5PM, SAT AND SUN

## HEARTY MAINS

Scrambled Eggs with Sourdough Toast 13.5

**Creamy Mushrooms with Eggs**  18.5  
Creamy sautéed mushrooms, bacon bits, spinach, 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** 19.5  
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

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

**Eggs with Shakshuka** 18  
Homemade Datterini cherry tomato sauce, runny eggs, sourdough toast

**Add-ons (per item)** 4  
Nutty maple bacon, Kurobuta pork sausage, smoked salmon, avocado

## FRIES


Rosemary & Garlic Fries 9.5

Paprika Fries with Sambal Mayo 10.5

Truffle Fries with Seaweed Mayo 11.5

## 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** 20  
Grilled onions, sharp cheddar, honey mustard mayo, ketchup


**Smoky BBQ Bacon Burger**  20.5  
Streaky bacon, fried shallots, sharp cheddar, smokey BBQ sauce

**Spicy Sambal Chicken Burger** 20  
Crispy fried chicken thigh, sambal mayo, slaw

## 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**  24.5  
Baked whole camembert with roasted grapes, crisp pear, and crostini

## NACHOS

**Classic Nachos** 11.5  
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**  11.5  
With chocolate dipping sauce, almond praline crumble, and fresh berries

### Selected Cake of the Day:

**Warm Toffee Cake** 11.5  
With salted caramel, almond praline crumble, hazelnut gelato

**Earl Grey Teacake** 11  
With yuzu honey, pistachios, vanilla gelato

**Matcha Cake** 11  
With rhubarb berry sauce, strawberries, vanilla gelato

**Affogato** 9

**Selection of Gelato (2 scoops)** 7.8

## MILKSHAKES & FLOATS

**Cookie Butter Milkshake** 11.8  
Speculoos cookies, vanilla gelato, hint of banana

**Peanut Butter and Jelly Milkshake** 11.8  
Peanut butter, vanilla gelato, homemade rhubarb berry jam

**Mocha Milkshake** 11.8  
Espresso, vanilla gelato, chocolate gelato

**Root Beer Float** 8.9  
Root beer, vanilla gelato  
(+\$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

**Iced Espresso Sunrise** 6.5  
with fresh orange and honey pineapple juice

**Hot Chocolate** 6

**Iced Chocolate** 6.8

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

**Pot of Tea from Teapigs** 6.5

English Breakfast / Darjeeling Earl Grey / Popcorn Green Tea / Rooibos Crème Caramel / Rhubarb & Ginger / Chamomile / Apple Cinnamon / Lemongrass / Super Fruit

**Fresh Shaken Pineapple Iced Tea** 7

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

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

## BUBBLY THIRST QUENCHERS

**Honey & Grapefruit Spritzer** 8  
Fresh grapefruit, honey, mint

**Tangy Tropical Spritzer** 8  
Fresh honey pineapple, orange, lime, mint

**Yuzu Breeze Spritzer** 8  
Yuzu honey, fresh lemon



# BEERS

ALL DAY, EVERY DAY

## BEER ON TAP

Peroni 300ml	10
Peroni 500ml	13

## CRAFT BEER & CIDERS

### CRAFT BEER BUCKET

Mix and match any 5 for \$62!

<b>Fucking Hell</b> 4.9%   330ml   Germany Crisp lager, fruity tropical hop finish	13	<b>Brewdog Hazy Jane</b> 5.0%   330ml   UK IPA, notes of pineapple, mango, stonefruit	13
<b>Stone Buenaveza</b> 4.7%   355ml   USA Salt and lime lager	13	<b>North Coast Old No. 38 Stout</b> 5.4%   355ml   USA Smooth and firm-bodied, coffee notes	13.5
<b>Blue Star Wheat Beer</b> 4.5%   355ml   America Light, fruity and refreshing	13	<b>Anderson Valley Oatmeal Stout</b> 5.8%   355ml   USAs Bread, espresso, dried cherries aromas	13.5
<b>Mirror Pond Pale Ale</b> 5.0%   355ml   USA Crisp, citrus hops and caramel malt	13	<b>La Chouette Cider</b> 4.5%   330ml   France Golden apple cider with caramel notes	14
<b>Stone IPA</b> 6.9%   355ml   USA Hoppy and crisp tropical IPA	13	<b>Gosnells Hibiscus Mead</b> 4.0%   330ml   UK Hibiscus, European blossom honey	13.5
<b>Brewdog Punk</b> 5.6%   330ml   UK West Coast IPA with grapefruit, pineapple and lychee notes	13	<b>Royal Jamaican Ginger Beer</b> 4.4%   330ml With apricot and stone fruit aromas	13



# 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 \$7 / 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

<b>Code(name)s Red Sangria</b>	<b>18 gls / 53 jug</b>	<b>Twilight Struggle Espresso Martini</b>	<b>18</b>
Red wine, rum, crushed berries, fresh orange juice		Vodka, kahlua, double-shot espresso	
<b>Magic Maze Mojito</b>	<b>18 gls / 53 jug</b>	<b>Tumblin' Monkey Sour**</b>	<b>19</b>
Rum, lime, mint		Monkey Shoulder, yuzu jam, lemon, egg white, angostura bitters	
<b>Level 2 Magic Maze Mojito</b> 	<b>18.5 gls / 55 jug</b>	<b>Maple Bourbon Betrayal</b>	<b>18</b>
Rum, orange, passion fruit, lime, mint		Bourbon, rosemary-infused maple syrup, lemon	
<b>Grapefruit Ghost Blitz</b>	<b>18</b>	<b>Gin and Tonic</b>	<b>14</b>
Grapefruit juice, elderflower liquor, gin, rosemary, Fever Tree tonic		With Fever Tree tonic	
<b>Rosemary Yuzu Fizz</b> 	<b>18</b>		
Gin, yuzu honey, lemon, rosemary			
<b>Pandan-Pineapple Patchwork</b> 	<b>18</b>		
Vodka, Pandan infusion, pineapple juice, passion fruit, egg white			

\*\*Excluded from happy hour promotion



# WINES AND SPIRITS

ALL DAY, EVERY DAY

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## WINES BY THE GLASS

	gls / btl
<b>Buronga Hill Sauvignon Blanc</b> 12 / 53 Australia   Tropical fruits and citrus aromas	
<b>Buronga Hill Cabernet Sauvignon</b> 12 / 53 Australia   Rich dark cherry and blackberry aromas with hints of cinnamon and vanilla	

## WINES BY THE BOTTLE

<b>Bellussi Prosecco DOC Extra Dry</b> 56 Italy   Crisp and fruity	
<b>Domaine Bousquet Chardonnay</b> 59 Argentina   Floral and tropical fruit aromas	
<b>Domaine Bousquet Pinot Noir Reserve</b> 65 Argentina   Medium-bodied wine with strawberry, cherry, and vanilla notes	
<b>Three Rings It's Magic Shiraz</b> 65 Australia   Full-bodied wine with a palate of dark and rich chocolates, leather and spice	
<b>Scavi &amp; Ray Sparkling Moscato</b> 54 Italy   Fragrant, fruity and pleasantly sweet	

## LIQUOR

	gls / btl
<b>Wembley Gin</b> 12 / 115	
<b>Hendricks Gin</b> 13 / 175	
<b>Monkey 47 Gin</b> 15 / 185	
<b>Stolichnaya Vodka</b> 12 / 120	
<b>Grey Goose Vodka</b> 13 / 175	
<b>Barcadi Rum</b> 12 / 125	
<b>Monkey Shoulder Whisky</b> 14 / 175	

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