

DINNER AND NIBBLES

AFTER 5PM EVERY DAY

HEARTY MAINS

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Grilled Cheese Toast Gruyère, massdam, cheddar on sourdough toast	15
Shakshuka with Eggs Homemade Datterini cherry tomato sauce, runny eggs, sourdough toast	18
Truffled Honey Croque Madame Shaved ham, truffled honey, gruyère, maasdam, and two sunny-side ups on brioche	19.5
Bacon Mushroom Aglio Olio Capellini with bacon, mushrooms, chillis, cherry tomatoes, garlic, and white wine Vegetarian version available	17.5
Basil Pesto Smoked Salmon Pasta Cappelini with homemade basil pesto, smoked salmon, sundried tomatoes and corn Vegetarian version available	19
Creamy Duck Confit Pasta Occupance Capellini with mushrooms, duck confit and white wine cream sauce	21
Pan-Seared Chicken Leg Sous vide chicken leg, smashed baby potatoes, herb garlic butter and mushroom cream sauce	21
Asari Clams with Spicy Chorizo Clams and Spanish chorizo with white wine, served with sourdough toast (or swap to pasta)	20
BURGERS	

All burgers are served on a Starter Lab brioche bun, with rosemary garlic fries

150g all-beef patty, grilled onions, sharp cheddar, honey mustard mayo, ketchup

Smoky BBQ Bacon Burger (5) 150g all-beef patty, streaky bacon, fried shallots, sharp cheddar, smokey BBQ sauce	20.5
Golden Beef Katsu Burger Fried crusted 150g all-beef patty, grilled onions, sharp cheddar, honey mustard mayo	20.5

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

Classic Cheeseburger

19.5

20



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TO SHARE - PLATTERS

Grilled Bratwurst Platter Assorted pork bratwursts, with homemade sambal mayo and mustard	20
Camembert Brûlée Baked whole camembert with roasted grapes, crisp pear, and crostini (+\$3 for additional crostini)	24.5
TO SHARE — SMALL PLATES	
Pumpkin Croquettes Served with Japanese mayonnaise	10
Honey Lime Sriracha Wings Crispy wings with a sweet and tangy glaze	12.5
Spam Fries With homemade sambal mayo	11

NACHOS FRIES Classic Nachos 11.5 **Rosemary & Garlic Fries** 9.5 Fresh guacamole and cherry tomato salsa (+\$3.5 for additional nachos) Paprika Fries with Sambal Mayo 10.5 The King's Nachos 23.5 **Truffle Fries with Seaweed Mayo** 11.5 Jerk chicken, grilled onions, corn, black beans, mozzarella, guacamole, salsa



BRUNCH AND BITES

11AM TO 5PM, SAT AND SUN

THE BIGGER BREAKFAST BOARD 46

All our favourites in one place! Feeds 2 pax.
Sautéed creamy mushrooms (with bacon and spinach), Kurobuta sausage, smoked salmon, guacamole, feta cream cheese, herb garlic butter, eggs, and choice of bread

HEARTY MAINS

Scrambled Eggs with Sourdough Toast	13.5
Creamy Mushrooms with Eggs Creamy Sautéed mushrooms, bacon, spinach, sourdough, eggs (sunny-side up or scrambled)	18
Smashed Avocado with Pesto Guacamole, homemade basil pesto, feta cream cheese, cherry tomatoes, corn, sourdough, eggs (sunny-side up or scrambled)	18
Smoked Salmon with Eggs Smoked salmon, feta cream cheese, truffled date oil, sourdough, eggs (sunny-side up or scrambled)	19.5
Big Breakfast Kurobuta sausage, nutty maple bacon, mushrooms, eggs (sunny-side up or scrambled), herb garlic butter, brioche toast	23
Chicken with French Toast Buttermilk fried boneless chicken thigh, bourbon-rosemary maple syrup, and French toast	22
Truffled Honey Croque Madame Shaved ham, truffled honey, gruyère, maasdam, and two sunny-side ups on brioche	19.5
Bacon Mushroom Aglio Olio Capellini with bacon, mushrooms, chillis, cherry tomatoes, garlic, and white wine Vegetarian version available	17.5
Asari Clams with Spicy Chorizo (Solution Clams and Spanish chorizo with white wine, served with sourdough toast (or swap to pasta)	20
Shakshuka with Eggs Homemade Datterini cherry tomato sauce, runny eggs, sourdough toast	18
Add-ons (per item)	5

Nutty maple bacon, Kurobuta pork sausage, smoked salmon, avocado



BRUNCH AND BITES

11AM TO 5PM, SAT AND SUN

BURGERS

All burgers are served on a Starter Lab brioche bun, with rosemary garlic fries

Classic Cheeseburger 150g all-beef patty, grilled onions, sharp cheddar, honey mustard mayo, ketchup	20
Smoky BBQ Bacon Burger 150g all-beef patty, streaky bacon, fried shallots, sharp cheddar, smokey BBQ sauce	20.5
Spicy Sambal Chicken Burger Crispy fried chicken thigh, sambal mayo, slaw	19.5

FRENCH TOAST

Paprika Fries with Sambal Mayo

Truffle Fries with Seaweed Mayo

Chicken with French Toast Buttermilk fried boneless chicken thigh, bourbon-rosemary maple syrup, and French toast	22
Caramelised French Toast with Berries	17

NACHOS TO SHARE

Classic Nachos Fresh guacamole and cherry tomato salsa	11.5	Pumpkin Croquettes Served with Japanese mayonnaise	10
(+\$3.5 for additional nachos) The King's Nachos Jerk chicken, grilled onions, buttered corn, black beans, mozzarella, guacamole, salsa	23.5	Honey Lime Sriracha Wings Crispy fried wings with a sweet and tangy go Camembert Brûlée Baked whole camembert with roasted grapes, crisp pear, and crostini	12.5 laze 24.5
FRIES Rosemary & Garlic Fries	9.5	grapes, crisp pear, and crostini	

10.5

11.5



DESSERTS AND DRINKS

ALL DAY, EVERY DAY

SWEET TREATS		COFFEE, TEA & MORE	
Churros Con Chocolate 11.5 With chocolate dipping sauce, almond praline crumble, and fresh berries		Locally Roasted Coffee from Dutch Colony Brazil Fazenda Recreio and Sumatra Mandheling	
		Espresso / Long Black / Americano	4.5
Selected Cake of the Day:		Cappuccino / Latte / Flat White	5
Warm Toffee Cake	11.5	Mocha	5.5
With salted caramel, almond praline crur hazelnut gelato	nble,	Iced Latte / Iced Americano	6
-	44	Iced Mocha	6.5
Earl Grey Teacake With yuzu honey, pistachios, vanilla gela	11 to	Iced Espresso Sunrise 6.5 with fresh orange and honey pineapple juice	
Matcha Cake With rhubarb berry sauce, strawberries,	11 vanilla	Hot Chocolate	6
gelato		Iced Chocolate	6.8
Affogato	9	Iced Chocolate with Baileys (alcoholic)	13.5
Selection of Gelato (2 scoops) MILKSHAKES & FLOATS	7.8	Pot of Tea from Teapigs English Breakfast / Darjeeling Earl Grey / Popcorn Green Tea / Rooibos Crème Cara /Rhubarb & Ginger / Chamomile / Apple	6.5 amel
MILKSHARLS & FLOAIS		Cinnamon / Lemongrass / Super Fruit	
Cookie Butter Milkshake Speculoos cookies, vanilla gelato,	11.8	Fresh Shaken Pineapple Iced Tea	7
hint of banana		Freshly Pressed Juice Orange / Honey Pineapple	6.5
Peanut Butter and Jelly Milkshake Peanut butter, vanilla gelato, homemade rhubarb berry jam	11.8	Coke / Coke Zero / Ginger Ale	4.5
Mocha Milkshake	11.8		
Espresso, vanilla gelato, chocolate gelato		BUBBLY THIRST QUENCHERS	
Root Beer Float Root beer, vanilla gelato (+\$5 to add a shot of bourbon)	8.9	Honey & Grapefruit Spritzer Fresh grapefruit, honey, mint	8
		Yuzu Breeze Spritzer Yuzu honey, fresh lemon	8



BEER ON TAP

Peroni 300ml	10
Peroni 500ml	13

CRAFT BEER & CIDERS

CRAFT BEER BUCKET

Mix and match any 5 for \$62!

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

Code(names) Red Sangria Red wine, rum, crushed berries, fresh orange juice	18 gls / 60 jug	Tiki Topple Tropical** Black Tears spiced rum, lime, ora pineapple, mint	20 ange,
Magic Maze Mojito Rum, lime, mint	18 gls / 60 jug	Twilight Struggle Espresso Mart Vodka, kahlua, double-shot espr	
Level 2 Magic Maze Mojito Strum, orange, passion fruit, lime,		Tumblin' Monkey Sour** Monkey Shoulder, yuzu jam, lem angostura bitters	19 non, egg white,
Grapefruit Ghost Blitz Grapefruit juice, elderflower liqu rosemary, Fever Tree tonic	18 or, gin,	Maple Bourbon Betrayal Bourbon, rosemary-infused map	18 ble syrup, lemon
Rosemary Yuzu Fizz (Sin, yuzu honey, lemon, rosemar	18	Mimosa Prosecco, fresh orange juice	12 gls / 60 jug
King and the Kaffir Vodka, kaffir lime infusion, passi	18 on fruit.	Gin and Tonic With Fever Tree tonic	14

lemon, egg white

^{**}Excluded from happy hour promotion



WINES AND SPIRITS

55

ALL DAY, EVERY DAY ----

WINES BY THE GLASS	/1.1
gls	/ btl
Buronga Hill Sauvignon Blanc 12 Australia Tropical fruits and citrus aromas	2 / 55 S
Buronga Hill Cabernet Sauvignon 12 Australia Rich dark cherry and blackberry aromas with hints of cinnamon and vanilla	2 / 55
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	

Scavi & Ray Sparkling Moscato

Italy | Fragrant, fruity and pleasantly sweet

LIQUOR

Wembley Gin	12 / 140
Hendricks Gin	13 / 175
Monkey 47 Gin	15 / 185
Stolichnaya Vodka	12 / 140
Grey Goose Vodka	13 / 175
Barcadi Rum	12 / 140
Monkey Shoulder Whisky	14 / 175

gls / btl

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