

MENU

DRINKS

FRESH HOUSE SODAS

MINT & LIME
LEMON & GINGER
LYCHEE & LIME
MANGO MINT LIME

JUICES

GOODY GREEN
kiwi, cucumber, green apple

MELLOW YELLOW
pineapple, banana,
mango, orange

ALRIGHT ORANGE
orange, carrot, apple, ginger

CRANBERRY JUICE
LIME JUICE
FRESH PURE ORANGE

FIZZES & FLOATS

FRENCH FIZZ
peach & lychee / passionfruit /
blackcurrant / blueberry

FLOATS
coke / sprite / rootbeer

CLASSIC FIZZ
coke / coke lite / sprite /
rootbeer / ginger beer

TEA & INFUSIONS

ENGLISH BREAKFAST
EARL GREY
JASMINE / OOLONG
MINT MORROCAN
LEMONGRASS
GOLDEN CHAMOMILE
PS DIGESTIVE TEA
HONEY LEMON SOOTHER
ICED TEA
lemon / peach
wildberry / longan

COFFEES & CHOCOLATE

ESPRESSO
MACCHIATO
DBL ESPRESSO / AMERICANO
CAPPUCINO / LATTE
MOCHA / FLAT WHITE
LONG BLACK
ICED COFFEE
americano / cappucino /
latte / mocha
extra shot / soy milk / decaf
CHOCOLATE HOT / ICED

H2O

SAN PELLEGRINO
ACQUA PANNA

COCKTAILS

WHITE BOUQUET SANGRIA
RED SANGRIA
ROSE SANGRIA
PS BLOODY MARY
CLASSIC MOJITO
CLASSIC MARGARITA
HOT LYCHEE MARGARITA
HENDRICK'S G&T

BEER

TIGER draught
HEINEKEN draught
ERDINGER draught
HOEGAARDEN
STELLA ARTOIS
CROWN LAGER
JAPAN KOGEN MALTED

WINE see selection on board

SAUVIGNON BLANC
CHARDONNAY
PINOT NOIR
SHIRAZ

FROM 11AM ONWARDS

SOUPS

**RUSTIC MUSHROOM
SEAFOOD CHOWDER
SPICY TOMATO & CHORIZO**

SOUP & SANDWICH

add any one of our soups

SMOKED DUCK, GRUYERE & CRANBERRY JAM

smoked duck, cos, cranberry anise jam, rustic bread

SOY ROAST CHICKEN & AVOCADO

cured chicken, avocado, cos, roasted red pepper, ginger
tomato chutney, homemade caraway bread

VIETNAMESE BAHN MI PORK BAGUETTE

marinated pork collar, ciabatta baguette, pate,
roasted red pepper, tomato, shredded carrot, cos

PANINI SLIM

add any one of our soups

ROAST VEGGIE (V)

portobello, eggplant, zucchini, capsicum,
pesto, chevre, dukkah

TRUFFLE CHEESE MUSHROOM (V)

portobello & button mushrooms, parmesan,
truffle oil, smoked paprika mozzarella

SMOKED SALMON

norwegian smoked salmon, fennel relish, lemon, dill

PLOUGHMAN'S

grilled chicken, mustard pickles, salami, smoked
cheddar, mozzarella

THANKSGIVING

smoked turkey, bacon, mozzarella, cranberry relish,
chestnut stuffing

SALADS

GARDEN

pomegranate, red cabbage, cucumber, tomato, lentil sprouts, young salad leaves

SUPERFOOD

blueberries, almonds, pumpkin, quinoa, broccoli, spinach, romaine, roasted nuts, goji berry

ORIENTAL CHICKEN

shredded chicken, romaine, sugar snaps, radicchio, grilled corn, mixed herbs, almonds, oriental sesame chilli dressing, crispy brown rice vermicelli

CAESAR

baby cos, bacon, parmesan, baked croutons, soft boiled egg

with lemon-honey & rosemary chicken

with grilled prawns

with smoked salmon

PS PETIT CHEESE PLATTER

a selection of 3 cheeses with quince paste, roasted nuts, fruits, homemade crispy pizza bread

SEE OUR BOARDS FOR CURRENT CHEESE SELECTION

FRIES

TRUFFLE SHOESTRING FRIES

truffle oil, grated parmesan, parsley

DIPPING SHOESTRING FRIES

aioli, chilli, bbq sauce

CRISPY GARLIC FLATBREAD

CLASSIC

TRUFFLE

BURGERS

all burgers served with shoestring fries or garden salad

'CLASSIC' CHEESE

US chuck & wagyu patty, mustard relish, jack cheese, cos, tomato

CRUNCHY FISH

beer battered snapper fillet, celeriac & cabbage slaw, lettuce, green tomato relish

CHICKEN SCHNITZEL

breaded chicken, artichoke pickle, lettuce, herb mayo, mozzarella, chunky tomato sauce

TERIYAKI

chargrilled chuck & wagyu patty, asian sprouts, avocado, nori, pickled ginger, unagi sauce

SPICY BBQ

US chuck & wagyu patty, bbq ribs, chipotle mayo, cos, tomato, cheddar cheese

PASTA

GREEN GARDEN (V)

seasonal melange of green garden vegetables, wholewheat penne, homemade herb pine nut pistou

SHRIMP, CRAB & CRUMB

picked blueswimmer crab, tiger prawns, sugar snaps, spaghettini, spinach, chilli oil, baked garlic crumbs

CHICKEN POMODORO

grilled chicken, penne pasta, bacon, spinach, mixed mushrooms, garlic tomato cream sauce

FENNEL SAUSAGE AGLIO OLIO

pappardella pasta, grilled pork sausage, broccoli, fennel, spinach, white wine sauce, parmesan

PS.PETIT BOLOGNESE

spaghetti, homemade ground beef, bacon, tomato sauce, parmesan, crispy basil

NANNA'S LASAGNE

whole egg pasta, ground beef, bacon, tomato, parmesan, smokey pesto, mozzarella cheese, fresh picked herbs

WEEKLY SPECIALS

SEE OUR BOARDS FOR WEEKLY SPECIALS

FROM THE PIZZA OVEN

OUR SMOKEY MARGHERITA (V)

tomato, scamarzina, mozzarella, cheddar

WINTER SALAMI MARGHERITA

tomato, mangalista salami, mozzarella, scamarzina, cheddar

FOUR CHEESE PORCINI (V)

fontina, mozzarella, parmesan, gorgonzola, porcini, raisinis

BIANCA FUNGI (V)

portobello, king oyster & button mushrooms, sage, mozzarella, truffle oil, garlic confit

GREEN GODDESS (V)

broccoli, peas, french beans, spinach, capsicum, sugar snaps, mozzarella, chevre

MARINARA

tomato, oregano, mozzarella, parmesan, crab, prawns, squid, mussels, wine

FENNEL SAUSAGE

tomato, kurobuta pork, fennel, capsicum, mozzarella

PS. BOLOGNESE

tomato, beef, pork, mozzarella, parmesan, basil

WAIKIKI

tomato, ham, pineapple, mozzarella, basil, parmesan

CARBONARA

pancetta, sage, parmesan cream, bacon, mozzarella, pecorino, basil

MEAT LOVERS

chicken, parmesan, salami, smoked cheddar, pancetta, mozzarella, sausage & oregano

our pizzas are handmade to order, please allow 20-30 mins

FAVOURITES

VEGETARIAN MOUSSAKA (V)

pumpkin, capsicum, celeriac, spinach, mozzarella, smokey tomato jam

FISH & CHIPS

beer-battered red snapper fillets, shoestring fries, dill pickle aioli

UGLY FRIED CHICKEN

lightly breaded chicken tenders & wings, smokey chipotle dip

STICKY BBQ RIBS

smokey sticky bbq sauce, fries, apple walnut slaw

PS.STEAK SANDWICH

sliced teriyaki sirloin, crunchy greens, caramelised onions, chargrilled sourdough, shoestring fries

ASIAN KITCHEN

SUPERFOOD 'SEMI-FRIED' RICE

wok seared broccoli, cauliflower, asparagus, baby spinach, pumpkin, garlic flower, wolfberry, raisins, sunflower seeds, melon seeds, egg, steamed mixed grain rice

NASI GORENG ISTIMEWA

Indonesian spiced fried rice, crispy fried chicken, homemade acar, chicken & tofu satay with fresh pineapple peanut sauce, baby silver fish, organic fried egg, prawn crackers

POACHED CRAB & PRAWN LAKSA

poached lump crab & prawns, julienne fish cake, silver sprouts, quail eggs, light homemade laksa broth, laksa pesto, fresh chilli paste

CHOP CHOP CRISPY CHICKEN NOODLE





crispy fried noodles, marinated shredded chicken, sugar snaps, goji, chicken broth

WOKBREATH RICE NOODLES

wok-fried hor fun rice noodles, rich oyster broth, silver sprouts, spinach with rare ribeye
with snapper fillet

DESSERTS SEE DAILY AVAILABILITY



CAKES

- DOUBLE CHOCOLATE BLACKOUT CAKE 
- M'S CARROT CAKE
- GOLDEN BANANA BUTTERSCOTCH CAKE 
- ULTIMATE FUDGY BROWNIE 
- DARK CHOCOLATE BANANA CHEESECAKE
- CHOCOLATE NUT DOORSTOP 
- LAVENDER LAMINGTON CAKE
- MARMALADE BREAD & BUTTER PUDDING CAKE
- GLUTEN FREE RED BERRY CHOCOLATE CAKE
- ORANGE CHIA SEED CAKE

PIES & TARTS

- FLORIDA KEY LIME PIE
- PINEAPPLE MERINGUE PIE 
- SOUTHERN FUDGY CHOCOLATE PECAN PIE 
- SWEET & SOUR LEMON PIE
- COCONUT BAKEWELL TART

PUDDINGS

- STICKY DATE / GINGER / BLACKFOREST 
- BLACK CHERRY TIRAMISU
-  comes with a scoop of ice cream

ICE CREAM & SORBET

SEE DAILY SELECTION SINGLE / DOUBLE

BAKERY

- BUTTER CROISSANT
- DARK CHOCOLATE CROISSANT
- CHOCOLATE MARMALADE CROISSANT
- HONEY ALMOND CROISSANT
- STICKY CINNAMON BUN
- BANANA BREAD
- DOUBLE CHOCOLATE MUFFIN
- BLUEBERRY SOUR CREAM MUFFIN
- APPLE CRUMBLE MUFFIN
- BANANA, OAT & HONEY MUFFIN
- CHEF'S SAUSAGE ROLL

BREAKFAST 9.30AM - 4PM

HOMEMADE TOASTED MUESLI

greek yogurt, berry compote, homemade honey
toasted muesli, nuts, seeds

EGG & BACON BUNWICH

fried egg, crispy bacon

SAUSAGE & CARMELISED ONION BUNWICH

pork & thyme sausage

BREAKFAST GRAND SLAM BUNWICH

fried egg, crispy bacon, pork & thyme sausage,
caramelised onions

SMOKED SALMON SCRAMBLE ON TOAST

dill, horseradish

CHARGILLED PORTOBELLO & POACHED EGG ON TOAST

poached organic egg, wilted spinach, grilled tomato,
herbs, hazelnut dukkah, sheeps feta

PETIT BREAKFAST

2 organic eggs poached, scrambled or fried,
wilted spinach & grilled tomato on toast

BIG BREAKFAST

2 organic eggs poached, scrambled or fried,
crushed avocado, sauteed mushrooms, grilled tomato,
pork & thyme (or beef) sausage & bacon on toast

EGGS BENEDICT

classic ham

EGGS FLORENTINE

wilted spinach

EGGS ROYALE

smoked salmon

choice of sourdough, multi-grain or ciabatta

*** additional egg**

*** egg whites only**