



MENU

ASIAN & MEDITERRANEAN

SHARING PLATES

Hummus Served with Labneh & Olives \$11.90

Seasoned Chickpeas with Tahini & Extra Virgin Olive Oil. Sumac & Pine Nuts.

Italian Burrata with Sun Dried Tomato \$14.90

Fresh Italian Burrata. Served with Tomato Concasse Garden Herbs, Balsamic Reduction & Pine Nuts

Sauteed Tiger Prawns in Garlic & Olive Oil \$16.90

Fresh Tiger Prawns with Italian Mixed Herbs & Peperoncino

Sriracha & Honey Glazed Chicken Wings \$14.90

Crispy Chicken Wings in a Honey & Sriracha Glaze. Topped with Toasted Sesame Seeds

Salted Egg Chicken Wings with Curry Leaves \$14.90

Crispy Chicken Wings in a Salted Egg Sauce with Chilli Padi & Curry Leaves

Spicy Mussels & Lump Crab Meat \$15.90

Spanish Blue Mussels in a Spicy Chilli Crab Meat Sauce Served with Deep Fried Mantou

Wok Fried Tiger Prawns in XO Sambal \$16.90

Fresh Tiger Prawns , Dried Scallop Sambal & Australian Asparagus

Beef Rendang with Roti Jala \$15.90

200gm of Black Angus Beef Cheeks braised in Malaysian spices & roasted coconut. Served with coconut & tumeric netted pancakes

SOUPS

Portobello Mushroom with Truffle Oil \$9.90

Portobello & Field Mushrooms Creamed and Seasoned with Sea Salt & Truffle Oil

Saffron Broth with Mussels, Sliced Cod and Tiger Prawns \$16.90

Seafood Medley in a Rich Seafood Broth infused with Spanish Saffron.

SALADS

Smoked Salmon with Quail Egg \$16.90

Yellow Frisee with Smoked Salmon Mousse , Ikura Cannellini & Haricot Beans , Green Olives

Roasted Pumpkin & Quinoa \$13.90

Red Quinoa stewed in Saffron Stock with Mesclun Salad in Truffle Vinaigrette. Roasted Pumpkin & Peppers with Hummus & Crispy Flatbread

WRAPZ

Roast Lamb \$13.90

Leg of Lamb marinated with Lebanese Spices. Served in a flatbread with Garlic Dijon Aioli & Morrocan Stew

Lebanese Chicken \$11.90

Boneless Leg marinated with Paprika & Yogurt. Served in a flatbread with Garlic Dijon Aioli.

Steak & Cheese \$14.90

Angus Chuck Tender marinated with Rustica & Olive Oil. Served in a flatbread with Truffle Mayonnaise & Balsamic Reduction



RICE & NOODLES

RICE

Nasi Goreng Kampung \$10.90

Belacan Fried Rice served with Crispy White Bait Sunny Side Egg & Fish Crackers. Additional Sambal Belacan on the side for an added kick.

Nasi Goreng Seafood Tiga Rasa \$12.90

Tiger Prawn , Sliced Dory Fillets , Squid & Mussels in a Thai Sweet & Sour Sauce with Honey Pineapples. Served with Sambal Fried Rice.

Crab Meat & Sea Prawn Fried Rice \$16.90

Pacific Lump Crab Meat with Fresh Sea Prawns & Diced Carrots

Nasi Goreng Pattaya \$10.90

Thai flavoured Fried Rice with Chicken & Prawn. Wrapped in an omelette & topped with Sweet Chilli Sauce

Nasi Goreng Ayam Kunyit \$9.90

Sambal Fried Rice with Wok Fried Tumeric & Ginger Marinated Boneless Chicken Leg.

Nasi Goreng Ayam \$10.90

Belacan Fried Rice served with Crispy Chicken Cutlet & Ginger Garlic Chilli Sauce

Sliced Ribeye with Thai Basil \$13.90

Wok Fried Ribeye fillets with Dark Soy Sauce & Thai Sweet Basil. Served with Roasted Thai Chilli Fried Rice

Scallop Fried Rice with XO Sambal \$15.90

Wok Fried Sushi Rice with Spicy Conpoy Sambal, Seared Hokkaido Scallops & Fresh Prawns Garnished with Chives & Tobiko

NOODLES

Penang Char Kway Teow \$11.90

Inspired by the Bukit Mertajam version of this iconic Malaysian staple. This Malay version is made with a Rich Seafood Stock, Cockles & Prawns

Seafood Mee Goreng with Crispy Soft Shell Crab \$14.90

Wok Fried Prawns, Squid & Crabmeat with Yellow Egg Noodles & Homemade Sambal

Belacan Bee Hoon Goreng \$9.90

Thin Rice Noodles with Spicy Belacan and Baby Bok Choy. Topped with Crispy Ikan Bilis and Sunny Egg

Fried Hor Fun with Sliced Ribeye \$13.90

Wok Fried Ribeye fillets, Thick Flat Rice Noodles & Dark Sweet Soya Sauce

Mee Goreng Pattaya \$10.90

Yellow Egg Noodle Wok Fried with Chicken & Prawn. Wrapped in an omelette & topped with Sweet Chilli Sauce

Hokkien Prawn Mee \$13.90

Yellow Egg Noodle & Rice Noodles Braised in a Rich Seafood Broth with Tiger Prawns & Fresh Squid

Seafood Hor Fun \$18.90

Wok Fried Thick Flat Rice Noodles in a Seafood Broth with Sliced Cod & Tiger Prawns.

Crab Meat Mee Tai Mak With Century Egg \$16.90

Pacific Lump Crab Meat with Salted Bean Sambal & Sea Prawns

Cod Fish Noodles with Bok Choy \$17.90

Sliced Cod Fish in Rich Creamy Seafood Broth with Rice Noodles & Baby Bok Choy



MEDITERRANEAN

PASTAS

Seafood Aglio Olio

\$19.90

Fresh Tiger Prawns, Spanish Blue Mussels & Sliced St Pierre fillets with Virgin Olive Oil, Fresh Herbs and Peperoncino.

Linguine Al Funghi

\$16.90

Sauteed Fresh Field Mushrooms, Fennel Cream Wilted Kale , Micro Chives & White Truffle Oil

Grilled Chicken Pesto

\$18.90

Italian Basil, Parmesan Cheese, Roasted Pine Nuts and Olive Oil with Grilled Boneless Chicken Leg

Cappellini ai Frutti di Mare

\$21.90

Fresh Tiger Prawns, Spanish Blue Mussels & Hokkaido Scallop in a Tomato Sauce with Fresh Italian Basil

Spaghetti Frizzante in una Padella

\$29.90

Pan Fried Barramundi fillet with Tiger Prawns & Blue Mussels in a Tomato Concasse with Stuffed Green Olives & Capers. Served in a Sizzling French Pan. (**Serves 2**)

BURGERZ

The "Angus Royale"

\$18.90

Melted Cheddar Cheese in a Brioche Bun based with Caramelized Onions & Garlic Aioli. Topped with a Fried Egg (**60% O'Connor's Black Angus Chuck Tender , 20% O'Connor's Black Angus Brisket & 20% Jack's Creek Wagyu Fat**)

Wagyu & Portobello Stack

\$22.90

Grilled Wagyu Beef Pattie with Portobello Mushrooms, Melted Cheddar Cheese in a Sesame Brioche Bun with Baby Spinach & Truffle Mayonnaise (**80% Jack's Creek MBS 3 Chuck Tender & 20% Wagyu Fat**)

Southern Fried Chicken

\$16.90

Crispy Boneless Leg seasoned with Rustica & topped with Smoky BBQ Sauce and Sliced Cheddar Cheese

Sriracha & Honey Glazed

\$15.90

Grilled Chicken

Boneless Leg Glazed with Honey & Spicy Sriracha Sauce. Topped with Melted Cheddar Cheese & Caramelized Onions

FROM THE FRYER

Classic Fish & Chips

\$18.90

St Pierre Fillets lightly seasoned and covered with Japanese Panko Breadcrumbs. Served with Homemade Tartare Sauce with a hint of French Dijon & Caper Berries

Fried Chicken Cutlet

\$18.90

Crispy Boneless Leg seasoned with Rustica & Olive Oil. Served with Sauteed Mushrooms & Caramelized Onions



FROM THE GRILL

Moroccan Roast Chicken

\$19.90

Deboned Half Spring Chicken marinated with Fresh Tarragon & Sumac. Seasonal Organic Vegetables,

Shish Kebab

\$24.90

Grilled Leg of Lamb cubes marinated with Lebanese Spices. Served with Hummus, Labneh & Moroccan Salsa.

Grilled Barramundi with Creamed Tuscan Kale

\$26.90

180gms of Australian Barramundi, Sauteed Tuscan Kale with Fennel. Charred Baby Carrots , Saffron Reduction & Lemon Puree. Garden Herbs.

Bangers & Mash

\$18.90

Beef & Chicken Herbed Sausages. Creamy Mash , Mushroom Gravy & Caramelized Onions.

Frenched Rack of Lamb

\$32.90

Thyme & Sumac Charbroiled Frenched Rack of Lamb. Red & White Quinoa with Roasted Pumpkin Puree , Dried Apricots and Olives in a Moroccan Tomato Stew.

Mixed Grill

Moroccan Grill

\$75.90

Frenched Rack of Lamb , "O" Connor Aged Black Angus & Moroccan Boneless Chicken Leg. Served with Roasted Potatoes , Grilled Organic Carrots & Moroccan Stew

Lebanese Grill

\$59.90

Lebanese Roast Chicken , Shish Kebab & Grilled Tiger Prawns
Served with Roasted Vegetables, Lebanese Flat Bread , Hummus & Labneh

O'Connor's Aged Black Angus

Free range Black Angus cattle raised on the natural diet of Melbourne's Gippsland pure pastures. Selection of the best steers with hand grading of colour & marbling ensuring the highest quality in tenderness , texture & taste.

Scotch Fillet

\$38.90

220 gms of 21 days Aged Ribeye. Australian Asparagus, Buttery Mash with Chives & Bone Marrow Jus

Jack's Creek MBS 4/5 Australian Wagyu

400 Days Grain Fed F1 Australian Wagyu. Awarded the World's Best Steak Producer in 2015 & 2016

Raised around the Willow Tree property on the Great Dividing Range in New South Wales. Grain finished on a mixture of wheat, corn , almond kernel shells and other specialised grains.

Striploin

\$48.90

220gms of Aged Wagyu Striploin. Served with Grilled Carrots , Truffle Mash, Abalone Mushrooms & Bone Marrow Jus



INDIAN

Chicken Briyani

\$12.90

Braised Leg of Tandoori Chicken . South Indian Dahl. Pickled Cucumber, Carrots & Dried Mango with Mustard Seeds.
Pakistani Basmati Rice with Saffron , Mint and Cashew Nuts.

Lamb Briyani

\$14.90

Braised Boneless Leg of Lamb marinated with Mustard Seed Oil and Greek Yoghurt . Pickled Cucumber, Carrots & Dried Mango with Mustard Seeds. South Indian Dahl.Pakistani Basmati Rice with Saffron , Mint and Cashew Nuts.

Fish Briyani

\$18.90

Australian Ocean Farmed Barramundi with Funereek & Mustard Seed in South India Curry. Pickled Cucumber, Carrots & Dried Mango with Mustard Seeds. South Indian Dahl.Pakistani Basmati Rice with Saffron , Mint and Cashew Nuts.

LITTLE DINER

Little Mermaid

\$9.90

St Pierre Fillet in Panko Breadcrumbs with Melted Cheddar. Caper Tartare Sauce

Bolognese with Spaghetti

\$9.90

Minced Black Angus Chuck Tender with Carrots in a Tomato Stew

Classic Cheese Burger

\$13.90

Grilled Angus Beef Pattie in a Sesame Brioche Bun with Ketchup, Melted Cheddar & French Fries

Grilled Fish Fillets with Creamy Mashed Potatos

\$9.90

St Pierre Fillets Grilled and Served with Creamy Mash with Gravy

Egg Fried Rice

\$9.90

Japanese Short Grain Rice Wok fried with Egg, Minced Carrots & Diced Prawns

ARTISANAL DESSERTS

Italian Gelato (Single Scoop)

\$4.90

(Double Scoop)

\$8.90

Italian Gelato with Homemade Ice Cream Cone

\$6.90

Lavender Crème Brulee

\$10.90

Classic Crème Brulee infused with Dried French Lavender.

Mediterranean Apple Crumble

\$9.90

Caramalized Granny Smith Apples & Peaches in

Cinnamon with Almond Crumble & Choice of Italian Gelato

Molly's Brownie

\$9.90

Auntie Molly's recipe of 70% Dark Chocolate with

Walnuts & Choice of Italian Gelato

BELGIAN WAFFLES

Skippy's Sandwich

\$15.90

Skippy Peanut Butter Waffle with Hazelnut Rocher Gelato

Cocoa Colony

\$15.90

Rocky Road with Chocolate Shavings & Fresh Berries

Salted Caramel

\$15.90

Salted Caramel with Apple Cinnamon, Hazelnuts and

Almond

Plain Waffle

\$6.90

with Single Scoop Gelato

\$10.90

with Double Scoop Gelato

\$13.90

BEVERAGES

Espresso Bar by **DUTCH COLONY**

Espresso	\$3.90
Long Black	\$4.90
Piccolo Latte	\$4.90
Flat White	\$5.90
Cappucino	\$5.90
Macchiato	\$5.90
Café Latte	\$5.90
Matcha Green Tea Latte	\$5.90
Mocha	\$5.90
Hot Chocolate	\$5.90
Iced Cappucino	\$6.90
Iced Café Latte	\$6.90
Iced Americano	\$5.90
Iced Mocha	\$6.90
Iced Matcha Latte	\$6.90
Iced Chocolate	\$6.90

Artisanal Tea By *Tea fortē*

Earl Grey	\$5.80
English Breakfast	\$5.80
Chamomile Citron	\$5.80
Jasmine Green	\$5.80
Morrocan Mint	\$5.80
Ginger Lemongrass	\$5.80
Tea in a Pot	\$6.80
Iced Earl Grey	\$6.80
Iced Yuzu Black Tea	\$6.80
Iced Ginger & Lemongrass	\$6.80
Iced Morrocan Mint	\$6.80
Iced Jasmine Green Tea	\$6.80

Canned Beverages

100 Plus	\$3.20
A & W Rootbeer	\$3.20
Coke	\$3.20
Coke Light	\$3.20
Coke Zero	\$3.20
Green Tea	\$3.20
Evian	\$3.50

Fresh Juices

Orange	\$5.90
Green Apple	\$5.90
Orange, Ginger & Honey	\$6.20
Carrot & Orange	\$6.20
Lime, Ginger & Honey	\$6.20
Strawberry , Rasberry & Yoghurt	\$6.20
Orange, Banana & Honey	\$6.20
Yuzu , Banana & Honey	\$6.20
Banana, Yoghurt & Honey	\$6.20
Starfruit & Green Apple	\$6.20
Watermelon & Mint	\$6.20
Pineapple & Ginger & Lemon	\$6.20
Tomato , Celery & Carrot	\$6.20

UPSIZING TO GRANDE / CARAFE Add \$4.00

Hot Local Beverages

Teh Halia	\$3.50
Teh Tarek	\$3.20
Teh O	\$2.90
Kopi Tarek	\$3.20
Kopi O	\$2.90
Milo	\$3.90
Teh O Limau	\$3.20

Speciality Beverages

Lychee Frosty	\$5.20
Longan Frosty	\$5.20
Iced Teh "O" Limau	\$4.90
Iced Limau	\$3.90
Iced Teh Tarek	\$4.50
Iced Kopi Tarek	\$4.50
Milo Dinosaur	\$4.90
Horlicks Dinosaur	\$4.90
Milo Dinosaur with Italian Gelato	\$7.90
Horlicks Dinosaur with Italian Gelato	\$7.90
Rootbeer Float	\$6.90

UPSIZING TO GRANDE Add \$3.00

