



FLAVOURS TO SHARE, SENSES TO DISCOVER

## appetizers

- BAKED SCALLOPS** 24.9  
Baked half shell scallops with cheese topped with crispy garlic
- SALMON BELLY FRITTERS** 25.9  
Deep-fried salmon belly served with sour cream & harissa sauce
- CHESSY NACHOS** 13.9  
Crispy nachos topped with nacho cheese sauce, tomatoes and bean salsa



- DEEP FRIED CALAMARI** 18.9  
Batter fried squid until crispy served with harissa sauce
- PRAWN TEMPURA** 20.9  
Deep-fried prawns in light tempura batter served with a full-flavour Japanese dipping sauce
- CHICKEN NUGGETS** 12.9  
Golden deep fried boneless chicken pieces served with mayonnaise

## HAPPY BITS

- KATRINA'S CHEESE PLATTER** 39.9  
Accompaniments for your wine, a flourishing platter of selected cheese, crackers, nuts and fruits
- FRIED ANCHOVIES & PEANUTS** 6.9  
Perfect sides for your refreshing beer!
- SALTED VEGETABLES** 8.9  
Preserved mustard vegetables which have a salty flavour, to satisfy your taste buds
- SUNFLOWER SEEDS** 7.9  
Assorted flavours available. Please ask our friendly server for today's selection
- LAY'S POTATO CHIPS** 7.9  
Assorted flavours available. Please ask our friendly server for today's selection



- CARNE ASADA** 28.9  
Grilled marinated thin slice beef steak, sliced onions, tomatoes, tortilla served with sour cream & tomato salsa
- CHEESY CHICKEN** 24.9  
Grilled chicken thigh, sliced onions, tomatoes, tortilla served with sour cream & tomato salsa
- TRES QUESOS** 24.9  
Mozzarella, cheddar & grana padano parmesan cheese

## banger & mash

- SMOKED LAMB SAUSAGE** 28.9  
Grilled smoked lamb sausage with creamy mashed potato topped with caramelized onion gravy and balsamic reduction
- SIZZLING SALISBURY STEAK** 25.9  
Seasoned homemade beef patties served in a hot skillet with gravy, mashed potato and vegetables



- FLAME GRILLED CHICKEN SALAD** 19.9  
Freshly grilled chicken salad on a bed of mixed leaves with house blend balsamic vinaigrette
- CAESAR SALAD** 18.9  
Fresh green salad leaves topped with streaky beef bacon, egg, shaved grana padano cheese & lemon with our secret dressing

## SOUP OF THE DAY

- FUNGI PORCINI** 9.9  
Cream of mushroom soup served with garlic bread & truffle essence
- FRENCH ONION SOUP** 9.9  
Caramelized onion, beef stock served with cheesy garlic bread

## spuds

- MOJO JACK** 8.9  
Thinly sliced potatoes coated in our seasonal flour fry until golden brown served with sour cream and harrisa sauce
- MASHED POTATOES** 7.9  
Cream mashed potatoes served with black pepper sauce
- CHEESY BACON FRIES** 12.9  
Crispy golden fries topped with melted cheese and beef bacon served with mayonnaise
- STRAIGHT CUT FRIES** 7.9  
Crispy golden brown fries served with mayonnaise

## the high flyer

- HONEY GINGER SOY WINGS** 12.9  
Tender chicken wing tossed with house blend honey ginger soy topped with sesame seeds
- FRIED WINGS** 12.9  
Coated in our seasoned flour served with chili mayonnaise
- BUFFALO WINGS** 12.9  
Tender chicken wings tossed with spicy sauce



## sandwich

- CHEESY MELT** 14.9  
Grilled sour dough bread with mozzarella and cheddar cheese
- PULLED BEEF BRISKET SANDWICH** 18.9  
Slow cooked bbq beef brisket on brioche bun served with garden salad



## open face sandwich

- TARTINE WITH CREAM CHEESE AND CARAMILIZED PEACH & HONEY** 16.9



## BUTCHER'S CUT

Choice of



or



Stone Grill

Char Grill

**CHILLED ANGUS**  
280GM

STRIPLOIN 69.9  
RIB EYE 85.9

**CHILLED PRIME**  
280GM

RIB EYE 59.9

### CHOICE OF SIDES

Creamy Mashed Potatoes . Potato Gratin . Fries . Steamed Rice

### CHOICE OF SAUCES

Creamy Mushroom . Black Pepper Sauce with Herbs .  
Smoky BBQ Sauce

## from the grill

### GARLIC BRINED CHICKEN CHOP 18.9

Grilled marinated boneless chicken thigh served with grilled vegetables, fries with choice of either creamy mushroom, BBQ sauce or black pepper sauce

### SACRIFICIAL LAMB RACK 49.9

Char-grilled rack of lamb with mashed potato masala and tomato chutney in tangy tamarind sauce

### LAMB SHOULDER CHOP 32.9

Flame grilled lamb shoulder chop served with french fries, vegetables of the day and a sauce of your choice

### SURF & TURF 53.9

Flame grilled salmon fillet, beef steak and lamb shoulder chop served with grilled vegetables and edpotatoes

### MIXED GRILLED 51.9

Flame grilled beef steak, boneless chicken thigh & smoked lamb sausages served with grilled vegetables and mashed potatoes

### HULK'S MEAT PLATTER 118.0

A hearty plate of grilled chicken chop, lamb, beef short ribs, bbq chicken and sausages served with french fries, garden salad and a choice of two sauces...not for the faint hearted and ideal for sharing

## from the cooking pot

### BEEF SHORT RIBS AND SIDE 68.9

Gently five hours slow braised beef short ribs until juicy and tender served with mashed potatoes, onion rings and vegetables of the day

### SLOW COOKED LAMB SHANK 54.9

Tender lamb shank gently cooked with tomatoes and herbs served with mashed potatoes and vegetables of the day

## FROM THE SEA

### SALMON STEAK 39.9

Pan seared NZ salmon fillet with ginger garlic sauce served with mashed potatoes and garden salad

### FISH & CHIPS 22.9

Golden fish fillets served with homemade coleslaw, french fries, lemon wedges and tartar sauce

## PASTA,..

### Fettuccine Al Burro 22.9

Al dente fettuccine pasta cooked with butter and grana padano parmesan cheese

### Spaghetti Carbonara 22.9

Al dente fettuccine pasta with crispy beef bacon topped with 65c sous vide egg

### Spaghetti Seafood Aglio Olio 23.9

Al dente pasta tossed with chopped garlic, black olives, tomatoes, dried chilli flakes and prawns

### Seafood Fettuccine Marinara 26.9

Al dente pasta with a homemade tomato sauce, fresh herbs and mixed seafood

### Spaghetti with Lamb Sausage 23.9

Spaghetti tossed with homemade herb tomato sauce & smoked lamb sausage

### MINER'S CHEESE FONDUE 22.9

### BEEF BURGER

Homemade beef patty with beef bacon, lettuce, tomato, onion rings, homemade brioche bun topped with melted cheese

### DOUBLE BY PASS BURGER 28.9

Two homemade beef patties with cheese, beef bacon, onion rings, lettuce, and tomatoes in our homemade brioche bun

### LAMB BURGER WITH SPICE YOGURT SAUCE 23.9

Homemade lamb patty with cheese, spice yogurt sauce, lettuce, tomato, onion and roasted garlic mayonnaise in our homemade brioche bun

### FIRE CHICKEN BURGER 16.9

Battered & deep fried chicken thigh until crispy with lettuce, tomato and mild spicy harissa sauce in our homemade brioche bun



### Salmon Belly 29.9

Cheesy white sauce, cream cheese, mozzarella cheese, salmon belly and onions

### Wild Porcini 23.9

Cheesy white sauce, cream cheese, mozzarella cheese, caramelized onions & mushrooms

### Hawaiian 23.9

Tomato sauce, mozzarella cheese, chicken tomatoes, onions, capsicums & pineapples

### Pepperoni 23.9

Tomato sauce, mozzarella cheese, tomatoes & sliced pepperoni

### Margherita 22.9

Tomato sauce, mozzarella cheese, anchovies and tomatoes



## asian fusion

### CORN BEEF BRISKET RICE 21.9

Homemade cornbeef, crispy fried onion, 65c sous vide egg over steamed fragrant rice

### AYAM TALIWANG 18.9

Indonesian style grilled chicken quarter leg baste with sambal taliwang sauce served with Java rice and garden salad

### THAI BEEF RICE 18.9

Stir-fried spicy minced beef with basil in steamed rice topped with an egg

### CHAR KWAY TEOW 14.9

Wok fried rice flat noodle with chicken, prawns, squid, egg, chives and bean sprouts with a little bit of spice. You can always ask for chill padi tool

### BEEF KWAY TEOW WET 19.9

Wok fried rice flat noodle with thinly sliced prime beef, ginger & chives with superior soya sauce gravy

### KOREAN BEEF NOODLE 15.9

Thinly sliced beef on spicy korean noodles in a tasty homemade broth. Exceptionally delicious and warming on rainy days!

### KOREAN SEAFOOD NOODLE 15.9

Spicy Korean Shin Ramyun noodle with seafood to create a hearty bowl of soup noodle that is packed with robust flavour





## sweet tropic

**LA CREMERIA ICE CREAM** 8.9

Topped with whipped cream, chocolate syrup, caramel sauce and crunchy nuts

**DAIRY TRIO** 7.9

Three scoops of assorted ice cream with your choice of topping



**BELGIAN WAFFLE** 9.9

Crispy homemade belgian waffle topped with whipped cream, honey and three scoops of ice cream of your choice

**PANNA COTTA** 9.9

Classic Italian dessert is unfused with vanilla and topped with a choice of fruit compote

**QUEEN BROWNIES** 15.9

Rich dark chocolate brownies served warm and topped with ice cream, chocolate sauce and caramel popcorn

**CAKE OF THE DAY** FROM 14.9

Please ask your server for today's selection of homemade cakes

## milk shake

Vanilla 9.9

Chocolate 9.9

Strawberry 9.9



## fresh juice

**APPLE JUICE** 12.9

**ORANGE JUICE** 12.9

**CARROT JUICE** 12.9

**COKE** 5.9

**SODA** 5.9

**100 PLUS** 5.9

**SPRITE** 5.9

**TONIC WATER** 5.9

**ICE/HOT LEMON TEA** 7.9

**ICE/HOT HONEY LEMON** 7.9

**ICE/HOT MILK** 7.9

**ICE/HOT CHOCOLATE** 9.9

## coffee break

**FLAT WHITE** 8.9

For CANCER. Those who prefer "flat white" are more often phlegmatics, modest, sensible, thrifty and people with fertile and strong imagination. They are serious and focused. These traits resemble the closest to the cancerians.

**LATTE** 8.9

For LIBRA. Latte drinkers soften the bitterness of coffee with milk and sugar as the main characteristics of these people comprises that they tend to be comfort seekers and people pleasers who are generally helpful and generous.

**CAPPUCCINO** 8.9

For SCORPIOM. If you like extra-foamy coffees such as cappuccino then you're more likely to be obsessive and controlling. Although, you exhibit determination, force, passion and magnetism, you're often jealous, secretive and compulsive.

**MOCHA** 11.9

For SAGITTARIUS. If you're one of the mocha lovers, then the odds are that you're optimistic and freedom-loving. A jovial and good humored individual with a bit of honesty and straightforwardness describes you.

**ESPRESSO** 7.9

For GEMINI. If you enjoy the espresso coffee, the chances are that you're friendly, adaptive and lively. Gemini are adaptive, versatile, communicative and lively although they tend to be nervous, tense, superficial and inconsistent.

**LONG BLACK** 7.9

For VIRGO. You sip the double espresso often, then the odds are that you're practical and hard working although a little fussy and a worrier. Being a conservative perfectionist defines you. You also know that one shot isn't just enough for you too.

**MACCHIATO** 8.9

For CAPRICORN. The macchiato drinkers are traditional and reserved. They are practical, prudent, ambitious, disciplined, patient and careful. On the other end, they also tend to be fatalistic, pessimistic, miserly and grudging.

**AFFOGATO** 8.9

For PISCES. You've been preferring the rare "affogato", then it is likely that you have sympathy, spiritistic and self sacrifice propensities. You are intuitive, unworldly and selfless that you live in kind and idealistic way.

## tea

**JASMINE** 6.9

**PEPPERMINT** 6.9

**CHAMOMILE** 6.9

**EARL GREY** 6.9

**ENGLISH BREAKFAST** 6.9

**GREEN TEA** 6.9





## the liquor room



**295/BOTTLE**  
**18/SHOT**



**295/BOTTLE**  
**18/SHOT**



**180/BOTTLE**  
**16/SHOT**



**180/BOTTLE**  
**16/SHOT**



**220/BOTTLE**  
**16/SHOT**



**DOUBLE BLACK**  
**JOHNNIE WALKER.**  
KEEP WALKING

**395/BOTTLE**  
**22/SHOT**



**295/BOTTLE**  
**18/SHOT**



**Jägermeister**  
**180/BOTTLE**  
**16/SHOT**



**395/BOTTLE**  
**22/SHOT**



**BACARDI**  
**180/BOTTLE**  
**16/SHOT**



## atomic no 30

BOLS CHERRY BRANDY	12
BOLS BLUE CURACAO	12
VACCARI SAMBUCA	12
BENEDICTINE	18
BACARDI	16
COINTREAU	18
KAHLUA	16
MALIBU	16
BAILEY'S	16

## draught beer

**HEINEKEN**  
14/19  
53/SET  
135/TOWER

**TIGER**  
13/18  
50/SET  
130/TOWER

**KILKENNY**  
17/23  
63/SET

**GUINNESS**  
15/20  
58/SET



## bottled beer

GUINNESS	15
CARLSBERG SMOOTH	23
TIGER	14
HEINEKEN	14
ANCHOR SMOOTH	20
STRONGBOW	16
SOMERSBY	15
HOEGAARDEN	18
LITTLE CREATURE PALE/BRIGHT ALE	22



## cocktail

**TEQUILA SUNRISE**  
Starin' slowly' cross the sky, said goodbye. He was just a hired hand. Workin on the dreams he planned to try. It's another sunrise.  
Tequila - Orange Juice - Grenadine Syrup  
**20.9**

**MOJITO**  
Havana, Cuba, is the birthplace of the mojito, a 16th century drink known as "EL DRAQUE"  
Mint Leaves - Lime - Sugar - Rum - Club Soda  
**22.9**

**PINA COLADA**  
The name pina colada literally means "strained pineapple". In the 19th century, Puerto Rican pirate Roberto Cofresi gave Pina Colada to boost his crew's morale.  
Pineapple Juice - Coconut Cream - Malibu - Bacardi  
**24.9**

**DOM PEDRO**  
A unique South African cocktail. A grown up milkshake.  
Whiskey - Kahlua Coffee Liqueur - Vanilla Ice Cream - Cream  
**25.9**

**SCREWDRIVER**  
One of the first vodka based cocktails. Decades ago, American oil workers in the Persian gulf discreetly added vodka to their orange juice while on the job. Due to lacking a spoon, the workers decided to stir the drink with a screwdriver.  
Orange Juice - Vodka  
**18.9**

**SEE YOU TOMORROW**  
Sta 'Zitto . Ci Vediamo Domani  
Bombay - Vodka - Tequila - Bacardi - Lemon Juice - Red Bull - Blue Curacao  
**XL SIZE**  
**36.9**

**GIN TONIC**  
The British empire's secret weapon. Practically the national drink - to our summer shores, the venerable G-and-T is everywhere.  
Gin - Tonic Water - Lemon  
**17.9**

**MUD SLIDE**  
A twist on the ice-cold frozen mudslide, this cocktail comes from a much warmer place. Legend tells us it was first concocted at a bar in the tropical cayman islands.  
Smirnoff Vodka - Baileys - Kahlua - Fullcream Milk  
**24.9**

**MINES JAGERBOMB**  
Urban Dictionary; Let's Jagerbomb that shit. Lets do a Jagerbomb.  
Jaggermeister - Redbull  
**BUY 5 FREE 5**  
**88.9**

**SINGAPORE SLING**  
Developed sometime before 1915, by Ngiam Tong Boon, a hainanese bartender working at the long bar in Raffles Hotel, Singapore. It was initially called gin sling.  
Gin - Bols Cherry Brandy - Cointreau - Pineapple Juice - Grenadine - Bombay - Benedictive - Soda Water  
**24.9**