

OCTOBER

ROOFTOP ~ CAFÉ ~ TERRACE ~ LATE BAR

Small Plates

WHIPPED FETA & HEATHER HONEY (V) Pistachio, Micro Red Shiso Leaf	6.50
TERIYAKI CURED SALMON Bread Crisps, Wasabi Mayo	8.00
DUCK & HOISIN SPRING ROLLS Shredded Leek, Chilli, Ginger & Hoi Sin	6.50
CHILLI & LIME CHICKEN SKEWERS Crispy Shallots, Charred Lime, Pickled Chilli	6.00
SMOKED HADDOCK CROQUETTE Pea Pure, Mint Creme Fraiche	6.00
GOLDEN BEETROOT HUMMUS (VG) Spiced Pumpkin Tortilla Chips, Toasted Seeds	6.00
SOUP OF THE DAY (V) Warm Bread Roll, Butter	5.00
SEASONED MOZZARELLA STICK (V) Oregano & Paprika Panko Crumb, Aioli	5.50
SPICED PUMPKIN & BEETROOT TORTILLA NACHOS (V) Mozzarella, Avocado Salsa, Chive Sour Cream, Pico De Gallo, Jalapenos	6.00

Salad Bowls

ORZO & GREEN BEAN SALAD (VG) Roast Red Pepper, Olives, Mint, Parsley & Lemon	7.00
PICKLED RED & GOLDEN BEET SALAD (V) Baby Greens, Aged Feta, Pistachio, Orange	7.00
KALE CAESAR SALAD (V) Rosemary Focaccia Croutons, Parmesan, Soft Boiled Egg, Caesar Dressing	8.00

>> ADD CRISPY LEMON HERB CHICKEN / MISO BEEF OR SMOKED SALMON TO ANY OF OUR SALADS +3 EACH



For our guests with allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menu's detailed dietary and allergen information.

Dinner Menu

Big Plates

CRISPY PEKING DUCK PANCAKES Hoi Sin, Spring Onions, Picked Carrot, Cucumber & Micro Coriander	11.00
ASPARAGUS & RICOTTA TORTELLINI (V) Pea Velouté Gran Kinara & Micro Red Basil	9.00
BRANZINO SEA BASS Heritage Tomatoes, Red Pepper, Olive & Mint Orzo Salad	12.00
KERALAN CAULIFLOWER & BOK CHOI CURRY (VG) Fragrant Jasmine Rice, Home Baked Cumin Seed Nan	10.00
>> ADD CRISPY LEMON HERB CHICKEN +3	
28-DAY AGED BEEF FLANK BURGER Iceberg Lettuce, Tomato, Pickles, Black Garlic Ketchup on a Sesame Seeded Brioche Bun with Green Chilli Slaw	11.00
SWEET POTATO & BLACK BEAN BURGER (V) Iceberg Lettuce, Tomato, Pickles, Black Garlic Ketchup on a Sesame Seeded Brioche Bun with Green Chilli Slaw, Fries	9.00
[VEGAN OPTION AVAILABLE]	
>> ADD CHEESE / JALAPENOS / RED PEPPERS / CRISPY BACON TO YOUR BURGER +1 EACH	
ROSEMARY & LEMON CRUSTED MONKFISH SCAMPI Crinkle Cut Chips, Nori Mayo, Lemon	11.00
MISO GLAZED FILLET OF BEEF Stir Fry Asian Style Vegetable, Udon Noodles, Sesame Oil, Coriander	13.00
SUN-BLUSHED TOMATO & TARRAGON STUFFED CHICKEN Confit Sweet Potato Fondant, Moet Butter Foam	14.00

Brunch, Beats & Bellini's

Our Sunday Brunch Club is the perfect excuse to get dolled up and head out with the team!

Choose any three brunch small plates, plus 2 frozen drinks [Mimosa or Bellini]

19.95 Per Person

Add a sharer style frozen Mimosa/Bellini for just 24.95

Ferris Wheel

[29.95]

Bring a little fairground style fun to your visit, with our cupcake ferris wheel, served alongside a sharing style Frozen Pornstar Martini, perfect for getting the gals together!

Sides

ONION RINGS (VG)	2.50
SKINNY FIRES (V)	2.50
CRINKLE CUT CHIPS (V)	3.00
ROSEMARY FOCACCIA (V)	3.50
CARDAMON JASMINE RICE (V)	3.00
HOUSE SALAD (V)	3.00
STIR FRY VEGETABLES (V)	4.00
NORI FRIES (VG)	4.50
GREEN CHILLI SLAW (V)	3.00

Sweets

PORNSTAR PANNA COTTA (V) Mango & Passion Fruit Salsa, Passoa Gel	6.50
ESPRESSO MARTINI TIRAMISU (V) Dark Chocolate, Coffee Sorbet	6.00
CITRUS LEMON & ROSE PETAL TART (V) Fresh Raspberries, Raspberry Crumb	6.00
DARK CHOCOLATE FONDANT (V) Salted Caramel Ice Cream, Nougatine Biscuit	6.50