

# Hummus with Labneh & Olives

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



# MENU

## SHARING PLATES

### **Hummus with Labneh & Olives** **\$12.90**

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

### **Italian Burrata with Figs** **\$16.90**

Fresh Italian Burrata. Served with Tomato Concasse Garden Herbs, Balsamic Reduction & Cherry Tomatoes

### **Sauteed Tiger Prawns in Garlic & Olive Oil** **\$18.90**

Fresh Tiger Prawns with Italian Mixed Herbs & Peperoncino

### **Sriracha & Honey Glazed Chicken Wings** **\$16.90**

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

### **Salted Egg Chicken Wings with Curry Leaves** **\$16.90**

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

### **Spicy Mussels & Lump Crab Meat** **\$17.90**

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

### **Wok Fried Tiger Prawns in XO Sambal** **\$18.90**

Fresh Tiger Prawns , Dried Scallop Sambal & Australian Asparagus

### **Beef Rendang with Roti Jala** **\$16.90**

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

## SOUPS

### **Portobello Mushroom with Truffle Oil** **\$10.90**

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

### **Saffron Broth with Mussels, Sliced Cod and Tiger Prawns** **\$17.90**

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

## SALADS

### **Smoked Salmon with Quail Egg** **\$17.90**

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

### **Roasted Pumpkin & Quinoa** **\$14.90**

Red Quinoa with Mesclun Salad in Truffle Vinaigrette. Roasted Pumpkin with Hummus

### **Add : Tiger Prawns** **\$8.90**

## WRAPZ

### **Roast Lamb** **\$15.90**

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

### **Lebanese Chicken** **\$13.90**

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

### **Steak & Cheese** **\$16.90**

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



# Sriracha & Honey Glazed Chicken Wings

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







# Italian Burrata with Figs

*Fresh Italian Burrata served with Tomato  
Concasse , Garden Herbs , Balsamic  
Reduction & Cherry Tomatoes*

# ASIAN

## RICE

### Nasi Goreng Kampung

\$12.90

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

\$13.90

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

\$18.90

Pacific Lump Crab Meat with Fresh Sea Prawns & Diced Carrots

### Nasi Goreng Pattaya

\$12.90

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

### Nasi Goreng Ayam Kunyit

\$10.90

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

### Nasi Goreng Ayam

\$12.90

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

### Sliced Ribeye with Thai Basil

\$15.90

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

### Scallop Fried Rice with XO Sambal

\$18.90

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

## BRIYANI

*Served with Pakistani Basmati Rice , Dried Fruit Achar  
South Indian Dahl & Papadoms*

### Tandoori Chicken Masala

\$13.90

Braised Tandoori Chicken Leg with Spiced Onion & Tomato Masala

### Boneless Leg of Lamb

\$15.90

Braised Boneless Leg of Lamb marinated with Mustard Seed Oil and Greek Yughurt

### Australian Barramundi

\$19.90

Ocean Farmed Barramundi with Funereek Mustard Seed in South India Curry

## NOODLES

### Penang Char Kway Teow

\$12.90

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

\$15.90

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

### Belacan Bee Hoon Goreng

\$10.90

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

### Fried Hor Fun with Sliced Ribeye

\$15.90

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

### Mee Goreng Pattaya

\$12.90

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

### Hokkien Prawn Mee

\$14.90

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

### Seafood Hor Fun with Cod Fish

\$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

\$18.90

Pacific Lump Crab with Salted Bean Sambal

### Cod Fish Noodles with Bok Choy

\$19.90

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

### Dry Laksa Siglap with Tiger Prawns

\$19.90

A highly contested member of the Laksa family , the Laksa Siglap also known as Laksa Johor is made with a base of Spanish Mackerel.

With origins dating back to the 19th century, our updated version is served dry with Mee Tai Mak, 6 min egg & Salmon Roe.



# Dry Laksa Siglap with Tiger Prawns

*Inspired by Laksa Johor, this dry version is served with Udon Styled Rice Noodles*





# The "Angus Royale"

*Melted Cheddar Cheese in a Brioche Bun  
Based with Caramelized Onions & Garlic Aioli.  
Topped with a Fried Egg*



# MEDITERRANEAN

## PASTAS

### Seafood Aglio Olio

\$23.90

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

### Linguine Al Funghi

\$17.90

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

### Aleppo Pesto with Shish Tawook

\$22.90

Fresh Coriander Pesto with Aleppo Peppers.  
Served with Linguine & Charred Lime

### Cappellini ai Frutti di Mare

\$25.90

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

### Spaghetti Frizzante in una Padella

\$42.90

Pan Fried Sea Bream 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"

\$20.90

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

\$23.90

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

### Southern Fried Chicken

\$17.90

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

### Sriracha & Honey Glazed

\$17.90

### Grilled Chicken

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

## FROM THE FRYER

### Classic Fish & Chips

\$21.90

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

### Southern Fried Spatchcock & Buttermilk Waffles

\$25.90

Deboned locally sourced fresh spring chicken , deepfried and served with buttermilk waffles & a Maple , Tabasco & Cookie Butter Gravy



# Seafood Aglio Olio

*Fresh Tiger Prawns , Spanish Blue Mussels ,  
Sliced St Pierre Fillets with Virgin Olive Oil,  
Fresh Herbs & Peperoncino*







# Aleppo Pesto & Shish Tawook

*Fresh Coriander Pesto with Aleppo Peppers.  
Served with Liguine & Charred Lime*



# Morrocan Roast Chicken

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





# FROM THE GRILL

## Morrocan Roast Chicken

\$23.90

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

## Shish Kebab

\$26.90

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

## Grilled Sea Bream with Creamed Tuscan Kale

\$32.90

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

## Bangers & Mash

\$20.90

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

## Frenched Rack of Lamb

\$36.90

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

## MIXED GRILL ( Serves 3-4 )

### Morrocan Grill

\$82.90

Frenched Rack of Lamb , "O" Connor Aged Black Angus & Shish Tawook  
Served with Roasted Potatoes , Grilled Organic Carrots & Morrocan Stew

### Lebanese Grill

\$72.90

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



# Truffle Fries

*Shoestring Fries in Truffle Oil & Topped with  
Parmesan Cheese . Served with Truffle Mayonnaise*



# LITTLE DINERS ( Suitable for kids aged 3 - 12 )

<b>Little Mermaid</b>	<b>\$11.90</b>
St Pierre Fillet in Panko Breadcrumbs with Melted Cheddar. Caper Tartare Sauce	
<b>Bolognaise with Spaghetti</b>	<b>\$10.90</b>
Minced Black Angus Chuck Tender with Carrots in a Tomato Stew	
<b>Prawn Aglio Olio.</b>	<b>\$14.90</b>
Fresh Prawns with Garlic & Extra Virgin Olive Oil	
<b>Classic Cheese Burger</b>	<b>\$15.90</b>
Grilled Angus Beef Pattie in a Sesame Brioche Bun with Ketchup, Melted Cheddar & French Fries	
<b>Crispy Chicken Burger</b>	<b>\$13.90</b>
Deep Fried Chicken Thigh Fillets in Sesame Brioche Bun with Kewpie Mayo & French Fries	
<b>Grilled Fish Fillets with Creamy Mashed Potatos</b>	<b>\$11.90</b>
St Pierre Fillets Grilled and Served with Creamy Mash with Gravy	
<b>Egg Fried Rice</b>	<b>\$10.90</b>
Japanese Short Grain Rice Wok fried with Egg, Minced Carrots & Diced Prawns	

## ARTISANAL DESSERTS

<b>Italian Gelato ( Single Scoop )</b>	<b>\$5.90</b>
<b>( Double Scoop )</b>	<b>\$9.90</b>

<b>Italian Gelato with Homemade Ice Cream Cone ( Single Scoop )</b>	<b>\$7.90</b>
<b>( Double Scoop )</b>	<b>\$11.90</b>

<b>Caramel Sundae</b>	<b>\$17.90</b>
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Salted Caramel , Mocha Biscotti & Premium Vanilla with caramelized bananas , caramel wafers & caramel biscuits  
Monin caramel sauce & caramelized cookie butter.

<b>Lavender Crème Brulee</b>	<b>\$12.90</b>
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Classic Crème Brulee infused with Dried French Lavender.

<b>Mediterranean Apple Crumble</b>	<b>\$11.90</b>
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Caramelized Granny Smith Apples & Peaches in Cinnamon with Almond Crumble & Choice of Italian Gelato

<b>Biscoff Brownie</b>	<b>\$13.90</b>
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70% Dark Chocolate with Caramelized Cookie Butter  
Chocolate Flakes & Choice of Italian Gelato

## BELGIAN WAFFLES

<b>Skippy's Sandwich</b>	<b>\$18.90</b>
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Skippy Peanut Butter Waffle with Hazelnut Rocher Gelato

<b>Cocoa Colony</b>	<b>\$18.90</b>
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Rocky Road with Chocolate Shavings & Fresh Berries

<b>Salted Caramel</b>	<b>\$17.90</b>
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Salted Caramel with Apple Cinnamon, Hazelnuts and Almond

<b>Cookie Butter</b>	<b>\$18.90</b>
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Biscoff Spread with Caramel Wafers & Cookie Butter Biscuits

<b>Plain Waffle</b>	<b>\$7.90</b>
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with Single Scoop Gelato	<b>\$12.90</b>
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with Double Scoop Gelato	<b>\$16.90</b>
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# Skippy's Sandwich

*Belgian Waffles with Peanut Butter &  
Caramalized Bananas. Hazelnut Rocher Gelato*



# BEVERAGES

## Espresso Bar

Espresso	\$4.90
Long Black	\$5.90
Piccolo Latte	\$5.90
Flat White	\$6.90
Cappucino	\$6.90
Macchiato	\$5.90
Café Latte	\$6.90
Matcha Green Tea Latte	\$6.90
Mocha	\$6.90
Hot Chocolate	\$6.90
Iced Cappucino	\$7.90
Iced Café Latte	\$7.90
Iced Americano	\$6.90
Iced Mocha	\$7.90
Iced Matcha Latte	\$7.90
Iced Chocolate	\$7.90

## Artisanal Tea

Earl Grey	\$6.50
English Breakfast	\$6.50
Chamomile Citron	\$6.50
Jasmine Green	\$6.50
Moroccan Mint	\$6.50
Ginger Lemongrass	\$6.50
Tea in a Pot	\$7.50
Iced Earl Grey	\$7.20
Iced Yuzu Black Tea	\$7.20
Iced Ginger & Lemongrass	\$7.20
Iced Moroccan Mint	\$7.20
Iced Jasmine Green Tea	\$7.20

## 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	\$6.20
Green Apple	\$6.20
Orange, Ginger & Honey	\$6.90
Carrot & Orange	\$6.90
Lime, Ginger & Honey	\$6.90
Strawberry , Rasberry & Yoghurt	\$7.90
Orange, Banana & Honey	\$6.90
Yuzu , Banana & Honey	\$7.90
Banana, Yoghurt & Honey	\$7.90
Starfruit & Green Apple	\$6.90
Watermelon & Mint	\$6.90
Pineapple & Ginger & Lemon	\$6.90
Tomato , Celery & Carrot	\$6.90

**UPSIZE TO GRANDE / CARAFE Add \$4.90**

## 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	\$5.90
Longan Frosty	\$5.90
Iced Teh "O" Limau	\$5.20
Iced Limau	\$4.20
Iced Teh Tarek	\$4.90
Iced Kopi Tarek	\$4.90
Milo Dinosaur	\$5.20
Horlicks Dinosaur	\$5.20
Milo Dinosaur with Italian Gelato	\$8.90
Horlicks Dinosaur with Italian Gelato	\$8.90
Rootbeer Float	\$7.90

**UPSIZE TO GRANDE Add \$3.90**