

Hummus with Labneh & Olives

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



MENU

SHARING PLATES

Hummus with Labneh & Olives \$11.90

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 \$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 with Mesclun Salad in Truffle Vinaigrette. Roasted Pumpkin with Hummus

Add : Tiger Prawns \$8.90

WRAPZ

Roast Lamb \$13.90

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

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 \$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 \$14.90

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

Scallop Fried Rice with XO Sambal \$16.90

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 \$12.90

Brasied Tandoori Chicken Leg with Spiced Onion & Tomato Masala

Boneless Leg of Lamb \$14.90

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

Australian Barramundi \$18.90

Ocean Farmed Barramundi with Funereek Mustard Seed in South India Curry

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 \$14.90

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

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 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 \$17.90

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

Dry Laksa Siglap with Tiger Prawns \$18.90

A highly contested member of the Laksa family , the Laksa Siglap also known as Laksa Johor is made with a base of Spanish Mackerel & an Udon styled rice noodles called Laksa Cap Noodles. With origins dating back to the 19th century, our updated version is served dry with a 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*



Seafood Aglio Olio

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



MEDITERRANEAN

PASTAS

Seafood Aglio Olio

\$21.90

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

Aleppo Pesto with Shish Tawook

\$21.90

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

Cappellini ai Frutti di Mare

\$23.90

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

Spaghetti Frizzante in una Padella

\$38.90

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"

\$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

\$19.90

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

\$23.90

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



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

Moroccan Roast Chicken

\$21.90

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 Sea Bream with Creamed Tuscan Kale

\$28.90

180gms of Mediterranean Sea Bream, 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 (Serves 3-4)

Moroccan Grill

\$78.90

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

Lebanese Grill

\$68.90

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)

Little Mermaid	\$9.90
St Pierre Fillet in Panko Breadcrumbs with Melted Cheddar. Caper Tartare Sauce	
Bolognaise with Spaghetti	\$9.90
Minced Black Angus Chuck Tender with Carrots in a Tomato Stew	
Prawn Aglio Olio.	\$13.90
Fresh Prawns with Garlic & Extra Virgin Olive Oil	
Classic Cheese Burger	\$13.90
Grilled Angus Beef Pattie in a Sesame Brioche Bun with Ketchup, Melted Cheddar & French Fries	
Crispy Chicken Burger	\$12.90
Deep Fried Chicken Thigh Fillets in Sesame Brioche Bun with Kewpie Mayo & 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 (Single Scoop)	\$6.90
(Double Scoop)	\$10.90
Caramel Sundae	\$16.90
Salted Caramel , Mocha Biscotti & Premium Vanilla with caramelized bananas , caramel wafers & caramel biscuits Monin caramel sauce & caramelized cookie butter.	
Lavender Crème Brulee	\$10.90
Classic Crème Brulee infused with Dried French Lavender.	
Mediterranean Apple Crumble	\$9.90
Caramelized Granny Smith Apples & Peaches in Cinnamon with Almond Crumble & Choice of Italian Gelato	
Biscoff Brownie	\$12.90
70% Dark Chocolate with Caramelized Cookie Butter Chocolate Flakes & Choice of Italian Gelato	

BELGIAN WAFFLES

Skippy's Sandwich	\$16.90
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	
Cookie Butter	\$16.90
Biscoff Spread with Caramel Wafers & Cookie Butter Biscuits	
Plain Waffle	\$6.90
with Single Scoop Gelato	\$10.90
with Double Scoop Gelato	\$13.90

Skippy's Sandwich

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



BEVERAGES

Espresso Bar

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

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