

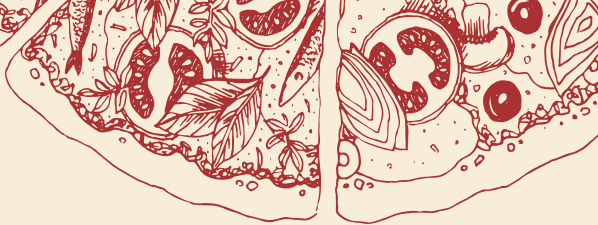
STARTERS

SOUP OF THE DAY <i>Ask your server for today's soup with toasted garlic bread.</i>	30.00
GARLIC BREAD 4 slices of ciabatta grilled with garlic butter. V D	18.00
POPCORN CHICKEN In spiced batter with Faya Haus sauce.	44.00
KAUKAU & PUMPKIN CEVICHE With coconut cream, lime juice, and guacamole. V GF	42.00
STICKY BARBECUE BUFFALO WINGS Chicken wings tossed in BBQ sauce.	44.00
SALT & PEPPER SQUID With garlic aioli dip. D	44.00
FINGER LICKING FIVE SPICE PRAWNS With green coconut sauce.	47.00

SALADS & BURGERS

<i>All Burgers, sandwiches, and wraps are served with fries</i>	
LEBANESE ROAST VEGETABLE SALAD Pulled lamb, hummus, garlic pita, and yoghurt dressing. D	54.00
CLASSIC CAESAR SALAD With chicken, cos lettuce, bacon, parmesan, and poached egg. P D	55.00
POKE BOWL Marinated reef fish, tomato, avocado, brown rice, and black beans with Thai coconut dressing. GF	54.00
BURRITO BOWL Capsicum, Mexican seasoned corn, tomato salsa, avocado, quinoa, and cos lettuce with Mexican dressing. V GF	49.00
<i>With added 100g chicken breast</i>	10.00

BBQ BURGER Flame-grilled beef patty, Swiss cheese, fried onion ring, tomato relish, and BBQ sauce in a sesame bun. D	51.00
VEGI BURGER Grilled vegetable and chickpea patty, capsicum aloe, and feta in our tasty bun.	48.00
FRIED CHICKEN BURGER Crumbed chicken breast, cheese, lettuce, tomato, and mayonnaise in a brioche bun. D	51.00
FAYA HAUS STEAK SANDWICH Minute beef steak, caramelised onion, cheddar cheese, and BBQ sauce in a Cuban-style roll. D	51.00
CLASSIC CLUB SANDWICH Triple decker with grilled chicken, bacon, egg, tomato, and lettuce, served with mayonnaise and fries. P	52.00
CAJON CHICKEN WRAP Grilled chicken breast, cheddar, coleslaw, and lime chilli mayo in a toasted tortilla wrap. D	49.00



WOODFIRE PIZZAS

INSPIRED FROM ITALY: Napoli style pizza crust baked in our wood-fired oven.	
MARGHERITA Tomato sauce, mozzarella, and basil. V D	46.00
PIZZA BIANCA CON SALSICCIA e PATATE Thinly sliced potato, crumbled Italian sausage, rosemary, and drizzled olive oil. D P	60.00
 DIAVOLO Hot salami, garlic, olives, tomato sauce, and mozzarella. D P	60.00
PROSCIUTTO AND ROCKET Tomato sauce, shaved parmiggiano, and drizzled olive oil. D P	60.00
QUATTRO STAGIONI Four seasons: Each quarter includes one of the following—artichoke hearts, mushrooms, smoked leg ham, and black olives. D P	60.00
CAPRICCIOSA Pickled artichoke hearts, mushrooms, smoked leg ham, and black olives. D P	60.00
CALZONE Neapolitan sauce, smoked leg ham, mozzarella cheese, oregano, and drizzled olive oil. D P	60.00
INSPIRED FROM AROUND THE WORLD: Western-style pizza crust, baked in our wood-fired oven, served with zesty tomato sauce.	
GARLIC PIZZA with mozzarella. V D	39.00
VEGETARIAN Sliced capsicum, onion, zucchini, and eggplant on our house-made tomato sauce with mozzarella cheese. V D	55.00
PEPPERONI PIZZA Sliced pepperoni and mozzarella cheese on our zesty tomato sauce. P D	60.00
HAWAIIAN Smoked ham, pineapple, and mozzarella cheese. P D	60.00
BBQ CHICKEN Grilled chicken, capsicum, onion, mozzarella cheese, finished with BBQ sauce. D	60.00
MEAT LOVERS Salami, chicken, bacon, chorizo, mozzarella cheese, finished with BBQ sauce. P D	63.00

CHARCOAL GRILL

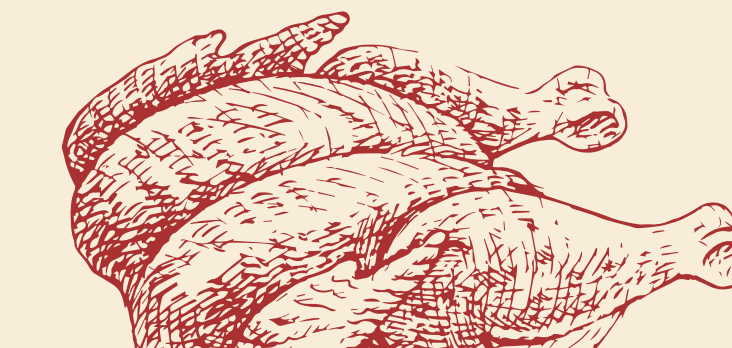
RIBEYE ON THE BONE STEAK (500G)	139.00
T-BONE STEAK (400G)	130.00
MEAT PLATTER FOR 4 PEOPLE 500g ribeye on the bone, 300g sirloin, 4 lamb chops, 300g wagyu steak, fries, mash, salad, and 3 sauces.	450.00
FILET MIGNON Wrapped in bacon. (250g) P	125.00
NEW YORK CUT SIRLOIN (300G)	120.00
PORK CHOP (400G)	98.00
LAMB CHOPS (4PC)	110.00
<i>All grill dishes are served with steamed vegetables and mashed potato or fries and salad.</i>	

CHOOSE YOUR SAUCE:
Our BBQ, Red Wine Jus, Mushroom, or Peppercorn.

CLASSICS SELECTION

SPAGHETTI BOLOGNAISE Parmesan cheese, served with a garden salad. D	56.00
CHICKEN SCHNITZEL Crumbed chicken breast, with fries, market salad, and red wine sauce.	56.00
FISH OF THE DAY Dill potatoes or jasmine rice, wilted local greens, and smoky paprika sauce. D	59.00
FISH AND CHIPS Beer-battered fish, coleslaw, fries, and house-made tartar sauce.	56.00
HALF ROAST CHICKEN With fries, farmer's salad, and mushroom sauce.	75.00
ORIGINAL DELHI BUTTER CHICKEN With aromatic basmati rice and papadums. D	59.00
CRISP TARO & CARROT ROSTI Wilted Aibika, pumpkin cream, and toasted seeds. GF V	52.00

Please ask your server for our weekly meat and vegetarian specials.



SIDES

CHUNKY POTATO FRIES With aioli.	28.00
ROASTED ROOT VEGETABLES With rosemary.	28.00
STEAMED LOCAL GREENS With garlic.	28.00
MASHED POTATO D	28.00
GARDEN SALAD With tomatoes and cucumber.	22.00
JASMINE RICE	18.00

DESSERTS

QUEEN EMMA CHOCOLATE MOUSSE Tuille and toasted almond. D	31.00
CLASSIC NY CHEESECAKE With blueberry compote. D	31.00
HOT STICKY DATE PUDDING Palm sugar caramel and vanilla ice cream. D	31.00
FRUIT PLATTER Sliced seasonal fruit and fresh yoghurt. V GF	27.00
ICE CREAM 3 scoops of your choice: vanilla, strawberry, or chocolate. D	27.00
CHEESE BOARD Selection of three cheeses, raisin anise puree, fruits, nuts, and crackers. D N	58.00

DIETARY SYMBOLS

- V** Vegetarian
- GF** Gluten free
- P** Contains pork
- D** Contains dairy
- N** Contains nuts
- 🔥** Spicy

Please inform us of any dietary or allergy requirements. Some dishes contain nuts. Certain dishes can be modified to be gluten-free—ask your server for details.

