

BREAKFAST



A WHOLESOME START

Choice of 3: Strawberry, Marmalade, Honey, Peanut

Choice of 1: Butter (salted/unsalted) or Vegetable

Fat Spread

Mixed Berry Compote	5	Eggs on Toast Choice of eggs: Fried, Poached, Scrambled, Boiled or	12
Yoghurt	5	Omelette* (Regular/All-White) *Additional charges of \$2 for omelette applies.	
Natural unsweetened low-fat yoghurt or fruit- flavoured yoghurt		Select any 2 condiments: Mushroom, Onion, Capsicum, Tomato, Cheese, or Chicken Ham	
Cereal	8	Choice of 1: White Toast or Wholemeal Toast	
Cereal: A selection of All-Bran Sugar-Free, Coco Crunch, Cornflakes or Muesli Milk: A selection of Full-Cream or Skimmed or Soy Milk		Belgian Waffle Served with Maple Syrup and Mixed Berry compote	13
Buttermilk Pancake Served with Maple Syrup and Mixed Berry compote	10	Vegetable Fried Rice Wok Fried Rice with Egg and Vegetable	14
Fresh Fruit Platter Sliced fruit assortment of Watermelon, Pineapple, Dragon Fruit and Mango	10	Plain Porridge with Condiments Served with Chicken Floss, Braised Peanuts, Pickled Lettuce and Olive Pickled Green Mustard	14
Bakery Basket	10	Cheese Board Selection	18
Choice of 3: White Toast, Wholemeal Toast, Sourdough, Baguette, Bavarian Dark Rye, Au Pain Chocolate, Muffin (Vanilla/Chocolate) or Danish Pastry	.3	Selection of Cold Cuts Honey Glazed Chicken Ham, Beef Pastrami, Spicy Chorizo	18
Choose your spread		200 400. 41111, 00109 01101120	

BREAKFAST



22

28

FROM THE GRIDDLE

All-Day Breakfast Set

Choice of eggs: Fried, Poached, Scrambled, Boiled, Omelette (Regular/All-White)

Select any 2 condiments for Omelette: Mushroom, Onion, Capsicum, Tomato, Cheese or Chicken Ham Choice of 2: Chicken Sausage, Pork Sausage or Pork Bacon

Choice of 1: Grilled Tomato, Sautéed Mushroom, Hash Browns or Baked Beans

Continental Breakfast Set

Choice of 3: Croissant, Au Pain Chocolate, Baguette, Sourdough, Bavarian Dark Rye, White Toast, Wholemeal Toast, Muffin or Blueberry Danish

Choose your spread

Choice of 3: Strawberry, Marmalade, Honey, Peanut Butter or Nutella

Choice of 1: Butter (Salted/Unsalted) or Vegetable Fat Spread

Choice of 1: Sliced Seasonal Fruit, Natural Yoghurt or Fruit-Flavoured Yoghurt

Choice of 1: Juice (Orange/Apple), Coffee or Tea

16 Indian Breakfast Set

Masala Chai

20

Idli (3 pieces) or Vada (5 pieces) Served with Sambar and Chutney

Choice of 1: Sliced Seasonal Fruit, Natural Yoghurt or Fruit-Flavoured Yoghurt
Choice of 1: Juice (Orange/Apple), Coffee, Tea or

American Breakfast Set

Served with Grilled Tomatoes, Sautéed Mushrooms, Baked Beans and Hash Browns

Choice of eggs: Fried, Poached, Scrambled, Boiled or Omelette (Regular/All-White)

Select any 2 condiments for Omelette: Mushroom, Onion, Capsicum, Tomato, Cheese or Chicken Ham Choice of 2: Chicken Sausage, Pork Sausage or Bacon

Choice of 1: Sliced Seasonal Fruit, Natural Yoghurt or Fruit-Flavoured Yoghurt

Choice of 1: Juice (Orange/Apple), Coffee or Tea

ALL-DAY DINING

14

16

14



SALADS

Garden Green Salad Mixed Lettuce completed with Japanese Cucumbers, Cherry Tomatoes, Red Onions and Olives served with Roasted Sesame Dressing

Caesar Salad

Romaine Heart completed with Bacon Bits, Boiled Egg, Garlic Croutons, Shaved Parmesan Cheese and homemade Caesar Dressing

Classic Caesar	16
Grilled Chicken	18
Grilled Prawns	22

Superfood Salad

Fresh Kale mixed with Poached Pears, Grilled Pumpkins, Pumpkin Seeds, Walnuts and Crumbled Goat Cheese served with Yoghurt Ranch Dressing

SOUPS

Cream of Mushroom Soup

Rich and fragrant Wild Mushroom Soup served with Grissini

APPETISERS & LIGHT BITES

Potato Wedges with Sour Cream 12 Fried Potato Wedges served with Sour Cream on the side **Truffle and Parmesan Fries** 14 Crispy Potato Fries tossed with Truffle Oil and Parmesan Paneer Tikka 14 6 pieces of Paneer served with Mint Chutney and Lemon **Grilled Chicken Wrap** 16 Grilled Cajun Marinated Chicken, Lettuce, Tomatoes, Red Onions and Sriracha Aioli wrapped in Wholewheat

Tortilla. Served with Fries.

ALL-DAY DINING



26

WESTERN

Pickles and Fries.

with Fries.

Classic Wagyu Beef Burger

200g Wagyu Beef Patty served on a Toasted Brioche Bun paired with Lettuce, Tomatoes, Red Onions, Cheddar Cheese and Mustard Sriracha Aioli. Served

18 **Fish and Chips Dal Tadka** 18 Deep-Fried Kingfish served with Fries and Indian Lentils with Cumin, Onions, Garlic and homemade Tartare Sauce Tomatoes finished with Ghee Chana Masala 18 **Falafel Pocket** 20 Chickpeas Curry made of Green Chillis, Chana Deep-Fried Falafel served in a Pita Bread with Fresh Masala and Garam Masala Salad, Red Onions, Tahini and Harissa sauce. Served with Green Salad. **Makhani Gravy** Punjabi dish made of Tomatoes, Cashew Nut, Spaghetti Bolognese 22 Kasoori Methi and Cream Slow-cooked Italian Meat Sauce made with Minced Beef, Carrots, Celeries, Onion and Tomatoes served with Paneer 22 Parmesan Cheese Chicken 24 Ham and Cheese Toast 24 **Masala Gravy** Toasted Sourdough Bread with Cheddar, Mozzarella Cooked with Indian Aromatic Spices Cheese, and Honey Pork Ham. Served with Fries. 24 Prawn 24 Chicken 24 26 Classic Chicken Club Sandwich Mutton Grilled Cajun marinated Chicken paired with Bacon, Fried Egg, Cheddar Cheese, Lettuce, **Palak Gravy** Tomatoes and Garlic Aioli. Served with Fries. Slow-cooked with Spinach Paste and Aromatic **Indian Spices BBQ Pork Rib** 28 Aloo 18 48-Hour Spices marinated Pork Rib with Paneer 22 homemade BBQ Sauce. Served with Fried Dill

Mutton

30

INDIAN

ALL-DAY DINING



SIDES

Steamed Jasmine Rice 2 **Steamed Basmati Rice** 2 **Plain Naan** 5 **Garlic Naan** 5 **Garden Salad** 6 **Garlic Butter Broccoli** 6 Sautéed Vegetable 6 **French Fries** 7

DESSERTS

Fresh Fruit Platter Assortment of Freshly Cut Fruits	12
Ice Cream Selection of two scoops: Vanilla, Chocolate, Strawberry or Coconut Ice Cream. Served on top of	12
Vanilla Crumble and Whipped Cream Cake of the day	12

LATE NIGHT



APPETISERS

Classic French Fries Additional \$2 for Truffle Parmesan	12	Fried Rice with Vegetable Wok-Fried Rice with Eggs, Assorted Vegetables and Spring Onion
Eggs on Toast Choice of eggs: Fried, Poached, Scrambled, Boiled or Omelette* (Regular/All-White) *Additional charges of \$2 for omelette applies.	12	Vegetarian Chicken Prawn
Select any 2 condiments: Mushroom, Onion, Capsicum, Tomato, Cheese, or Chicken Ham Choice of 1: White Toast or Wholemeal Toast		Falafel Wrap Deep-Fried Falafel served in Wholewheat Tortilla Wrap with Fresh Salad, Red Onions, Tahini and Harissa sauce. Served with Green Salad
Popcorn Chicken Caesar Salad Romaine Heart completed with Bacon Bits, Boiled	14	Spaghetti Bolognese Slow-cooked Italian Meat Sauce made with Minced Beef, Carrots, Celeries, Onion, Tomatoes served with Parmesan Cheese
Egg, Garlic Croutons, Shaved Parmesan Cheese and homemade Caesar Dressing Classic Caesar Grilled Chicken Grilled Prawns	16 18 22	Ham & Cheese Toast Toasted Sourdough Bread with Cheddar, Mozzarella Cheese, and Honey Pork Ham. Served with Fries. Classic Chicken Club Sandwich
DESSERTS		Grilled Cajun marinated Chicken paired with Bacon, Fried Egg, Cheddar Cheese, Lettuce, Tomatoes and Garlic Aioli. Served with Fries.
Fresh Fruit Platter Assortment of Freshly Cut Fruits	10	Classic Wagyu Beef Burger 200g Wagyu Beef Patty served on a Toasted Brioche Bun paired with Lettuce, Tomatoes, Red Onions,
Ice Cream Selection of two scoops: Vanilla, Chocolate, Strawberry or Coconut Ice Cream. Served on top of Vanilla Crumble and Whipped Cream	12	Cheddar Cheese and Mustard Sriracha Aioli. Served with Fries.
Cake of the day	12	

MAINS

BEVERAGES



ALCOHOLIC

Beer	Half Pint	Pint	Per Bottle
Tiger Draught	12	16	
Heineken Draught	12	16	
Corona			12
Chang			12
Guinness Draught		17	
Erdinger Weiss		17	
White Wine	Pe	r Glass	Per Bottle
White Wine Gayda T'Air d'Oc Sauvignon Blar 2022, France		er Glass 14	Per Bottle 65
Gayda T'Air d'Oc Sauvignon Blar	nc,	. 0.000	
Gayda T'Air d'Oc Sauvignon Blar 2022, France Oxford Landing Chardonnay, 20	nc, 23,	14	65

Red Wine Gayda T'Air d'Oc Syrah, 2022, France	Per Glass 14	Per Bottle 65
Tyrrell's Old Winery Shiraz Australia Hunter Valley 2021	15	72
Terrazas Reserva, Cabernet Sauvignon, 2021, Mendoza, Argentina		78
Yalumba Pinot Noir Y Series 2021 South Australia		80
Prosecco and	Per Glass	Per Bottle
Sparkling Wine	1 61 61433	i ei Bottie
Belstar Prosecco Bisol DOC, Non – Vintage, Italy	14	70
Bisol Belstar Cuvee Rose, Non – Vintage Italy	16	70
Champagne Laurent-Perrier Brut La Cuvée, France	Per Glass	Per Bottle 188



SCAN FOR NUTRITION INFO



Nutri-Grade is based on default preparation (before addition of ice).

BEVERAGES



5

5

8

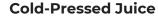
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NON-ALCOHOLIC

Coffee Espresso (A) 0%	4.50	Soft Drink Selection of Coke, Coke Light, Coke Zero, Sprite,
Double Espresso (A) 0%	5	Ginger Ale, Soda Water, Tonic Water, Bitter Lemon
Black Coffee (A) 0%	6	Chilled Juices
Decaffeinated Coffee A 0%	6	Apple 8% Pink Guava 7% Tomato 7%
Café Latte (1942)	6	Orange $()$ Pineapple $()$ Mango $()$ 9% $()$ Orange $()$ Pineapple $()$ Orange $()$ Oran
Cappuccino (2%)	6	Fresh Juice
Iced Coffee (1987)	8	Lime A1% Watermelon A1% Lemon A1%
Iced Blended Coffee 3%	8	Orange A 1% Pineapple A 1%
Tea Masala Chai D 2%	7	Milk Full cream, Skimmed or Unsweetened Soya
Selection of English Breakfast, Earl Grey, Chamomile, Jasmine Green Tea, Rose with French Vanilla, or Peppermint	A 0% 7	Milk Shakes Strawberry D % Chocolate D 10% Vanilla D 9%
Still / Sparkling Water Selection of Acqua Panna (Still) or San Pellegrino (Sparkling)	7	Chocolate Hot or Iced (12%) Ice-Blended Chocolate (110%)



10

All Things Good (A) 0%

180ml cold-pressed juice with Turmeric, Ginger, Pineapple and Green Apple

Beat the Heat (3%)



180ml cold-pressed juice with Orange, Beetroot, Carrot and Pineapple

Kale Me Up



180ml cold-pressed juice with Kale, Cucumber, Celery, Green Apple and Lemon



SCAN FOR NUTRITION INFO



Nutri-Grade is based on default preparation (before addition of ice).

Nutrition Information Panel

Apple Juice (Chilled) (8%)



Enorgy	25.0	koal
Energy	25.0	KCai
Protein	0.0	g
Fat	0.0	g
Saturated Fat	0.0	g
Carbohydrate	14.0	g
Total Sugars	14.0	g

Tomato Juice (Chilled)



Energy	20.0 kca
Protein	1.0 g
Fat	0.0 g
Saturated Fat	0.09
Carbohydrate	0.0 g
Total Sugars	0.09

Pink Guava (Chilled)



24.0	kcal
0.0	g
0.0	g
0.0	g
24.0	g
27.0	g
	0.0 0.0 0.0 24.0

Pineapple (Chilled)



Energy	26.0 kcal
Protein	0.0 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	26.0 g
Total Sugars	29.0 g

Orange Juice (Chilled)



Energy	27.0 kcal
Protein	0.9 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	11.5 g
Total Sugars	15.0 g

Mango Juice (Chilled)



Energy	25 kcal
Protein	0.4 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	30.0 g
Total Sugars	33.0 g

Watermelon (Fresh)



Energy	19 kcal
Protein	0.2 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	22.0 g
Total Sugars	18.0 g

Lemon juice (Fresh)



Energy	22 kcal
Protein	0.4 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	0.0 g
Total Sugars	0.0 a

Lime Juice (Fresh)



Energy	22 kcal
Protein	0.4 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	8.0 g
Total Sugars	4.1 g

Orange juice (Fresh)



Energy	44 kcal
Protein	0.3 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	10.0 g
Total Sugars	8.0 g

Pineapple (Fresh)



Energy	60 kca
Protein	0.0 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	16.0 g
Total Sugars	25.0 g



Nutrition Information Panel

Kale Me Up



Energy	44 kcal
Protein	0.7 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	15.0 g
Total Sugars	26.0 g

All Things Good



Energy	44 kcal
Protein	0.7 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	0.9 g
Total Sugars	20.0 g

Beat The Heat



Energy	42 kca
Protein	0.4 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	10.0 g
Total Sugars	26.0 g

Vanilla Milkshake



Energy	115 kcal
Protein	2.9 g
Fat	0.0 g
Saturated Fat	7.1 g
Carbohydrate	56.0 g
Total Sugars	60.0 g

Strawberry Milkshake



Energy	115 kcal
Protein	2.0 g
Fat	0.0 g
Saturated Fat	7.1 g
Carbohydrate	56.0 g
Total Sugars	60.0 g

Chocolate Milkshake



Energy	240 kcal
Protein	4.0 g
Fat	0.0 g
Saturated Fat	6.0 g
Carbohydrate	52.5 g
Total Sugars	70.0 g

Milk



Energy	0.8 kcal
Protein	0.1 g
Fat	0.0 9
Saturated Fat	0.0 9
Carbohydrate	5.0 9
Total Sugars	13.0 9

Chocolate (Hot/Cold)



Energy	99.4 kcal
Protein	3.2 g
Fat	0.0 g
Saturated Fat	6.6 g
Carbohydrate	11.0 g
Total Sugars	24.0 g

Ice Blended Chocolate



Energy	99.4 kca
Protein	3.2 g
Fat	0.0 g
Saturated Fat	6.6 g
Carbohydrate	42.0 g
Total Sugars	53.0 g

Double Espresso



Energy	24.0 kcal
Protein	2.0 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	3.4 g
Total Sugars	0.0 g

Black Coffee



Energy	2.0 kca
Protein	0.3 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	0.0 g
Total Sugars	0.0 a

Espresso



Energy	12.0 kcal
Protein	1.0 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	1.7 g
Total Sugars	0.0 g



Nutrition Information Panel

Cafe Latte



Energy	44.6 kca
Protein	2.4 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	12.0 g
Total Sugars	18.0 g

Cappuccino



Energy	34.6 kca
Protein	1.9 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	12.0 g
Total Sugars	12.0 g

Decaffeinated Coffee



Energy	2.0 kcal
Protein	0.3 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	0.0 g
Total Sugars	0.0 g

Iced Coffee



Energy	44.6	kca
Protein	2.4	g
Fat	0.0	g
Saturated Fat	0.0	g
Carbohydrate	0.0	g
Total Sugars	0.0	g

Iced Blended Coffee

ed	Coffe	ee (C	3% sugar

Energy	44.6 kca
Protein	2.4 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	12.0 g
Total Sugars	0.0 g

English Breakfast



Energy	0.8 kcal
Protein	0.1 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	0.0 g
Total Sugars	0.0 g

Chamomile



Energy	0.7 kca
Protein	0.1g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	0.0 g
Total Sugars	0.0 g

Jasmine Green Tea



Energy	0.7 kcal
Protein	0.1 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	0.0 g
Total Sugars	0.0 g

Earl Grey



Energy	0.8 kcal
Protein	0.1 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	0.0 g
Total Sugars	0.0 a

Peppermint



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F	0.0.1	
Energy	0.8 l	cai
Protein	0.1	9
Fat	0.0	9
Saturated Fat	0.0	9
Carbohydrate	0.0	9
Total Sugars	0.0	a

Rose with French Vanilla



Energy	0.7 kc
Protein	0.1 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	0.0 g
Total Sugars	0.0 g

Masala Chai



Energy	32.2 kcal
Protein	1.8 g
Fat	0.0 g
Saturated Fat	0.0 g
Carbohydrate	12.2 g
Total Sugars	16.0 g