

ALL - DAY BREAKFAST

UNTIL 3 PM



BIG BREAKFAST 28

EGGS OF YOUR CHOICE, BACON, CHEESY KRANSKY, MUSHROOM, SPINACH, CROQUETTE, TOMATO ON TOASTED SOURDOUGH

EGGS OF YOUR CHOICE 13.5

SCRAMBLED/FRIED / POACHED ON TOASTED SOURDOUGH

EGG AND BACON ROLL 16

FRIED EGGS, BACON, SWISS CHEESE, AIOLI, TOMATO RELISH, BALSAMIC ONION, TOASTED TURKISH BREAD

HAM & CHEESE CROISSANT 11.5

WITH AIOLI

• ADD FRESH TOMATO 2.5

CHICKEN AVO ON TURKISH BREAD 16 🌶️

PULLED CHICKEN, AVOCADO, LETTUCE, SWISS CHEESE, AIOLI, RED ONION, SWEET AND SPICY CHILLI SAUCE

KID'S BREAKFAST

KIDS EGG AND BACON 11

FRIED EGG AND BACON ON TOASTED SOURDOUGH

KIDS NUTELLA CROISSANT 11

TOASTED CROISSANT WITH NUTELLA JAM AND STRAWBERRY

ALTERATIONS OF THE MENU ITEMS MAY APPLY EXTRA CHARGES. ALTHOUGH EVERY CARE IS TAKEN WHEN PREPARING GLUTEN-FREE OR NUT-FREE MEALS, WE CANNOT CLAIM TO BE A 100% GLUTEN-FREE OR NUT-FREE KITCHEN.

WE DO USE WHEAT PRODUCTS, HENCE OUR MEALS MAY CONTAIN TRACES OF GLUTEN.

GF = GLUTEN-FREE V = VEGETARIAN 🌶️ MILD TO SPICY

SMASHED AVOCADO [V] 22

CHERRY TOMATOES, HALLOUMI, PEPITAS, MINT, AND POACHED EGGS ON TOASTED SOURDOUGH

ASIAN PRAWN OMELETTE 22 🌶️

TIGER PRAWN, CHILI OIL, SPRING ONION, CORIANDER, SHALLOTS, AND SRIRACHA MAYO ON TOASTED SOURDOUGH

TOASTED SOURDOUGH 9

STRAWBERRY JAM/VEGEMITE/PEANUT BUTTER

BANANA BREAD 9

PULLED CHICKEN BENEDICT 26.5

ONIGIRI, PULLED CHICKEN TERIYAKI, POACHED EGGS WITH YUZU HOLLANDAISE AND FRIED SEAWEED

ALMOND CROISSANT 10

MUFFIN 6

CHOCOLATE / BLUEBERRY

EXTRAS

GLUTEN-FREE BREAD 2.5

EGG [FRIED/POACHED] 2.5 | [SCRAMBLED] 4.5

SAUTÉED SPINACH | TOMATO 3

MUSHROOM 4.5 | CROQUETTE [2P] 4.5

HALLOUMI | AVOCADO 5.5

BACON | CHEESY KRANSKY 6.5

ENTREE

FROM 11 AM

**GARLIC AND CHEESE
BREAD [V] 10**



**FRIED CHICKEN BITES
[5P] 16**
WITH SESAME SAUCE



**CHICKEN SATAY [4S]
[GF] 16.5**
WITH PEANUT SAUCE



THAI FISH CAKE [4P] 13.5
WITH THAI SWEET CHILI
SAUCE, CUCUMBER, AND RED
ONION

**MUSHROOM BRUSCHETTA [GF, V]
16.5**

ONION, TOMATO, BASIL, FETA, BALSAMIC
SAUCE

**HOMEMADE VEGETARIAN
SPRING ROLL [2P] [V] 6.5**

WITH THAI SWEET CHILLI SAUCE

**MISO EGGPLANT [GF, VEGAN]
16**

GRILLED EGGPLANT TOPPED WITH
JAPANESE MISO SAUCE

**SESAME PRAWN TOAST [4P]
15.5**

WITH THAI SWEET CHILI SAUCE

MOZZARELLA STICKS [6P] 12

WITH SPICY MARINARA SAUCE

CORN CHEESE [GF] 11

PRAWN CRACKERS 5

**ROTI WITH PEANUT
SAUCE [V] 6**



SALAD

CHICKEN & PEANUT SALAD [GF] 26

SHREDDED CHICKEN, TEMPEH, CABBAGE, CARROT, RED
ONION, BEAN SHOOT, FRIED SHALLOT, PEANUT
SAUCE

WARM BRUNCH SALAD [GF OPTION] 23

• **ADD GRILLED LAMB 6.5**

ROASTED SPICED CAULIFLOWER, FIELD MUSHROOM,
TOMATO, AVOCADO, FRIED CHEESE STICKS, ENOKI,
PUMPKIN PUREE, SESAME SOY DRESSING

GRILLED BEEF SALAD [GF] 26

MIXED SALAD, ASIAN HERBS, CARROT, TOMATO, RED
ONION, CUCUMBER, THAI DRESSING AND BROWN
RICE PUFF1



**LEMON PEPPER
CALAMARI [6P][GF]
17.5**

WITH AIOLI

TAKOYAKI [6P] 14
OCTOPUS BALL JAPANESE
BBQ SAUCE, MAYO AND
BONITO FLAKES



GYOZA [5P] 15.5
CHICKEN AND CABBAGE
DUMPLINGS WITH SOY DIPPING
SAUCE

**VEGETABLE LODEH
[VEGAN] 14**

VEGETABLES WITH LIGHT
COCONUT CURRY SAUCE

**HOMEMADE KOROKKE
[4P][V] 16**

JAPANESE-STYLE CROQUETTE
WITH CORN, PUMPKIN, CHEESE



WEEKDAY LUNCH SPECIAL

MAIN COURSE

FROM 11 AM

YAKI UDON 25

JAPANESE-STYLE STIR-FRIED THICK NOODLES, BACON, CHICKEN, CABBAGE, CARROT, ONION, FURIKAKE, MAYO, JAPANESE BBQ SAUCE, AND BONITO FLAKES

UDON CARBONARA 25

JAPANESE THICK NOODLES, BACON, MUSHROOM, ONION, GARLIC, ONSEN EGG, FURIKAKE, TRUFFLE CARBONARA CREAM SAUCE

OMU RICE [V] 21

• ADD CHICKEN KATSU 5.5

JAPANESE STYLES SCRAMBLE EGG, CURRY SAUCE, ROASTED BROCCOLI, TOMATOES, PICKLES

JAPANESE CHICKEN CURRY 20

FRIED CHICKEN KATSU, CURRY SAUCE, AND RICE

VEGETARIAN LODEH [V] 18

LIGHT COCONUT CURRY SAUCE, VEGETABLES, RICE AND SALAD

GRILLED CHICKEN 19

GRILLED CHICKEN THIGH FILLET, CHIPS, AND SALAD

CHICKEN TERIYAKI 18.5

FRIED CHICKEN KATSU, TERIYAKI SAUCE, RICE AND SALAD

JAPANESE FRIED CHICKEN 19.5

BITE-SIZED CHICKEN, SPECIAL SAUCE, RICE AND SALAD



PAD THAI PRAWN 20

RICE NOODLES, TIGER PRAWNS, TOFU, BEAN SHOOT AND PEANUT



HOKKIEN NOODLE 19

STIR-FRIED NOODLES WITH SLICED BEEF, AND ASIAN VEGETABLES

CHILLI BASIL FRIED RICE [GF] 18.5

RICE, CHICKEN, CHILLI, EGG, BASIL AND VEGETABLES

PINEAPPLE FRIED RICE [GF] 18.5

RICE, SLICED CHICKEN, PINEAPPLE, EGG AND VEGETABLES

GARLIC & PEPPER PRAWN [GF] 20

BLACK TIGER PRAWNS, GARLIC, PEPPER, VEGETABLES AND RICE

BEEF WITH OYSTER SAUCE [GF] 18

STIR-FRIED SLICED BEEF, VEGETABLES, OYSTER SAUCE AND RICE

PAD KRA POW [GF] 18

STIR-FRIED SLICED CHICKEN, CHILLI, BASIL, VEGETABLES, AND RICE

• ADD FRIED EGG 2.5

TWICE COOKED CHICKEN MARYLAND [GF] 26

INDONESIAN-STYLE FRIED CHICKEN, TOFU, TEMPEH, RICE, AND SAMBAL

TOSARIA CHICKEN [GF OPTION] 26

GRILLED CHICKEN THIGH FILLET, PEANUT SAUCE, RICE, AND SALAD

NASI GORENG [GF][VEGETARIAN OPTION] 26

FRIED RICE, GRILLED CHICKEN FILLET, AND FRIED EGG

BEEF RENDANG [GF] 20

INDONESIAN SLOW-COOKED BEEF CURRY AND RICE

Tosaria

MAIN COURSE

FROM 11 AM

CHICKEN PARMIGIANA 30.5

VIRGINIAN HAM, NAPOLI SAUCE, BLENDED CHEESE, CHIPS, AND SALAD

EGGPLANT PARMA [V] 27

CRUMBED EGGPLANT WITH SPINACH, TOMATO, NAPOLI SAUCE, BLENDED CHEESE, CHIPS AND SALAD

BEER BATTERED FISH AND CHIPS 29

FLATHEAD FISH SERVED WITH TARTARE SAUCE, CHIPS, AND SALAD

GRILLED SALMON [COOKED MEDIUM] 35.5

SELECTED VEGETABLE, FRIED CROQUETTE WITH A SIDE OF LEMON PEPPER SAUCE

CHICKEN BENTO [GF OPTION] 33

GYOZA, FRIED CHICKEN BITES, GRILLED CHICKEN WITH TERIYAKI, RICE AND SALAD

SEAFOOD BENTO 35

PRAWN TEMPURA, CALAMARI, GRILLED SALMON WITH TERIYAKI, RICE AND SALAD

KOREAN FRIED CHICKEN [BONELESS]

SINGLE PORTION [1 SAUCE] 25

SHARING PORTION [2 SAUCES] 36

CHOICES OF SAUCE:

ORIGINAL FRIED

"SWICY" [SWEET & SPICY] 

GARLIC SOY

Served with Korean Slaw and Pickled Radish

GREAT WITH CHIPS \$7 / RICE \$4



KIDS MENU

CHEESY EGG ROLL ON RICE [GF] 13

CHICKEN SCHNITZEL, CHIPS, AND SALAD 14

FISH AND CHIPS, SALAD, TOMATO SAUCE 16

TEMPURA PRAWNS ON RICE WITH AIOLI 16

KIDS SPAGHETTI BOLOGNESE OR NAPOLI 15

SIDES

ROTI 5

AIOLI / TARTAR / TERIYAKI SAUCE 3

SAMBAL OR ANY OTHER SAUCE 3

STEAMED RICE 4.5

BEER BATTERED CHIPS 8.5

GARDEN SALAD 7

SAUTÉED VEGETABLES 7.5

WEEKNIGHT SPECIAL

10% WEEKEND SURCHARGE

ALTERATIONS OF THE MENU ITEMS MAY APPLY EXTRA CHARGES. ALTHOUGH EVERY CARE IS TAKEN WHEN PREPARING GLUTEN-FREE OR NUT-FREE MEALS, WE CANNOT CLAIM TO BE A 100% GLUTEN-FREE OR NUT-FREE KITCHEN.

WE DO USE WHEAT PRODUCTS, HENCE OUR MEALS MAY CONTAIN TRACES OF GLUTEN.

GF = GLUTEN-FREE V = VEGETARIAN  MILD TO SPICY



TUESDAY

CHICKEN BONANZA \$23

with a glass of house wine/beer / soft drink

CHOICE OF A CHICKEN DISH:

- Fried Indo-style chicken Maryland with rice [GF]
- Grilled marinated chicken with rice [GF]
- Korean-style fried chicken with chips and slaw

WEDNESDAY

STEAK NIGHT \$32

Scotch fillet, chips and salad

with a glass of house wine/beer / soft drink

ADD SAUCE OR TOPPING:

- Creamy mushroom / Pepper / Beef jus / Garlic butter 2.5
- Bacon and egg 4
- Garlic prawns 8



THURSDAY

CHICKEN PARMA NIGHT \$26

Chicken Parma, chips and salad

with a glass of house wine/beer / soft drink

ADD TOPPING:

- Hawaiian / Buldak [Korean spicy sauce] 2.5
- Bacon and egg 4 / Garlic prawns 8



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UNTIL 3 PM



BIG BREAKFAST 28

EGGS OF YOUR CHOICE, BACON, CHEESY KRANSKY, MUSHROOM, SPINACH, CROQUETTE, TOMATO ON TOASTED SOURDOUGH

EGGS OF YOUR CHOICE 13.5

SCRAMBLED/ FRIED / POACHED ON TOASTED SOURDOUGH

EGG AND BACON ROLL 16

FRIED EGGS, BACON, SWISS CHEESE, AIOLI, TOMATO RELISH, BALSAMIC ONION, TOASTED TURKISH BREAD

HAM & CHEESE CROISSANT 11.5

WITH AIOLI

• ADD FRESH TOMATO 2.5

CHICKEN AVO ON TURKISH BREAD

16

PULLED CHICKEN, AVOCADO, LETTUCE, SWISS CHEESE, AIOLI, RED ONION, SWEET AND SPICY CHILLI SAUCE

KID'S BREAKFAST

KIDS EGG AND BACON 11

FRIED EGG AND BACON ON TOASTED SOURDOUGH

KIDS NUTELLA CROISSANT 11

TOASTED CROISSANT WITH NUTELLA JAM AND STRAWBERRY

SMASHED AVOCADO [V] 22

CHERRY TOMATOES, HALLOUMI, PEPITAS, MINT, AND POACHED EGGS ON TOASTED SOURDOUGH

ASIAN PRAWN OMELETTE 22

TIGER PRAWN, CHILI OIL, SPRING ONION, CORIANDER, SHALLOTS, AND SRIRACHA MAYO ON TOASTED SOURDOUGH

TOASTED SOURDOUGH 9

STRAWBERRY JAM/VEGEMITE/PEANUT BUTTER

BANANA BREAD 9

PULLED CHICKEN BENEDICT 26.5

ONIGIRI, PULLED CHICKEN TERIYAKI, POACHED EGGS WITH YUZU HOLLANDAISE AND FRIED SEAWEED

ALMOND CROISSANT 10

MUFFIN 6

CHOCOLATE / BLUEBERRY

EXTRAS

GLUTEN-FREE BREAD 2.5

EGG [FRIED/POACHED] 2.5 | [SCRAMBLED] 4.5

SAUTÉED SPINACH | TOMATO 3

MUSHROOM 4.5 | CROQUETTE [2P] 4.5

HALLOUMI | AVOCADO 5.5

BACON | CHEESY KRANSKY 6.5

ENTREE

FROM 11 AM

**GARLIC AND CHEESE
BREAD [V] 10**



**FRIED CHICKEN BITES
[5P] 16**
WITH SESAME SAUCE



**CHICKEN SATAY [4S]
[GF] 16.5**
WITH PEANUT SAUCE



THAI FISH CAKE [4P] 13.5
WITH THAI SWEET CHILI
SAUCE, CUCUMBER, AND RED
ONION



**HOMEMADE KOROKKE
[4P][V] 16**
JAPANESE-STYLE CROQUETTE
WITH CORN, PUMPKIN, CHEESE



**MUSHROOM BRUSCHETTA [GF, V]
16.5**

ONION, TOMATO, BASIL, FETA, BALSAMIC SAUCE

HOMEMADE VEGETARIAN SPRING

ROLL [2P] [V] 6.5

WITH THAI SWEET CHILLI SAUCE



VEGETABLE LODERH [VEGAN] 14

VEGETABLES WITH LIGHT COCONUT CURRY
SAUCE

**MISO EGGPLANT [GF, VEGAN]
16**

GRILLED EGGPLANT TOPPED WITH JAPANESE
MISO SAUCE



SESAME PRAWN TOAST [4P] 15.5
WITH THAI SWEET CHILI SAUCE

CORN CHEESE [GF] 11
PRAWN CRACKERS 5

**ROTI WITH PEANUT
SAUCE [V] 6**



**LEMON PEPPER
CALAMARI [6P][GF]
17.5**
WITH AIOLI



TAKOYAKI [6P] 14
OCTOPUS BALL JAPANESE
BBQ SAUCE, MAYO AND
BONITO FLAKES



**MOZZARELLA STICKS
[6P] 12**

WITH SPICY MARINARA SAUCE



GYOZA [5P] 15.5
CHICKEN AND CABBAGE
DUMPLINGS WITH SOY DIPPING
SAUCE



Tosaria

TOSARIA'S CLASSIC FROM 11 AM



CHICKEN PARMIGIANA 30.5

VIRGINIAN HAM, NAPOLI SAUCE,
BLENDED CHEESE, CHIPS AND SALAD



EGGPLANT PARMA [V] 27

BAKED CRUMBED EGGPLANT WITH SPINACH,
TOMATO, NAPOLI SAUCE, BLENDED CHEESE,
CHIPS, AND SALAD



GRILLED SALMON [COOKED MEDIUM] 35.5

SELECTED VEGETABLE, FRIED CROQUETTE
WITH A SIDE OF LEMON PEPPER SAUCE



BEER BATTERED FISH AND CHIPS 29

FLATHEAD FISH SERVED WITH TARTARE SAUCE,
CHIPS, AND SALAD



200G ANGUS GRAIN FED SCOTCH FILLET 39.5

SERVED WITH GARDEN SALAD AND BEER-
BATTERED CHIPS
CHOICE OF SAUCE:

**Creamy Mushroom / Pepper sauce /
Teriyaki**

*[please allow a minimum of 20 minutes
for well-done steak]*



CHICKEN BENTO [GF OPTION] 33

GYOZA, FRIED
CHICKEN BITES,
CHICKEN WITH
TERIYAKI SAUCE, RICE
AND SALAD



SEAFOOD BENTO 35

PRAWN TEMPURA,
CALAMARI, SALMON
WITH TERIYAKI
SAUCE, RICE AND
SALAD

Tosaria

MAIN COURSE

FROM 11 AM



CARBONARA TRUFFLE UDON 26

JAPANESE THICK NOODLES, BACON, MUSHROOM, ONION, GARLIC, FURIKAKE, ONSEN EGG, AND TRUFFLE CARBONARA CREAM SAUCE



HOKKIEN BEEF NOODLE 26

STIR-FRIED NOODLES WITH SLICED BEEF AND ASIAN VEGETABLES



PAD THAI CHICKEN AND PRAWNS 30

STIR-FRIED RICE NOODLES, TIGER PRAWNS, CHICKEN, TOFU, BEAN SHOOT, AND PEANUT



TWICE COOKED CHICKEN MARYLAND [GF] 26

INDONESIAN-STYLE FRIED CHICKEN, TOFU, TEMPEH, RICE, AND SAMBAL



TOSARIA CHICKEN [GF OPTION] 27

GRILLED CHICKEN THIGH FILLET, PEANUT SAUCE, RICE, AND SALAD



NASI GORENG [GF, VEGETARIAN OPTION AVAILABLE] 28

FRIED RICE, GRILLED CHICKEN FILLET, AND FRIED EGG

Tosaria

MAIN COURSE

FROM 11 AM



KRA POW GAI KROB 28 🌶️
CRISPY CHILLI BASIL CHICKEN WITH
VEGETABLES AND RICE



BEEF RENDANG (GF) 26.5 🌶️
INDONESIAN SLOW-COOKED BEEF
CURRY, RICE AND PICKLES



PAD CHA SEAFOOD (GF) 35 🌶️
WHITING FILLET, PRAWN, CALAMARI
WITH SPICY THAI HERB SAUCE, AND
RICE ON SIZZLING PLATE



SAMBAL PRAWNS (GF) 34 🌶️
STIR-FRIED TIGER PRAWNS WITH
GARLIC, ONION, CAPSICUM, SAMBAL
SAUCE, AND A SIDE OF RICE



YAKI UDON 26
JAPANESE-STYLE STIR-FRIED THICK
NOODLES, BACON, CHICKEN, CABBAGE,
CARROT, ONION, MAYO, JAPANESE
BBQ SAUCE, FURIKAKE, AND BONITO
FLAKES



KOREAN FRIED CHICKEN (BONELESS)
SINGLE PORTION [1 SAUCE] 25
SHARING PORTION [2 SAUCES] 36
CHOICES OF SAUCE:
ORIGINAL FRIED
"SWICY" [SWEET & SPICY] 🌶️
GARLIC SOY
Served with Korean Slaw and Pickled Radish
GREAT WITH CHIPS \$7 / RICE \$4

Tosaria

MAIN COURSE

FROM 11 AM



ASIAN STYLE TWICE COOKED BBQ PORK RIBS

HALF RACK (300G - 350G) 32

FULL RACK (650G - 750G) 53

WITH CHIPS, SALAD, AND TOSARIA'S DIPPING SAUCE



VEGETARIAN DELIGHT (GF, VEGAN) 🌶️

26

STIR-FRIED TOFU WITH MUSHROOM, EGGPLANT, CAPSICUM, ONION, GARLIC, FRIED ENOKI MUSHROOM AND A SIDE OF RICE



CALAMARI WITH CASHEW NUT (GF) 🌶️

30

CRUMBED CALAMARI STIR-FRIED WITH ONION, CAPSICUM, BROCCOLI, CARROT, SPRING ONION, CASHEW NUTS, MILD SWEET CHILLI SAUCE, AND A SIDE OF RICE



PAD SATAY NOODLE CHICKEN 27

STIR-FRIED RICE NOODLES, VEGETABLES AND SATAY SAUCE

Tosaria

MAIN COURSE

FROM 11 AM

SALAD

WARM BRUNCH SALAD (GF OPTION) 23

• ADD GRILLED LAMB 6.5

ROASTED SPICED CAULIFLOWER, FIELD MUSHROOM, TOMATO, AVOCADO, FRIED CHEESE STICKS, ENOKI, PUMPKIN PUREE, SESAME SOY DRESSING



CHICKEN & PEANUT SALAD (GF) 26

SHREDDED CHICKEN, TEMPEH, CABBAGE, CARROT, RED ONION, BEAN SHOOT, FRIED SHALLOT, PEANUT SAUCE



GRILLED BEEF SALAD (GF) 26 🌶️

MIXED SALAD, ASIAN HERBS, CARROT, TOMATO, RED ONION, CUCUMBER, THAI DRESSING AND BROWN RICE PUFF

KIDS MENU

CHEESY EGG ROLL ON RICE (GF) 13

CHICKEN SCHNITZEL, CHIPS, AND SALAD 14

FISH AND CHIPS, SALAD, TOMATO SAUCE

16

TEMPURA PRAWNS ON RICE WITH AIOLI 16

KIDS SPAGHETTI BOLOGNESE OR NAPOLI 15

SIDES

ROTI 5

AIOLI / TARTAR / TERIYAKI SAUCE 3

SAMBAL OR ANY OTHER SAUCE 3

STEAMED RICE 4.5

BEER BATTERED CHIPS 8.5

GARDEN SALAD 7

SAUTÉED VEGETABLES 7.5



WINE

SPARKLING WINE

NV AZAHARA DEAKIN ESTATE, REDCLIFF VIC (PICCOLO)
NV AZAHARA DEAKIN ESTATE, REDCLIFF VIC
NV JANSZ PERMIUM CUVÉE, TASMANIA

GLS	BTL
-	12
9	39
-	52

WHITE WINE

NV DEAKIN ESTATE MOSCATO, GEELONG VIC
2022 TOSARIA SAUVIGNON BLANC, MARLBOROUGH NZ
2022 SHAW & SMITH SAUVIGNON BLANC, ADELAIDE HILLS
2023 ROCK BARE PINOT GRIS, SA
2022 TOSARIA CHARDONNAY, MORNINGTON PENINSULA
2022 GEPETTO CHARDONNAY, MORNINGTON

9	39
8	36
-	50
10	42
8	36
-	58

ROSÉ

NV DE BORTOLI ROSÉ, KING VALLEY VIC

10	38
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RED WINE

2021 OXFORD LANDING MERLOT, SA
2022 TOSARIA PINOT NOIR, VIC
2022 GEPETTO PINOT NOIR, MORNINGTON
2022 SHE'S GOT LEGS CAB SAUV, MCLAREN SA
2022 TOSARIA SHIRAZ, BAROSSA VALLEY SA
2019 MR. KHOO SHIRAZ, HEATHCOTE VIC

9	37
8	36
-	57
8	36
8	36
9	39

COCKTAILS

CHAMPAGNE COCKTAIL \$18

CHAMPAGNE, BRANDY,
GRAND MARNIER, BITTERS,
SUGAR

TEQUILA SUNRISE \$14

TEQUILA, ORANGE JUICE,
RASPBERRY SYRUP

SEX ON THE BEACH \$18

VODKA, PEACH SCHNAPPS,
ORANGE JUICE, CRANBERRY
JUICE

LONG ISLAND ICED TEA \$20

A LOT OF ALCOHOL, SUGAR,
LEMON JUICE, COKE

ESPRESSO MARTINI \$17.5

VODKA, ESPRESSO, KAHLUA
MAPLE WHISKEY

SOUR \$20

EGG WHITE, WILD TURKEY,
LEMON JUICE, MAPLE
SYRUP



MARGARITA \$18

TEQUILA, COINTREAU,
LIME JUICE

COSMOPOLITAN \$18

VODKA, COINTREAU,
CRANBERRY JUICE, LIME
JUICE

FRUIT TINGLE \$16.5

VODKA, BLUE CURACAO,
LEMONADE, RASPBERRY
SYRUP

RASPBERRY MOJITO \$17

BACARDI, LIME JUICE,
RASPBERRY SYRUP, LIME
JUICE, MINT

TOBLERONE \$20

BAILEYS, KAHLUA,
FRANGELICO, CREAM,
HONEY

PIMMS \$13

PIMMS, LEMONADE,
ORANGE, MINT

APEROL SPRITZ \$16.5

ON TAP

SINGHA (LAGER)

POT \$9

SCHOONER \$10

CHALAWAN (PALE ALE)

POT \$10

SCHOONER \$11

BEERS & CIDER

CASCADE LIGHT \$8

GREAT NORTHERN SUPER CRISP \$8

VICTORIA BITTER \$8

CROWN LAGER \$8

FAT YAK - PALE ALE \$9

WILD YAK - PACIFIC ALE \$9

GUINNESS - STOUT \$12

ASAHI \$9

CORONA \$9

BINTANG \$9

BULMERS APPLE CIDER \$9

DRIVER'S BEER

CARLTON ZERO \$7





JUICES \$4.5

ORANGE
APPLE
PINEAPPLE
MANGO
CRANBERRY
TOMATO



COLD DRINKS

COKE \$5
COKE ZERO \$5
SPRITE \$5
FANTA \$5

LEMON LIME BITTERS \$5
GINGER BEER \$5
DRY GINGERALE \$5
SPARKLING WATER \$5
COCONUT WATER \$6



SMOOTHIES

LITTLE SPICY \$10.5
PINEAPPLE JUICE, GINGER,
PEACH, BANANA, MINT, GREEK
YOGURT

ALL RANGE \$11
ORANGE JUICE, ORANGE,
APRICOT, MANGO, CARROT,
GREEK YOGURT

RED MELON \$11
ALMOND MILK, WATERMELON,
STRAWBERRY, RASPBERRY,
GREEK YOGURT

STRESS TO THE MAX \$12
CRANBERRY JUICE,
BLUEBERRY, CHERRY,
BLACKBERRY, GREEK YOGURT

MILKSHAKE \$8

VANILLA
CHOCOLATE
STRAWBERRY
CARAMEL



MOCKTAILS

APPLETINI \$8
APPLE JUICE, LEMON JUICE,
SUGAR

**PINEAPPLE GINGER
BEER \$9**

PINEAPPLE JUICE, GINGER
BEER, LIME JUICE

FRUIT JULEP \$13
APPLE JUICE, PINEAPPLE
JUICE, ORANGE JUICE,
LEMON JUICE, MINT

COCONUT MOJITO \$13.5
COCONUT WATER, COCONUT
SYRUP, LIME JUICE, MINT,
SODA WATER

MAGIC POTION \$19
A MOCKTAIL FOR 2 PPL WITH
MAGIC LIQUID, LIME JUICE,
AROMATIC BITTERS,
CRANBERRY JUICE

ESPRESSO

CAPPUCCINO, LATTE, FLATWHITE,
BLACK COFFEE \$4.5

CHAI LATTE \$5

MOCHA LATTE \$5

HOT CHOCOLATE \$5

VIENNA COFFEE \$7

TEA \$4.5

ENGLISH BREAKFAST
EARL GREY
SENGHA GREEN TEA
PEPPERMINT
LEMONGRASS & GINGER
CHAMOMILE

+ \$1.5 FOR MUG / LARGE
+ \$1 FOR DECAF
+ \$1 FOR HAZELNUT/
VANILLA, CARAMEL SYRUP
+ \$0.5 FOR SOY / ALMOND /
OAT / LACTOSE-FREE MILK

ICED

ICED LATTE \$7
ICED COFFEE \$8
WITH ICE CREAM AND CREAM
ICED CHOCOLATE \$8
WITH ICE CREAM AND CREAM

LIQUEUR COFFEE \$12

IRISH WHISKY, FRANGELICO, KAHLUA,
BAILEYS, AMARETTO

