

Amazing Value Set at \$25!

Starters

Singapore Borscht Warm Camembert & Pear Salad Braised Angus Mille-feuille French Onion Soup Grilled Cauliflower Salad Wild Mushroom Soup

Mains

Pan-Roasted Chicken Miso Aged Cod & Spaghettini (+\$3) Ribeye Steak **Grilled Seabass** Prawn & Crabmeat Aglio Olio

Drinks (+\$3)

Brewed Pear Tea Apple Earl Grey Honey Lime Iced Tea Vanilla, Mint & Caramelised Lemon

Wine (+\$9)

Shiraz (Australia) Pasqua Pinot Grigio (Italy)

APPETISERS

Truffle Fries \$12

With garlic aioli for dipping.

Freshly Baked Bread Board with Cocoa & Dashi Butter \$12

The day's pick of artisanal bread; Epi Baguette, Truffle Brioche, Focaccia, Soft Japanese Milk Buns. Served with freshly-whipped awfullychocolate Cocoa & Dashi Butter.

Braised Angus Mille-feuille \$16

Flaky, buttery pastry layered with Angus beef brisket & garlic tomatoes. Served with smoky cacao gravy. The gravy for this wonderful dish is made with awfully chocolate 60% Dark Chocolate from our chocolate taps.

SOUPS & SALADS

Singapore Borscht \$16

Rich broth, tender beef, cabbage, beetroot, sour cream, served with fresh roll & butter.

French Onion Soup \$15

Caramelised onions in rich broth served with cheese crostini.

Wild Mushroom Soup \$16

Portobello mushroom soup served with freshly baked soft roll & butter.

Grilled Cauliflower Salad \$16

Arugula & grilled cauliflower tossed in smoked paprika, anchovy dressing, pine nuts & parmesan snow.

Warm Camembert & Pear Salad \$16

Soft camembert, caramelised pears, roasted candied walnuts & spinach with balsamic dressing.

A LA CARTE MAINS

Angus Beef Brisket \$28

Tender braised beef brisket, cep mushroom-infused pearl barley risotto.

Pan Roasted Chicken \$26

Tender chicken breast with cacao-infused portobello & chestnut puree, grilled broccolini

Grilled Seabass \$24

Fillet of seabass seared with herb garni, aubergine, spinach, grilled cauliflower & caper aioli.

Ribeye Steak \$25

Tender ribeye cut, peppercorn pan sauce & truffle fries.

Miso Aged Cod & Spaghettini, \$28

Porcini mushroom tapenade spaghettini, white wine beurre blanc.

Prawn & Crabmeat Aglio Olio \$25

Crabmeat, prawns, spicy chilli flakes, garlic & fresh basil.

Onsen Egg & Black Fungus Tagliatelle \$20

Soft onsen egg in cream broth, black fungus & tagliatelle. Vegetarian option available.

BEVERAGES

awfully chocolate SIGNATURE DRINKS FRESH FROM THE TAPS!

SPIKED

Baileys & Chocolate \$12 70% Dark Martini \$15 **Chocolate Espresso Martini \$18**

CHILLED

Really Fresh Chocolate Milk \$6

Our Really Fresh Chocolate Milk is made with awfully chocolate 100% Premium Dark Cocoa freshly frothed with quality Hokkaido milk.

Mocha \$9 Club Milkshake \$10 **Chocolate Affogato \$8**

HOT

Hot Chocolate \$8

Choice of: 45% Dark Milk 60% Dark Chocolate 70% Dark Chocolate

Chocolate Espresso \$8 Caramel Mocha Latte \$8

TEA \$7 each

Breakfast Tea

Add Ice/Oat Milk +\$1

Fruit Cake Orange & Lime Crème Brûlée **Apple and Cinnamon Spice** Chamomile Peppermint **Roasted Soba** Lady Earl Grey

COFFEE

Latte \$7 Piccolo \$4.8 Romano \$4.8 Long Black \$5 Flat White \$7 Con Panna \$7 Cappuccino \$7 Macchiato \$4.8 Single Espresso \$3.8 Double Espresso \$4.8

COOLERS \$8 each

SPARKLING

Spiced Pear & Apple Cider Pample Mousse Lemonade Cassis & Ginger Sprits Vanilla Mint & Caramelised Lemon

Fresh Lemon & Rosemary

STILL

Raspberry, Orange & Thyme **Honey Lime Iced Tea Brewed Pear Tea Apple Earl Grey**

HOUSE WINE \$15/gls, \$58/btl

Pete's Pure Sauvignon Blanc Pemberton, Western Australia

Pasqua Pinot Grigio

Veneto, Italy

Azueira Pateo Das Cantigas **Branco Chardonnay** Lisboa, Portugal

Pete's Pure Shiraz New South Wales, Australia

Famiglia Grillo Merlot

Tuscany, Italy

CRAFT BEER \$10 each

Corona Asahi Erdinger Dark Erdinger Light