

Amazing Value Weekday Set at \$22!

Starters

Singapore Borscht
Warm Camembert & Pear Salad
Grilled Cauliflower Salad
Wild Mushroom Soup

Mains

Onsen Egg & Black Fungus Tagliatelle
Seabass Fish & Chips
Prawn & Crabmeat Aglio Olio
Steak & Cheese Panini (+\$3)

Drinks (+\$3)

Long Black
Flat White
Breakfast Tea
Earl Grey Tea

Desserts (+\$3)

A Delectable Slice Of Chocolate Cake

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 awfully chocolate Cocoa & Dashi Butter.

SOUPS & SALADS

Singapore Borscht \$16

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

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

Braised Beef Pasta \$25

Tender pulled Angus brisket with tagliatelle.

Seabass Fish & Chips \$24

Fillet of seabass deep fried, served with French green pea aioli & shoestring fries.

Steak & Cheese Panini \$26

Flamed Angus ribeye, caramelised onions, three cheese sandwich, served with side salad.

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!

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

SPIKED

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

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

TEA \$7 each

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

Add Ice/Oat Milk +\$1

COFFEE

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

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