

**Amazing Value  
Weekday Set at \$22!**

**Starters**

- Singapore Borscht
- Warm Camembert & Pear Salad
- Grilled Cauliflower Salad
- House 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.

**House Mushroom Soup \$16**

Portobello & Swiss Brown 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**

- Chamomile
- Peppermint
- Roasted Soba
- Lady Earl Grey
- Breakfast Tea

Add Ice/Oat Milk +\$1

**FRUIT TEA \$9 each**

- Passion Fruit
- Rose Lychee
- Longan

**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

Add Ice/Oat Milk +\$1

**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