



AMAZING VALUE WEEKDAY SET \$22

STARTERS

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

MAINS

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

DRINKS (+\$3)

Long Black
Flat White
Red Tea
Green Tea

DESSERTS (+\$3)

A Delectable Slice
Of an *awfully chocolate* cake

Lunch /
12pm - 3pm

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

Beef Cheek Pasta \$24
tender pulled angus beef cheek with tagliatelle.

Seabass Fish & Chips \$22
Fillet of seabass deep fried, served with French green pea aioli & shoestring fries.

Steak & Cheese Panini \$22
grilled steak, caramelised onions, mozzarella, cheddar & parmesan. served with wild rocket salad & marinated tomatoes.

Prawn & Crabmeat Aglio Olio \$22
crabmeat, prawns, spicy chilli flakes, garlic & fresh basil.

Onsen Egg & Black Fungus Tagliatelle \$18
soft onsen egg in cream broth, black fungus & tagliatelle. vegetarian option available.



awfully **chocolate** SIGNATURE DRINKS FRESH FROM OUR CHOCOLATE TAPS!

CHILLED

Really Fresh Chocolate Milk \$6
our really fresh chocolate milk is made with 100% *awfully chocolate* 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

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

Chamomile
Peppermint
Roasted Soba
Lady Earl Grey
Breakfast Tea

Add Ice/Oat Milk +\$1

FRUIT TEA \$9

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, Portuga

Pete's Pure Shiraz
New South Wales, Australia

Famiglia Grillo Merlot
Tuscany, Italy





AMAZING VALUE SET \$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 & Spaghetini (+3)
Ribeye Steak
Grilled Seabass
Prawn & Crabmeat Aglio Olio

DRINKS (+\$3)

Brewed Pear Tea
Honey Lime Iced Tea
Fresh Lemon & Rosemary
Pample Mousse Lemonade

WINE (+\$9)

Shiraz (Australia)
Papua 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 *awfully chocolate* 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.

Dinner /
6pm - 9pm

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 Cheek \$28
tender beef cheek, 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 & Spaghetini \$28
porcini mushroom tapenade spaghetini, white wine beurre blanc.

Prawn & Crabmeat Aglio Olio \$22
crabmeat, prawns, spicy chilli flakes, garlic & fresh basil.

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