

Amazing Value Set at \$25!

Starters

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

Mains

- Pan-Roasted Chicken
- Miso Aged Cod & Spaghettini (+\$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)
- 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 *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.

BEVERAGES

awfully **chocolate**
SIGNATURE DRINKS
FRESH FROM THE TAPS!

SPIKED	CHILLED	HOT
Baileys & Chocolate \$12	Really Fresh Chocolate Milk \$6	Hot Chocolate \$8
70% Dark Martini \$15	Our Really Fresh Chocolate Milk is made with <i>awfully</i> chocolate 100% Premium Dark Cocoa freshly frothed with quality Hokkaido milk.	Choice of: 45% Dark Milk 60% Dark Chocolate 70% Dark Chocolate
Chocolate Espresso Martini \$18	Mocha \$9	Chocolate Espresso \$8
	Club Milkshake \$10	Caramel Mocha Latte \$8
	Chocolate Affogato \$8	

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.
- 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

- Angus Beef Cheek \$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.

TEA \$7 each	COFFEE	COOLERS \$8 each	HOUSE WINE \$15/gls, \$58/btl	CRAFT BEER \$10 each
Chamomile	Latte \$7	SPARKLING	Pete's Pure Sauvignon Blanc	Corona
Peppermint	Piccolo \$4.8	Spiced Pear & Apple Cider	Pemberton, Western Australia	Asahi
Roasted Soba	Romano \$4.8	Pample Mousse Lemonade	Pasqua Pinot Grigio	Erdinger Dark
Lady Earl Grey	Long Black \$5	Cassis & Ginger Sprits	Veneto, Italy	Erdinger Light
Breakfast Tea	Flat White \$7	Vanilla Mint & Caramelised Lemon	Azueira Pateo Das Cantigas	
Add Ice/Oat Milk +\$1	Con Panna \$7	Fresh Lemon & Rosemary	Branco Chardonnay	
	Cappuccino \$7	STILL	Lisboa, Portugal	
FRUIT TEA \$9 each	Macchiato \$4.8	Raspberry, Orange & Thyme	Pete's Pure Shiraz	
Passion Fruit	Single Espresso \$3.8	Honey Lime Iced Tea	New South Wales, Australia	
Rose Lychee	Double Espresso \$4.8	Brewed Pear Tea	Famiglia Grillo Merlot	
Longan		Apple Earl Grey	Tuscany, Italy	