

SMALL PLATES

AVAILABLE FROM 4:00 PM ONWARDS

OLIVE & POLENTA BAGUETTE with olive oil and balsamic vinegar	22.00
GUACAMOLE with jalapeño fruit salad and crispy lavosh bread	28.00
SKILLET PRAWNS pesto, melon, wood-toasted sourdough	35.00
SPINACH & ARTICHOKE DIP with wood-toasted baguette	32.00
LAMB MEATBALLS WITH RACLETTE in plum tomato sauce	32.00
CHICKEN LOLLIPOPS deep fried, lightly battered chicken winglets in Vietnamese honey glaze	26.00
GRILLED AUBERGINE charred aubergine, feta and dukkah served with chilli lime cream marinated with pomegranate and date molasses, rainforest honey, cumin	28.00

VEGGIES

CHOPPED KALE SALAD with avocado cream and walnuts	30.00
COBB SALAD grilled fresh greens, corn, kyuri, cherry tomato, avo, gorgonzola, mustard, honey, hard boiled egg + Grilled Chicken	28.00 8.00
CAESAR SALAD romaine lettuce wedges, gorgonzola dressing, hard boiled egg	28.00
RUSTIC MUSHROOM SOUP our special combination of porcini, girolle, oyster and button mushrooms, with wood-toasted sourdough	18.00
NEW SEAFOOD SOUP Rich seafood broth, prawn, soft-shell crab, burrata, fava beans, cream	49.00

SOURDOUGH PIZZAS

Our kitchen uses smoked wood chips from America, taking our pizzas to the next level. Comes in 2 sizes: 8 inch (personal), 12 inch (for sharing)
AVAILABLE FROM 4:00 PM ONWARDS.

	8 INCH	12 INCH		8 INCH	12 INCH
MARGHERITA Burrata, dried oregano, homemade tomato sauce, olive oil	24.00	32.00	SMOKED MOZZA PEPPERONI Beef pepperoni, fontina, mozzarella, dried oregano, fresh basil, olive oil + Extra Beef Pepperoni	35.00	44.00 6.00
POMODORO Mozzarella, homemade tomato sauce, fresh basil, dried oregano, chilli flakes	26.00	36.00	ANDOUILLE CHICKEN SAUSAGE Homemade spicy chicken sausage, mozzarella, zucchini, sun-dried tomato, dried oregano, onion	26.00	40.00
BEEF BACON BIANCO Beef bacon, ricotta, mozzarella, garlic pesto, grilled radicchio	42.00	54.00	CHILLI PRAWN & PESTO Tiger prawns, smoked mozzarella, basil pesto, capers, kale, onion, dried oregano	42.00	54.00
NEW SMOKED PASTRAMI WITH HOT HONEY DRIZZLE Pastrami by @beardbrothersbbq (the meat is cured for 6 days and smoked for 6 to 8 hours), mozzarella, smoked scamorza, kale, rocket, pomodoro, served with hot honey	42.00	58.00	GRUYERE & CAMELISED ONIONS Gruyere, caramelised onions, sour cream, dried oregano, olive oil	45.00	55.00
			MUSHROOM & TRUFFLE Fontina, truffle tremor, thyme, caramelised onions	52.00	62.00

PASTAS

CACIO E PEPE Spaghetti, cream, black peppercorn, Grana Padano, pecorino, parmesan, lemon zest	26.00
BLACK TRUFFLE FETTUCCINE Fettuccine, black truffles, truffle paste, white truffle oil, pecorino, parmesan, French butter, sage	58.00
BEEF BACON CARBONARA Fettuccine pasta tossed with light, creamy sauce with sautéed beef bacon, shallots and chilli flakes	32.00
SHORT RIBS MAC & CHEESE Rigatoni, beef short ribs braised in red wine, our awesome 4-cheese blend (raclette, smoked gouda, reblochon, tomme de kiara)	58.00
RIGATONI ALLA VODKA Rigatoni, vodka-infused tomato sauce, almond milk, cherry tomato, kale, chilli flakes	32.00
GRILLED PRAWN PUTTANESCA Spaghetti with freshwater prawn, Kalamata olive, capers, dried oregano, black pepper and chilli flakes	58.00
SQUID INK AL FRUTTI DE MARE Fresh seasonal seafood, homemade tomato paste and prawn bisque sauce tossed with squid ink spaghetti	68.00
SCALLOPS CAULI-RISOTTO Pan-seared scallops with cauliflower risotto, tarragon vinaigrette	58.00

MAINS

SALMON WITH MANGO & AVO Crispy skin Atlantic salmon, pickled mango, smashed avo	47.00
FISH & CHIPS Sea bass coated in our housemade batterblend, mesclun slaw, fries, tartar sauce	42.00
ROASTED SPRING CHICKEN Marinated for 24 hours with green cardamom and turmeric, salad of the day, mint and cumin aioli ***please allow 20 mins to prep	55.00
HONEY-MINT GLAZED RACK OF LAMB Marinated lamb rack with rainforest honey, mint, soy sauce coriander and garlic, served Australian baby rocket leaves	98.00
GRASS-FED AUSSIE RIB EYE Australian Black Angus (250g) Choice of one side: Truffle Mash / Bone Marrow Mash / Hand-cut Fries Choice of one condiment: Black Pepper Sauce / Red Wine Reduction / Chimichurri	120.00
MULWARRA BLACK ANGUS TENDERLOIN Coated in a spicy, smoky dry rub and grilled to perfection. Choice of one side: bone marrow mash / fries Choice of one condiment: Black Pepper Sauce / Red Wine Reduction / Chimichurri	110.00

BURGERS

TRUFFLE BURGER Sirloin and brisket burger patty, fresh truffle, truffle oil, Swiss cheese aioli, fries	59.00
BUTTERMILK CHICKEN BURGER Deep-fried buttermilk chicken thigh, our house slaw, mayo-sriracha sauce, lettuce, fresh tomato	32.00
HUCKLEBERRY CHEESEBURGER Juicy 180g beef patty, cheddar fondue, onion straws, housemade smoked ketchup, fresh tomatoes, lettuce, hand-cut fries	38.00
HALIBUT FISH FILLET BURGER Lathered with our own house-made tartar sauce, served with a side of house salad or fries	38.00
MEATBALL SUB Homemade beef meatballs, 3-cheese mix of cheddar, mozzarella & smoked cheese, marinara, garlic butter in our soft baguette	30.00
PRIME RIB CIABATTA beef striploin, mayo, horseradish, rocket, caramelized onions in homemade ciabatta	30.00
CLASSIC HOT DOG Chicken jalapeño sausage, Dijon mustard, pico de gallo, tomato ketchup in our potato hot dog bun, served with fries	28.00
NEW TRUFFLE DOG our classic dog topped with truffle celery relish, truffle mayo & American cheese	38.00

DESSERTS

SOUTHERN PEACH & BANANA CRUMBLE Caramelised peach and banana slices, 70% Belgian dark chocolate, oat cinnamon crumble, hot custard	22.00
FUDGE BROWNIE SUNDAE Chunks of housemade chocolate brownie, Belgian chocolate ice cream, our Nutella fudge sauce, whipped cream, an old-school cherry	28.00
HUCKLEBERRY BURNT CHEESECAKE Served with homemade sauce of the week (contains alcohol)	26.00
AFFOGATO Hot espresso poured over artisanal vanilla ice cream	18.00

SIDES

WOOD-TOASTED SOURDOUGH 4 pieces	8.00
HAND-CUT FRIES MIXED LEAF & HERBS SALAD	8.00
CAULI-RISOTTO	22.00
HOUSEMADE CONDIMENTS	
FRENCH BUTTER WITH SEA SALT	3.50
BONE MARROW BUTTER BEARNAISE SAUCE	10.00
CHIMICHURRI SAUCE BLACK PEPPER SAUCE	6.00

COFFEE

HOT

Long Black / Americano / Espresso	8.50
Piccolo Latte	9.50
Flat White / Latte	10.50
Cappuccino / Macchiato / Ristretto	10.50
Mocha	12.50

ICED

Long Black / Americano / Espresso	9.20
Piccolo / Flat White / Latte	11.50
Cappuccino	11.50
Mocha	13.50
Affogato	10.90
Cold Brew Coffee	10.90
Bolt Brew Smoothie	17.90
Salted Gula Melaka Iced Coffee	12.90

**Add RM3 for vanilla or hazelnut syrup

**Add RM3 for barista series unsweetened soy / almond / Oatly

SUPERFOOD SIPS

Matcha Latte	10.90
Matcha Latte (Iced)	11.90
Turmeric Latte	12.90
Beetroot Latte	13.50

**Add RM3 for barista series unsweetened soy / almond / Oatly

MILK & CHOCOLATE DRINKS

HOT

Chocolate	14.50
Milk	6.20
Chocolate Milk	8.20

ICED

Chocolate	15.50
Milk	7.20
Chocolate Milk	9.20
Soy Milk	9.90

TEAS & INFUSIONS

All our teas are aromatic loose leaf and organic whenever possible

HERBAL (CAFFEINE-FREE) / JAPANESE

Organic Lemongrass Ginger	7.50
Organic Chamomile	10.50
Osmanthus	10.50
Genmaicha	7.50
Sencha	10.50

TRADITIONAL & INFUSION BLACK TEA

Ceylonese	7.50
Earl Grey	9.50
Peppermint	10.50
Apple Cinnamon	10.50
Iced Lemongrass Ginger Tea	10.50

FRESH JUICES

Juices are all 100% natural, slow-pressed to retain all that goodness

GOLDEN GLOW	14.90
Orange, lemon, ginger, turmeric, apple	

GREEN GODDESS	14.90
Baby spinach, kyuri cucumber, apple, pineapple, celery and lemon	

RED VELVET	14.90
Beetroot, watermelon, red apple, carrot and celery	

CARROT GINGER ZINGER	14.90
Carrot, red apple, lemon with a touch of ginger	

WATERMELON	10.50
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ORANGE	10.50
*takeaway bottles - additional RM2	

KOMBUCHA

Wild Kombucha Peach Blossoms / Sencha Pear / Blueberry Acai / Chrysanthemum Goji / Lychee Rose / Pineapple Crush	16.00
Leia's Brew Kombucha Passion Fruit / Pomegranate / Ginger	16.00

MINERAL WATER

Acqua Panna	14.50 (500ml) / 19.50 (1 ltr)
San Pellegrino	14.50 (500ml) / 19.50 (1 ltr)

* Prices are subject to 6% Sales & Service Tax and 10% Service Charge

FRESH FRUIT SODA INFUSIONS

Handcrafted and slow-pressed fresh daily

Green Apple Lemon / Cucumber, Mint & Basil / Lemon Ginger Soda	10.50
Lychee Lime Soda / Pink Blush Grapefruit	10.50

SMOOTHIES

MANGO TANGO

Fresh plump juicy mangoes with Organicule Baobab Powder (digestion aid), Greek yoghurt and fresh mint	20.00
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BERRY BLAST

Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder (rich in vitamins)	22.00
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GREEN WARRIOR

Fresh avocado, spinach, pineapple, banana, organic raw honey, Organicule Baobab powder (digestion aid) and coconut water	22.00
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MILKSHAKES

Epic frill'd up milkshakes, each contains 4 scoops of artisanal ice cream (excluding the Creamy Avo Shake)

VANILLA RAINBOW SHAKE	26.00
Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow cookie crumble	

BELGIUM CHOCO SHAKE

Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and choc chip cookie crumble	26.00
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CREAMY AVO SHAKE

Creamy avocado, vanilla ice cream, fresh milk, Greek yoghurt and a nice dash of gula melaka syrup	26.00
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FLOATS & FIZZIES

Bundaberg Root Beer Float	21.50
Bundaberg Ginger Beer / Lemon & Lime / Root Beer	15.00

MOCKTAILS

ULTIMATE SLUSHIE

Pineapple Juice, Lychee Puree, Vanilla	14.00
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SPARKLING COCONUT

Coconut Water, Pandan, Soda Water	14.00
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DROP THE BEET

Pineapple Juice, Lemon Juice, Beetroot Honey, Yogurt	14.00
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PASSION LEMONADA

Passion Fruit, Lime Juice, Mint Leaves	14.00
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ICED TEA

Ceylon Brew, Lemon Juice, Sugar, and choice of below flavours	14.00
Tropical / Mix Berries	

CRAFT BEER

Desperados Tequila Beer	28.00
Kristoffel White	28.00
Lagunitas Lil Sumpin Sumpin	32.00
Lagunitas IPA	32.00

DRAUGHT BEER

	Happy Hour	
Heineken 1/2 Pint	17.00	20.00
Heineken 1 Pint	25.00	29.00
Guinness 1/2 Pint	17.00	19.00
Guinness 1 Pint	24.00	29.00

WINES & BUBBLIES

	Happy Hour		
WHITE WINE	Gls	Gls	Btl
Cuvee White	27.00	33.00	160.00
Tyrrell's Old Winery Chardonnay 2019	26.00	31.00	150.00
Sauvignon Blanc "F" De Fournier	27.00	33.00	160.00

RED WINE

Tyrrell's Old Winery Cab Sauv 2017	27.00	32.00	160.00
Pinot Noir "F" De Fournier	27.00	33.00	160.00
Sottano Malbec	26.00	32.00	160.00

BUBBLIES

Cava De La Flor	35.00	255.00
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