

## DRINKS LIST

### Price

### WATER

- 6 AQUA PANNA (Still) (1 liter)
- 6 San Pellegrino Sparkling (1 liter)
- 4.5 San Pellegrino Sparkling (500ml)
- 0.8 Warm/Hot Water *per Small Pot*

### SOFT DRINKS

- 6 Coke / Coke Zero / Sprite / Ginger Ale
- 6 Homemade Ice / Hot Lemon Tea

### JUICE (Ripe Brand)

- 8 Apple / Mango / Lime / Orange / Pineapple / Cranberry

### BOTTLED BEER (330 ml)

- 13 Asahi / Stella Artois

### MOCKTAIL

- 8 Shirley Temple - Sprite, lime and grenadine syrup
- 8 Gunner – Ginger ale, lime cordial and bitters
- 8 Roy Rogers – Coke and grenadine syrup

### COCKTAIL

- 17 Kir Royale – Crème de cassis top with Sparkling wine
- 16 Margarita on the Rock – Tequila, triple sec, lime cordial & lime juice
- 17 Red Sangria – Red wine, lime and orange juice
- 16 Cosmopolitan – Vodka, Triple sec, lime and cranberry juice
- 16 Singapore Sling – Gin, cherry brandy, triple sec, pineapple juice, grenadine syrup & bitters

### LIQUER

- 12 Frangelico / Baileys / Kahlua / Amaretto

### SPIRIT

- 14 Absolut Vodka/Johnnie Walker black Label/Bombay Sapphire / Bacardi Rum / Jack Daniels

### COFFEE

- 5 Espresso / Macchiato / Long Black
- 6 Cappuccino / Flat White / Double Espresso / Ice Latte / Ice Long Black
- 7 SOYA CAPPUCINO / SOYA FLAT WHITE

### HOT TEA (GRYPHON ARTISAN TEA COLLECTION)

- 7 Earl Grey Lavender – British Breakfast - Rose Jasmin – Marrakesh Mint  
– Straits Chai (*Caffeine Free*: Chamomile Dream – Lemon Ginger Mint)

### REMEDY ORGANIC KAMBUCHA \$8

#### \*LEMON LIME MINT

#### \*PEACH

#### \*GINGER LEMON

- Fermented Tea
- With pro biotics
- Sugar Free
- Certified Organic & Vegan
- Fizzy

#### \*COCONUT WATER KEFIR

- Fermented Coconut water
- Sugar Free & Fizzy
- Certified Organic & Vegan

Guests with dietary requirements, please inform our staff when placing orders

Can be prepared Vegan (VO)  
Can be prepared Gluten Free (GF)  
Can be or prepared w/o onion and garlic (OG)

Salad 17

**Roasted Vegetable Quinoa salad** - Roasted pumpkin, beetroot, cauliflower, onion and baby spinach and feta served with lemon mustard dressing. (VO) (GF) (OG)



**Falafel Salad** - crushed falafel, tomato, olives, cucumber, capsicum, Spanish onion, feta and salad greens served with a yoghurt mint and lemon citrus dressing (VO) (GF)



**Principessa** - mesclun, roasted pumpkin, avocado, asparagus, marinated mushroom, tomato and bocconcini with a balsamic vinaigrette (VO) (GF) (OG)



**Beetroot Salad** - roasted beetroot, spinach, edamame beans, avocado, yoghurt and walnut with lemon mustard dressing (VO) (GF) (OG)



**Caesar Salad-** Romaine lettuce in a mayonnaise dressing with semi dried tomatoes, crouton, hardboiled egg and parmesan**(GF) (OG)**



**Starter**

Small (2 pax) 22 / Large (3to4 pax) 32

**Mezze platter-** A selection of Middle Eastern dips designed to share: Hummus, beetroot and walnut dip, capsicum and almond dip, fired feta served with Falafel balls, Tzatziki and Pita bread **(VO)**

**(GF: Pita bread change to carrots and celery stalks/Fried feta and falafel to be replaced)**



**Haloumi** – pan fried 2 pcs Haloumi cheese served with roasted capsicum, lentils, cucumber, tomato, Spanish onions, mesclun and fresh mint **(GF) (OG) 20**

**(Haloumi is high in salt so if you've been advised to watch your salt intake it may not be the best option for you.)**



**Magic Mushroom** – baked whole Portobello mushroom with spinach and ricotta cheese, topped with a tomato basil sauce and mozzarella **(VO) (GF) (OG) 18**



**Roasted Cauliflower** – aromatic chickpeas, roasted onion, tomato, almond and romesco sauce **(VO) (GF) (OG) 18**



**Lemongrass Corn Fritters** –with lime coriander mayonnaise (VO) (GF) (OG) **17**



**Burrata** – Burrata cheese served with basil, vine tomatoes and bread **24**



**Camembert** – Baked whole cheese served with green apples and ciabatta bread **30**



Side Dishes

**Truffle Fries** – French fries tossed with truffle oil, grated parmesan and paprika **14**

**Pita with dip (Choose 1: Hummus/Capsicum/Beetroot) 14**

Bowl of olives **6** Plain Fries **8** Ciabatta bread **7**

Bowl of feta **7** Bowl of falafel **7** (5pcs)

Pita Bread **7** Fried Feta **8**

Bowl of dip **7** (Choose 1: Hummus/Capsicum/Beetroot)

**All prices are subject to government taxes and 10% service charge**

## Burger

**O.S. Burger**- BEYOND BURGER patty, roasted onion, tomato, cheese, lettuce, pickles, mayo, mustard served with truffle fries (VO) (OG) 22



## Mains

**King Oyster Mushroom** -Grilled King Oyster Mushroom with asparagus, roasted potato and tomato (VO) (GF) (OG) 27



**Spanakopita** - baked ricotta, spinach, onion, feta in filo pastry served with grilled portobello stuffed with mixed vegetable ratatouille 29



**Bosco misto** - spinach, feta and tofu patties coated with almonds and sesame, served with asparagus and a mushroom plum sauce \*stuffed with spring onion 29



**Tandoori Skewer** - char-grilled mushroom, brinjal, capsicum, onion and tofu marinated in tandoori spices served with yoghurt, mango chutney and rice (VO) (GF) (OG) 29



**Moussaka** - baked layers of eggplant, potato, tomato and lentils infused with middle eastern spices topped with a béchamel sauce(OG) 29



## Pasta

**Spaghetti Burrata** - Arrabiata sauce with sun dried and roma tomato, capsicum topped with burrata and parmesan (OG) 29



**Vegan Bolognese- Vegan Spaghetti**  
Bolognese served with a porcini, tomato and mixed mushroom ragu (VO) 29



**Absolut** - penne pasta with sun dried and roma tomato, capsicum and onion in a pink sauce with shaved Parmesan (VO) (OG) 28



**Lasagna** - baked with mushroom, spinach, onion, zucchini, capsicum, tomato, mozzarella, basil and parmesan27



**Pizza 27 (11", Thin Crusted & 8 Slices) (VEGAN CHEESE additional \$3)**

**Mediterranean Pizza** -Feta, Mozzarella, Olives, Spinach, Semidried Tomatoes, Spanish Onion. **(VO) (OG)**



**Funghi Pizza-** Portobello and Button Mushroom, Mozzarella, Onion, Parmesan. **(VO) (OG)**



**Kashmir Pizza** - bocconcini, mozzarella, hummus, onion, asparagus, tofu and tomato with tandoori sauce **(VO) (OG)**



**Impossible Meat Pizza** – Impossible meat, Chili, Onion, Mozzarella and Parmesan **(VO) (OG)**



**Margarita Pizza-** Traditional Tomato sauce and mozzarella **(VO) (OG)20**

**OPTIONAL Toppings:**

- \*Button Mushroom \$3
- \*Portobello mushroom \$3
- \*Raw Spinach \$3
- \*Sundried tomato \$3
- \*Asparagus \$3
- \*Cherry tomato \$3
- \*Feta \$3
- \*Olives \$3
- \*Bocconcini \$3
- \*Roasted Pumpkin\$3
- \*Tofu \$3
- \*Capsicum \$3



# **Set Lunch Menu \$32++**

**(11:30am-2:00pm)**

**\*NOT AVAILABLE DURING PUBLIC HOLIDAY**

**A Choice of drink:**

**COLD:** Coke Zero, Soda water or Ginger Ale, Homemade Ice Lemon Tea

**HOT:** Flat white, Long black, Lemon Ginger Mint Tea

**KAMBUCHA** (Glass): Lemon Lime Mint (Remedy) / Ginger Lemon (Remedy) + \$3

Glass of Prosecco + \$6/Asahi beer + \$5 / San Pellegrino Sparkling (500ml) + \$2

**A Choice of Starter:**

**Soup of the Day or Green Salad or Pita with hummus +\$6**

***(Please refer on the BOARD for the soup of the day)***

**A Choice of Main:**

**O.S. BURGER (V.O.)**

BEYOND BURGER patty, roasted onion, tomato, cheese, lettuce, pickles, mayo, mustard served with truffle fries. (ala carte \$22.00++)

or

**VEGGIE BOWL(V)**

Spiced tofu, cauliflower, spinach, onion, romaine, quinoa, roasted tomato and chickpea served with romesco sauce.

(ala carte \$19.00++)

or

**AVOCADO CIABATTA (V.O.)**

With smashed avocado, feta, grilled Portobello mushroom, roasted Tomato, mozzarella and baby spinach (ala carte \$20.00++)

or

**SPAGHETTI ARRABIATA (V.O)**

with capsicum, onion, chili, sundried tomato, basil and parmesan (ala carte \$22.00++)

or

**CREAMY MUSHROOM PASTA**

Spaghetti with mushroom, spinach and parmesan

In cream sauce (ala carte \$22.00++)

**A Choice of Dessert:**

Warm Chocolate cake with Vanilla Ice cream **or**

Apple Crumble with Vanilla ice cream

(Vegan Option: with coconut ice cream add \$1)

(Changed to Tiramisu or Brownie with vanilla ice cream add \$6)