

GOOD DRINKS.

tickled pink

Cocktails

150

Amaretto Sour

Amaretto, Lemon juice, sugar syrup, egg white

Burnside

Gin, Lime juice, Lime wedge, mint, soda

French Martini

Vodka, chambord, pineapple juice, maraschino cherry

Margarita

Tequila, cointreau, Lime juice

Long Island

Vodka, white rum, tequila, cointreau, gin, Lemon juice, cola

Espresso Martini

Coffee, vodka, kahlua

Negroni

Gin, vermouth, campari

Beers

Sapporo	110
Heineken	70
Island Brewing	80
Bintang	50

Soft Drinks

40

Coke, Coke Zero, Sprite

Fancier Cocktails?

180

Passionfruit

Gin, triple sec, passionfruit puree, pineapple juice, simple syrup, Lychee

Coco & White Choc Vodka

Vodka, cointreau, coconut & white choc syrup

Apple & Pear Sour

Whiskey, apple & pear juice, Lime juice, egg white, basil leaf

Chilli Mango Margarita

Cointreau, tequila, mango puree, Lemon juice, chilli salt rim

Tommy's Pop Margarita

Tequila, cointreau, Lime juice, honey, watermelon paleta

Mocktails

70

Black tea with Lemonade

Apple, pear, cinnamon, basil, Lemonade

Strawberry, cucumber, mint, sparkling water

Balian

Sparkling, Still Water

330 ml 35 750 ml 60



Starters

Paella Arancini 150

Three panko crusted rice balls stuffed with gooey smoked cheese, served with hot tomato romanesco

Fish Tartare 180

Duo of tuna and salmon, sesame aioli, wasabi purée, macerated tomatoes, garlic crisps

Hot Meat Donut 80/pcs

Dough fritter filled with slow cooked smoked brisket served with sweet and spicy chutney

Rendang Sliders 70/pcs

Rich-tender coconut braised beef, rocket greens, jalapeño jam, crispy shallots, toasted brioche sliders

Caprese (VG) 140

Salad of buffalo mozzarella, vine ripened tomatoes, shallot rings, crispy capers, citrus ricotta, sweet basil, balsamico

Baked Brie (VG) 150

Honey and sage, walnuts, dried cranberries, toasted baguette

Sides

Old-Bay Fries (VE) (GF) 60

Shoe string fries, aioli, tomato sauce

Whipped Mashed Potatoes (VG) (GF) 80

Garlic and herb butter

Mixed Green Salad (VE) (GF) 60

Pickled vegetables, in house dressing

Grilled Flatbread (VE) 60

In house Turkish herb bread, dip of the day

Grilled Broccoli and Asparagus (VG) (GF) 85

Crispy garlic, charred citrus, shaved parmigiana, labneh

Main Plates

Cheese Burger 200

Brioche buns, wagyu beef patty, grilled onion, tomatoes, lettuce, and in house grilled capsicum aioli, served with fries

Sticky Lamb Ribs (GF) 250

Tender-grilled finished coffee rub Australian lamb ribs, in house bourbon bbq sauce

Beef Short Ribs (GF) 375

48 hours sousvide prime beef short rib, glaze beef jus, side whipped mashed potatoes

300 gr O'Connor Black Angus Rump Cap 800

Chermoulata, roast harissa, smoked bone marrow crème fraiche, whipped mashed potatoes

Picanha Rump Cap (GF) 550

250 gr Australian barley fed beef rump cap, chermoulata, roast harissa

Crusted Patagonian Toothfish (GF) 410

Parmesan and nut crusted, smoked pumpkin puree, grain salad, tomato confit

Smoked Eggplant "Parma" (VG) 170

Crumbed smoked eggplant, in house napoli, buffalo mozzarella, balsamico and basil

Treats

Lemon Meringue Pavlova (GF) 100

Italian meringue buttercream, peaches, passion fruit gel, and almond disc

Custard Puffs Fritters 90

Caramelised rum banana, jackfruit compote, serve with coconut ice cream and coconut spiced caramel

Burnt Basque Cheesecake 110

Salted caramel ganache, smoked strawberry gel, cocoa crumbs, edible charcoal

