




♦ ALL DAY ♦


FRESH PRESSED JUICES

 CITRUS SUNRISE Pink grapefruit & orange.	9.5
 GOODY GREEN Green apple & celery.	9.5
 ALRIGHT ORANGE Carrot & orange.	9.5
 GREEN APPLE	9.5
 ORANGE	9.5

CRUSHED FRUIT SODAS

 WILDBERRY COOLER Forest fruits, mint & soda.	10.5
 LYCHEE & LIME	10.5
 MINT & LIME	10.5

KOMBUCHA

 LEMON, LIME & MINT	11
 WILD BERRY	11

FLOATS

 COKE	9
 SPRITE	9

ICE CREAM SHAKES

 OREO	12
 STRAWBERRY	12
 DOUBLE CHOCOLATE	12

ICE COLD BEER

PERONI DRAUGHT	Lager, italy.	300ml / 500ml	15 / 19
STONE & WOOD 'PACIFIC ALE'	Summer ale, australia.		15
SPECIFIC GRAVITY	Classic ipa, singapore.		15

MINERAL WATER

 ACQUA PANNA	7
 SAN PELLEGRINO	7



27/12/2023 HARAD

♦ MENU ♦

WINE BY GLASS

OUR FULL WINE & SPIRITS LIST IS AVAILABLE AT YOUR REQUEST

SANTA MARGHERITA PROSECCO BRUT DOCG PROSECCO. Italy	18
DURVILLEA BY ASTROLABE SAUVIGNON BLANC. New Zealand	19
WILD & WILDER CHARDONNAY. Australia	18
OLD COACH ROAD PINOT NOIR. New Zealand	20
ALTOS HORMIGAS LA DANZA MALBEC. Argentina	19

PS. SPRITZ COCKTAILS

 APEROL SPRITZ Aperol topped with prosecco.	22
 STRAWBERRY & MINT SPRITZ Strawberries, prosecco, white wine & mint.	21

PS. CLASSICS

 WHITE BOUQUET SANGRIA Marqués de riscal verdejo, lychee, longan, white chrysanthemum flowers, rambutan, lemon soda.	19
 SANGRIA ROSSA Red wine sangria, strawberry, orange, cinnamon.	19
 LYCHEE BELLINI Lychee fruit topped with prosecco.	19
 BLOODY MARY Our PS. bloody mary mix with vodka.	19
 MIMOSA Prosecco topped with fresh orange juice.	23
 PS. MOJITO Spiced rum, fresh mint, lime & soda.	22
 ESPRESSO MARTINI Vodka, Mr black cold brew liquor, espresso, vanilla.	20

WEEKDAY
1 FOR 1
until 6pm



APEROL
SPRITZ



MIMOSA

WEEKEND
1 FOR 1
until 4pm

201/12/2023 HARAD

TO START OR SHARE

V	PORTOBELLO MUSHROOM SOUP	16
	Fresh watercress, truffle oil.	
V	TOMATO & BASIL BISQUE	16
	Basil pesto.	
V	TRUFFLE SHOESTRING FRIES	18
	PS.Cafe truffle oil, grated parmesan, parsley.	
V	PORTOBELLO FRIES	18
	Chipotle mayonnaise.	
V	PECORINO CAULIFLOWER GRATIN	14
	Bechamel, garlic sesame crumb.	
	CRISPY SEAFOOD BASKET	22
	Szechuan pepper salt, chipotle mayonnaise.	
	CRISPY COD BITES	19
	Chilli furikake, tangi tartar sauce, lemon.	
	CHICKEN BITES IN THE BASKET	21
	Combination of crispy charcoal garlic and tempura chicken with Szechuan pepper, tamarind chilli & kaffir lime aioli.	

SALADS

VM	THAI CARAMELISED STEAK	32
	Green mango, cherry tomatoes, crushed peanuts and salted shrimp, desiccated coconut, chilli & palm sugar dressing.	
V	PS. SUPERFOOD	27
	Blueberries, almonds, pumpkin, quinoa, freekeh, black barley, roasted nuts & seeds, orange & rosemary dressing.	
VM	PS. CAESAR	24
	Baby cos, bacon, parmesan, baked croutons, poached egg.	
	with grilled chicken	+5
	with grilled prawns	+8

SANDWICHES

	PS. STEAK	32
	Grain-fed full blood wagyu steak, cheddar, house sourdough, caramelised onion & raisin relish, shoestring fries.	
	PS. CLUB	28
	Toasted turkish, bacon, chicken, fried egg, cheddar, creamed spinach, tomato relish, gherkins, cranberry vinaigrette greens.	

EVERYDAY BRUNCH

SERVED TILL 4PM

	PS. BIG BREAKFAST	29
	Two eggs (poached, fried or scrambled), smoked bacon, wilted spinach, buttered toast, baked beans with angus / pork sausage, cherry tomato, mesclun mixed with honey truffle dressing.	
	◆ for egg white scrambled or omelette	+5

PASTAS

V	GREEN GODDESS PESTO PENNE	26
	Green garden vegetables, homemade herb & pine nut pistou.	
VM	SPICY KING PRAWN AGLIO OLIO	30
	Spaghettini, toasted sesame breadcrumbs & fresh herbs.	
VM	CHICKEN ROSSA PENNE	27
	Sautéed chicken, smoked bacon, spinach & roasted mushrooms with garlic-tomato cream sauce.	
VM	PS. SPAGHETTINI BOLOGNESE	27
	Spaghettini in homemade sauce & crispy basil leaves.	
VM	SPAGHETTINI CARBONARA	27
	Garlic cream sauce, smoked bacon.	

STREET

	PS. CRAB & PRAWN LAKSA	28
	Julienne fish cake, silver sprouts, quail eggs, laksa pesto, fresh chilli paste.	
VM	SUZY'S SPAGHETTI CRAB 'MEE GORENG'	28
	Wok-fried with fresh crab, king prawns, spicy tomato sauce, silver sprouts.	
	THAI CHICKEN & BASIL BOWL	26
	Wok-fried basil chicken, fresh prawn salad, sunny egg, steamy jasmine rice, toasted coconut.	
	PS. PRAWN NOODLE SOUP	29
	Traditional brew, king prawn, sliced iberico pork, vermicelli, chilli powder, shallot pork crumb.	
	DUCK CONFIT CURRY WITH CRISPY ROTI	29
	Crispy duck leg, potato cutlets, fresh grilled roti.	
	SAMBAL BLACK COD NASI PADANG	29
	Mixed green wing beans salad, cucumber and pineapple pickle, fried poached egg, steamed jasmine rice and toasted coconut.	

MAINS

CRAB TART 33
Handpicked blue swimmers, chilli, kaffir, prawn bisque, lemon-dressed greens & herb pesto, encased within a buttery shortcrust.

TIGER BEER-BATTERED FISH & CHIPS 32
Pacific ocean hoki fillets, tartar & kaffir lime aioli.

SIMPLY SEARED BARRAMUNDI 33
Shrimp, coconut & lemongrass risotto.

CRISPY ROAST CHICKEN 32
French onion & garlic bread sauce.

STICKY BBQ RIBS 39
Smokey sticky sauce, cabbage & walnut slaw.

PS. BURGER 32
Australian barley fed angus patty, vintage cheddar, wilted spinach, crispy smoked bacon, tomato, crispy onions, toasted sesame bun & shoestring fries.

V PS. IMPOSSIBLE BURGER 32
Impossible patty, vintage cheddar, wilted spinach, sauteed mushrooms, tomato, crispy onions, toasted sesame bun & shoestring fries.

ABERDEEN ANGUS CENTER CUT TENDERLOIN (200G) 56
Porcini mushroom sauce, shoestring fries.

JUNIOR

FOR CHILDREN 12 YRS AND UNDER

SPAGHETTI BOLOGNESE 15
A kid's version of our classic.

CARBONARA PASTA 15
Cream sauce, bacon & parmesan.

GRILLED HAM & CHEESE TOASTIES 15
Served with fries.

CHEESEBURGER & FRIES 15

vegetarian (V) / vegetarian modifiable (VM)

Please let your server know if you have any food allergies.











BEVERAGES


COFFEE & CHOCOLATE

Our PS.Cafe Blend is served double shot and has been created through the careful selection and artful combination of 100% Arabica beans...hailing from India, Uganda and Ethiopia.

Each bean is optimally roasted to develop its full potential and are then blended together to give the final character with an aroma of dark chocolate, butterscotch, dried prunes and lingering spices with a luscious syrupy body.






COFFEE

 Espresso	6
 Americano	6.5
 Long black	6.5
 Macchiato	6.5
 Flat white	6.5
 Cappuccino	6.5
 Piccolo latte	6.5
 Latte	6.5
 Mocha	7
 Honey milk latte	7

 CHOCOLATE (hot / iced)	7.5
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 CHAI LATTE	8.5
Prana chai tea, soy milk & manuka honey.	

ICED COFFEE


 Americano	7
 Latte	7
 Mocha	7.5
 Honey milk latte	7.5
 Add a scoop of ice cream	3.5

 AFFOGATO	9.5
Espresso, vanilla bean ice cream.	

IRISH COFFEE	16
Black coffee, irish whiskey, double cream.	

Decaf • extra shot • organic soy milk • oat milk	+1
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TEAS & INFUSIONS

 LOOSE LEAF TEAS by ETTE TEA COMPANY	
English breakfast • earl grey	6.5
Japanese sencha • lychee green lily • calming chamomile • lemongrass blue pea	7.5

 PS. FRESH INFUSIONS	7
Fresh mint moroccan • old ginger root	

 HONEY LEMON SOOTHER	8
Manuka honey & fresh lemon juice.	

PS. ICED TEAS

 Lemon lime	8
 Peach	8
 Longan	9.5

MINERAL WATER

 ACQUA PANNA	7
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 SAN PELLEGRINO	7
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DESSERTS

DOUBLE CHOCOLATE BLACKOUT CAKE	18
With dark chocolate sauce.	

SINGLE CHOCOLATE BLACKOUT CAKE	13
A single layer of our classic, served with a dark chocolate sauce.	

STICKY DATE PUDDING	15
With lashings of toffee sauce.	

ULTIMATE FUDGY BROWNIE	18
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GOLDEN BANANA BUTTERSCOTCH BUNDT	16
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FLORIDA KEY LIME PIE	15
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PS. CARROT CAKE	15
With candied walnuts.	

CHOCOLATE RED VELVET CAKE	16
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DARK CHOCOLATE BANANA CHEESECAKE	16
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 comes with a scoop of ice cream, add a scoop +3.5

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ALL PRICES ARE NOT INCLUSIVE OF STATUTORY GOVERNMENT GOODS AND SERVICES TAX & SERVICE CHARGE