

ROCK BAR

BURGER & STEAKHOUSE

CORONARITA | SOMERITA
HAPPY HOUR \$18

BEER BUCKET DEALS
HAPPY HOUR TIGER CRYSTAL \$42



HAPPY HOUR \$12

**STELLA ARTOIS & HOEGAARDEN
HOUSE RED & HOUSE WHITE
PROSECCO
MONDAY TO FRIDAY TILL 7PM**



**OPEN TILL
LATE DAILY**

**HAPPY HOUR NOT VALID
ON WEEKENDS, EVE & PH**



APPETIZERS

Wild Mushroom Soup	12
Minestrone Soup	12
Mozzarella Sticks with Blue Cheese Dip	12
Spicy Garlic Hummus with Pita Bread	12
Hot Buffalo Wings	14
Crispy Chicken Wings	14
Lemony Salmon Fish Cake	18
Juicy Chicken Satay with Peanut Sauce 5pcs	18
Ribeye Beef Satay with Peanut Sauce 5pcs	20
Lamb Kofta Kebabs	18
Slow cooked lamb kofta served with spicy salsa	
Chili King Prawns	18
Tiger prawn, chipotle chili, Italian basil, white wine, garlic, butter with crispy bread	
Spicy Italian Sausage	18
Grilled Italian beef sausage, mashed potato, onion gravy	
Steam Blue Mussels	18
Blue mussels, heirloom tomato, chili, garlic, white wine with crispy bread	
Crispy Calamari	18
Golden fried calamari served with red salsa	
Hot Chicken Skewers	16
Juicy chicken, homemade spicy sauce, mesclun, blue cheese dip	
Steak Nachos	22
Crispy tortilla chips layered with spicy salsa, melted cheese, sour cream and rib-eye steak	
Buffalo Mozzarella Ravioli	18
San Marzano, garlic, light cream, parmesan, Italian parsley	
Grilled Ribeye Quesadillas	22
Tortilla, mozzarella, grilled ribeye, sour cream, spicy salsa	
Seafood Fritters	28
Crispy silverfish, seabass fillet, tiger prawns, squid, garlic aioli	
Snack Platter	48
Crispy buffalo wings, salmon fish cake, seafood fritters, truffle fries and potato wedges	
French Fries 8 Sweet Potato Fries 10	
Grilled Asparagus 10 Potato Wedges 12	
Parmesan Truffle Fries 10 Mac & Cheese 16	

SIDES & SALADS

Rucola Salad	16
Baby rocket, San Marzano, Japanese cucumber, avocado, balsamic reduction	
Classic Caesar Salad	16
Crisp romaine lettuce, cherry tomato, parmesan, egg tossed in homemade Caesar dressing	
Add Chicken +4 Beef +6 Prawns +6	
Smoked Salmon Salad	20
Baby rocket, smoked salmon, boiled egg, balsamic, avocado calves	
Grilled Steak Avocado Salad	22
Mixed lettuce and fresh herbs drizzled with aged balsamic reduction topped with grilled juicy rib-eye	

BURGERS & WRAPS

All brioche burgers served with fries and coleslaw.

Cheesy Beef	24
Grass fed lean beef, lettuce, herbed mayo, Japanese cucumber	
Signature Beef	26
Grass fed lean beef, avocado, charred pineapple, lettuce, herbed mayo, Dijon mustard, Japanese cucumber	
Chili Beef Addict	24
Grass fed lean beef, jalapenos, roasted peppers, aged cheddar, lettuce, chili relish, chipotle mayo, Japanese cucumber, Spanish onion	
Wagyu Wonder	26
100% premium wagyu, Dijon mustard, pickle, aged cheddar, egg mayo, Japanese cucumber, Spanish onion	
Black Truffle Wagyu	28
100% premium wagyu, truffle mayo, avocado, aged cheddar, lettuce, Japanese cucumber	
Classic Lamb	26
Grass fed lean lamb, lettuce, Japanese cucumber, egg mayo, Spanish onion	
Lamb & Avocado	28
Grass fed lean lamb, avocado, aged cheddar, lettuce, Dijon mustard, Japanese cucumber	
Crispy Crumbed Chicken	24
Golden fried chicken breast, sliced cheddar, herb mayo, green corals, Japanese cucumber	
Spicy Chicken Chipotle	24
Grilled seasoned chicken breast, lettuce, beetroot, smoky chipotle mayo, Japanese cucumber	
Hot Bird	24
Chicken breast, jalapeno, egg mayo, chili relish, aged cheddar, lettuce, Spanish onion, Japanese cucumber	
Bird & Brie	24
Chicken breast, brie, avocado, charred pineapple, lettuce, Japanese cucumber	
Impossible Burger	26
Premium veggie pattie, aged cheddar, avocado, lettuce, black truffle mayo, Japanese cucumber	
Mini Burger	26
Grass fed lean beef, lettuce, herbed mayo, Japanese cucumber	
Steak & Chicken Wrap	26
Juicy ribeye, grilled chicken, ranch, melted cheese, fries, coleslaw	
Chicken & Avocado Wrap	24
Grilled chicken breast, ranch, melted cheese, fries, coleslaw	
Grilled Beef Wrap	24
Juicy ribeye, ranch, melted cheese, fries, coleslaw	
Veg & Avocado Wrap	24
Avocado, mixed veg, melted cheese, ranch, fries, coleslaw	
ADD-ONS FOR BURGERS:	
Aged Cheddar Brie Avocado Egg	+ 6

STEAKS FROM THE GRILL

WITH BLACK PEPPER & TRUFFLE MUSHROOM SAUCE

Australian Sirloin 250gm	36
200 days grass fed steak, truffle fries, seasonal vegs	
Prime Ribeye 250gm	42
200 days grain fed steak, mash potato, fat green asparagus	
Black Angus Steak 250gm	46
USDA prime black angus ribeye, fat green asparagus, seasonal vegs	
Grilled Baby Lamb Rack 250gm	48
Grilled lamb rack, fat green asparagus, seasonal vegs	
Black Wagyu D-Rump 200gm	49
400 days grain fed full blood wagyu, mash potato, fat green asparagus	
Australian Grass Fed Beef 300gm	49
200 days grain fed ribeye, mash potato, fat green asparagus	
Filetto di Manzo Angus 200gm	58
200 days grain fed Angus tenderloin, fat green asparagus, seasonal vegs	
Wagyu Ribeye 250gm	78
Japan, Kagoshima wagyu ribeye, mash potato, seasonal vegs	
Black Cod & Wagyu	88
Black wagyu d-rump 200gm, black cod, mash potato, seasonal vegetables	

SHARING CUT

Angus YG-Grade OP Rib Bone-in 600gm	98
Grilled OP rib, asparagus, truffle fries, mesclun mix	
Mixed Grill	148
Mixed 200gm tenderloin, 250gm rib-eye, 250gm lamb rack, and grilled chicken served with asparagus, seasonal vegs, potato wedges, mixed salad	

MAINS

Classic Fish and Chips	26
Roasted Grill Chicken	26
Half grill chicken, mash potato and asparagus	
Slow Cooked Beef Cheek	28
Braised beef cheeks, mash potato, pita bread	
Grilled Chicken and Shrimp	28
Grilled chicken fillet and shrimp, mash potato, asparagus, truffle mushroom sauce	
Devilled Chili Prawns	28
Tiger prawns, green peppers, red pearl tomato, onion, spicy tomato sauce, pita bread	
Chargrilled Salmon	34
Grilled salmon, signature sides, citrus Béarnaise sauce pita bread	
Sea Bream	34
Pan seared sea bream, buttered broccoli, mash potato, Béarnaise sauce	
Pan Fried Black Cod	38
Pan fried black cod, buttered broccoli, mash potato, Béarnaise sauce	
Braised Lamb Shank	38
Braised lamb shank, rich red wine sauce, mash potato,	

RISOTTO

Risotto Basilico	24
Grilled veg, carnaroli risotto, saffron, light pesto cream	
Prawn & Zucchini Risotto	26
Risotto, saffron, tiger prawn, garlic, parmesan, zucchini	
Black Truffle Chicken and Mushroom Risotto	26
Wild mushroom, grilled chicken, saffron with black truffle mushroom sauce	

PASTA

Penne Pomodoro	20
Penne, garlic, tomato, Italian marinara sauce Add Chicken + 5 Prawns + 8	
Meatball Spaghetti	22
Beef meatballs, Pomodoro sauce, parmesan	
Spaghetti Primavera	24
Roasted veg, garlic, tomato, light cream, parmesan	
Lamb Ragù Pappardelle	24
Slow cooked lamb ragù, extra virgin olive oil, basil, pecorino	
New Zealand Blue Mussels Pappardelle	24
Blue mussels in spicy white wine sauce	
Shrimp Ravioli	26
Buffalo milk mozzarella, ravioli, shrimp, garlic, light cream	
Creamy Smoked Salmon Penne	26
Smoked salmon, garlic, white wine, lemon, capers, cream	
Prawn Aglio Oglio Spaghetti	26
Tiger prawns, white wine, extra virgin olive oil, basil	
Wagyu Beef Lasagne	26
Slow cooked wagyu beef Bolognese, Pomodoro, béchamel, parmesan, Italian basil	
Pappardelle with Wagyu Bolognese	26
Wagyu Bolognese, red wine, Pomodoro, parmesan, Italian basil	
Seafood Marinara Spaghetti	26
Tiger prawns, squid, blue mussels, Hokkaido scallop In light Pomodoro	

KIDS MENU

Mac & Cheese	12
Mini Beef Burger	12
Bolognese Spaghetti	12
Fish & Chips	14

DESSERTS

Chocolate Lava Cake	14
Apple Crumble	14
New York Cheesecake	14

GELATO

Single Scoop	6
Vanilla/Chocolate/ Lemon (dairy free)	

THERE'S
ALWAYS ROOM
FOR DESSERT!



BAR MENU



DRAUGHT

	PINT	TOWER
Stella Artois	16	78
Hoegaarden	16	78
Guinness	17	-
Sweetwater G13	16	-
<i>Aromatic super-hybrid sticky IPA at a pleasurable 6% ABV makes this a delicious and drinkable beer</i>		
Little Creatures Pale Ale	17	-
<i>Hoppy, refreshing 5.2% ABV, citrus and stone fruit, balanced with specialty malts and a hint of bitterness</i>		
Warsteiner Premium	16	-
<i>Refreshing, pale golden 4.8% ABV, perfectly balanced with hints of barley malt, bottom fermenting yeast tones and mild hoppy bitterness</i>		
Peroni	17	79
<i>Crisp and refreshing with citrus aroma, 5.0% ABV. Light and clean with a delicate balance of bitterness, citrusy and spicy aromatic notes with a clean finish.</i>		

BEER BOTTLES

	BTL	BUCKET SPECIAL x5
Corona	12	49
Erdinger Weissbier 500ml	16	-
Green Goblin Cider 500ml	16	-
Somersby Apple Cider	12	49
Tiger	12	49
Tiger Crystal	12	49
Heineken 0.0% (zero alcohol)	10	-

COCKTAILS

	GLASS	JUG 5 glasses
Aperol Spritz	18	69
Bloody Mary	16	-
Caiparinha	15	-
Caiparoska	15	-
Cosmopolitan	15	-
JagerBomb	16	-
Long Island Iced Tea	18	-
Negroni	16	-
Martini	15	-
<i>Chocolate/Lychee/Dry/Espresso</i>		
Margarita	18	69
<i>Lime/Lychee/Mango/Strawberry</i>		
Mojito	15	-
<i>Classic/Lychee/Strawberry</i>		
Pina Colada	16	-
Singapore Sling <i>Best Seller</i>	18	-
Sangria Red	18	69
CoronaRita	26	-
<i>Lime Margarita, Corona</i>		
SomerRita	26	-
<i>Lime Margarita, Somersby Apple Cider</i>		

MOCKTAILS

Lemon Lime Bitters	8
Mango Mule	9
Shirley Temple	9
Virgin Colada	9
Virgin Mojito	9
<i>Classic/Lychee/Strawberry</i>	
Virgin Margarita	9
<i>Lime/Lychee/Mango/Strawberry</i>	

PREMIUM LIQUORS

Served neat, on the rocks or with your choice of mixer

	GLASS	BTL
GIN		
Bombay Sapphire	15	169
Hendrick's	16	179
Tanqueray N° Ten	17	189

RUM

Captain Morgan Spiced Rum	15	169
Malibu Coconut	15	169
Myers' Dark Rum	15	169

TEQUILA

Patron Silver	17	189
Patron Anejo	18	199

VODKA

Belvedere	16	179
Grey Goose	16	179

WHISKEY

Auchentoshan 12Yrs <i>single malt</i>	16	189
Balvenie 12Yrs <i>single malt</i>	17	239
Chivas Regal	16	189
Glenfiddich 12Yrs <i>single malt</i>	17	239
Hibiki Harmony	18	259
Jack Daniel's	16	189
Jameson Irish	16	189
Johnny Walker Black Label	16	189
Macallan 12Yrs <i>single malt</i>	19	259
Macallan 18Yrs <i>Fine Oak</i>	32	799
Nikka From The Barrel <i>51.4% abv</i>	16	189
Monkey Shoulder	16	189
Martell Cordon Blue		499

LIQUER

Amaretto	15	Campari	15
Bailey's Irish Cream	15	Limoncello	15
Butterscotch	15	Pimm's No	15
Sambuca	15		

SOFT DRINKS

A&W Root Beer	5	Coke	5
Dry Gingerale	5	Coke Light	5
Iced Lemon Tea	5	Coke Zero	5
Tonic (<i>Schwepps</i>)	5	Sprite	5
San Felice 750ml (<i>Still / Sparkling</i>)			6

SMOOTHIES

Mango & Banana	10	Chocolate	10
Orange & Mango	10	Vanilla	10
Orange & Banana	10	Cookies & Cream	10

MILKSHAKES

FRESHLY SQUEEZED JUICES

Green Apple Orange Carrot	8
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AUSTRALIAN FRUIT JUICES

Apple / Cranberry / Lime	7
Fruit Punch / Pineapple	

CHAMPAGNE

Moët Chandon Imperial Brut	26	159
Veuve Clicquot Yellow Label	28	179
Dom Perignon		449

PREMIUM WHITE / ROSE

Piccini 1882 Prosecco	15	65
De Bortoli Pink Moscato Australia		69
Wither Hills Rosé Marlborough, New Zealand	16	72
La Gioiosa Prosecco Rose Italy		69
Chateau D'Esclans Whispering Angel Rose France	18	85
De Bortoli Chardonnay Riverina, Australia	16	69
Torsella Pinot Grigio Venezia, Italy		72
Oyster Bay Sauvignon Blanc Marlborough, New Zealand	17	75
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand	18	89

PREMIUM RED

De Bortoli Cabernet Sauvignon Australia		69
Piccini, Chianti DOCG Tuscany, Italy	16	72
Oyster Bay Pinot Noir Marlborough, New Zealand	17	77
Montecillo Crianza Tempranillo Spain		85
Avignonesi Rosso Di Montepulciano Tuscany, Italy		95
Oyster Bay Hawker s Bay Merlot'20 Marlborough, New Zealand		79
Kaiken Terroir Series Malbec Mendoza, Argentina		92
Cape Mentelle Cabernet Merlot, Australia		99
Mollydooker "The Boxer" Shiraz South Australia		139
Talenti Brunello Di Montalcino Tuscany, Italy		179
Farina Amarone Classico DOGC Della Veneto, Italy		179
Fratelli Alessandria Barolo DOCG Verduno, Italy		189

COFFEE / TEAS

Cappuccino / Latte / Mocha	6
Double Espresso / Hot Chocolate	6
Coffee / Espresso / English Breakfast	5
Chamomile / Earl Grey / Green Tea	5

