

## BREAKFAST

<b>House Honey Roasted Muesli</b> Fresh fruit, buffalo yoghurt & milk (Oats, sesame, sunflower, pumpkin, almond, coconut, peanuts)	<b>16</b>
<b>Eggs on Toast</b> ( CB - GFI ) Scrambled / Fried / Poached	<b>14</b>
<b>Corner Paddock Buffalo Ricotta Scramble Egg</b> Whipped ricotta, chilli, chives, toast	<b>19</b>
<b>Bacon &amp; Eggs</b> ( CB - GFI ) Grilled tomato & herbed potatoes, toast	<b>20</b>
<b>Family's Favourite French Toast</b> French baguette, grilled banana & bacon, Canadian maple syrup	<b>26</b>
<b>Country-Style 3 Egg Omelette</b> ( CB - GFI / V ) Topped with grated cheese, toast Choice of 3 fillings: bacon, Smoked King Salmon, mushroom, tomato, spinach, onion	<b>26</b>
<b>Farmer's Big Breakfast</b> ( CB - GFI ) Grilled bacon, tomato, house pork sausages, sautéed mushrooms, poached eggs, rosemary potatoes, toast	<b>28</b>
<b>House Special Pancake ( Weekend Only )</b> Hand-rolled pancake, lightly poached fruit, Canadian maple syrup & grilled bacon	<b>26</b>
<b>Corn Fritters</b> Corn, bell pepper, coriander, onion & egg fritter with grilled bacon, chilli jam sourcream, refined tomato relish	<b>25</b>
<b>Eggs Benedict on English Muffin</b> Fresh spinach, grilled tomato, pickled onion, hollandaise ( Choice of Smoked King Salmon / Grilled Bacon / Grilled Buffalo Halloumi ) *Smash rosemary potatoes (GFI) available instead of muffin	<b>26</b>
<b>Vegetarian Feast</b> ( CB - GFI / V ) Avocado, edamame, mushrooms, herbed potatoes, grilled tomatoes & poached eggs, toast	<b>24</b>
<b>Mince on Toast</b> ( CB - GFI ) Prime beef mince, oregano, poached eggs, toast	<b>26</b>

## PANINI TOASTIES

<b>Choice of three:</b> Chicken / Ham / Buffalo Halloumi / Pineapple / Cheese / Tomato / Onion	<b>15</b>
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## SIDES

• Kumara fries	<b>10</b>	• Grilled bacon	<b>8</b>
• Steak fries	<b>8</b>	• Smoked King Salmon	<b>10</b>
• Rosemary potatoes	<b>6</b>	• Homemade pork sausages	<b>8</b>
• Grilled tomatoes	<b>6</b>	• Mushrooms	<b>6</b>
		• Buffalo halloumi	<b>6</b>

### Roti (2 pcs) & Chicken Curry

<b>Nasi Lemak</b> Fried anchovies, boiled egg, sambal tumis, roasted peanuts, cucumber & <b>coconut rice</b> Add chicken curry +8	<b>16</b>
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<b>Roti Pinang</b> Pickled onion & red cabbage, beet relish Choice of braised pulled pork or pulled jackfruit (vegan)	<b>16</b>
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## LUNCH

from 11:00am

<b>Fury Wings</b> ( NF ) Chicken wings tossed in chilli & hoisin	<b>16</b>
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<b>Cauliflower Poppers</b> ( GFI / NF / V ) Crunchy, delicious and moreish!	<b>16</b>
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<b>Golden Shield</b> ( GFI / NF / CS ) Sweet & spicy squid, flash-fried with chilli jam, kaffir lime, seared red onion	<b>26</b>
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<b>Northern Pad Thai</b> ( CS / CB - NF / V / GFI ) Rice noodles, egg, mung beans, garlic chives, roasted peanut, tamarind	
- Chicken & prawn	<b>32</b>
- Chicken	<b>27</b>
- Prawn	<b>28</b>
- Vegetarian - tofu & seasonal vegetables	<b>27</b>

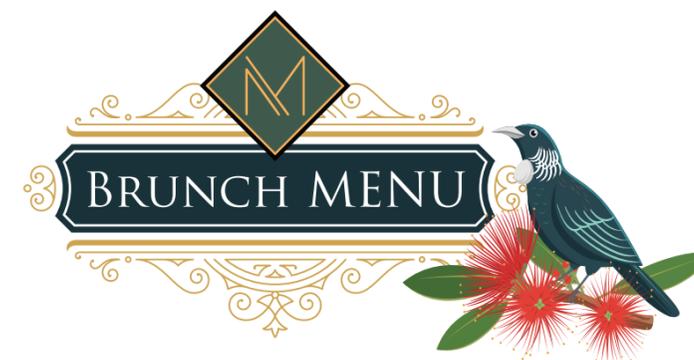
<b>Char Koay Teow</b> ( CS ) Tiger prawn, lup cheong (Chinese sausage), egg & pork lard	<b>30</b>
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### \*Important Notice

Our kitchen uses a wide range of ingredients, including nuts, seafood, shellfish, sesame seeds, wheat flour, fungi, meat, onion, garlic, dairy products, coriander, lemongrass, chilli, and peanuts. We kindly remind all guests that it is your responsibility to inform our team of any allergies or dietary requirements before ordering. Our staff will be happy to assist you in selecting suitable dishes.

\*Allergen description Key : GFI – Gluten Free Ingredients | NF – Nut Free | CS – Contains Shellfish | CB – Can Be | V – Vegan

\*Please note : While we take every care, we cannot guarantee an allergen-free environment.



<b>Penang Curry Kapitan</b> ( CS / NF / GFI ) Boneless chicken and agria potatoes cooked in lemongrass, coconut milk, galangal, roasted belachan & <b>coconut rice</b>	<b>34</b>
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<b>Market Fish</b> ( NF / GFI ) Fish fillet cooked in lemongrass, coconut milk, ginger flower, coconut, green chilli, mint, okra, baby tomatoes & <b>steamed rice</b>	<b>35</b>
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<b>Beef Massaman</b> ( CS / GFI / CB - NF ) Prime beef rump cooked in blended roasted spices, coconut cream, roasted peanuts & <b>steamed rice</b>	<b>34</b>
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<b>Sambal Babi</b> ( GFI / NF / CS ) Spicy pork belly wok seared with homemade sambal belachan, seared red onion, curry leaves	<b>28</b>
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## SALADS & SOUP

from 11:00am to 3:00pm

<b>Bacon Caesar Salad</b> Baby cos, house cheese dressing, anchovies, herb croutons, shaved Parmesan, poached egg Add chicken +5 / prawns +6	<b>25</b>
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<b>Vegan Salad</b> ( GFI / CB-NF ) Pickled green papaya, Asian herbs, mung bean, tomato, roasted peanut, chilli lime dressing, fried shallots & chilli tofu Add grilled prawns +6	<b>26</b>
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<b>Seafood Chowder</b> A delicate blend seafood mix in velvety seafood broth, toast	<b>24</b>
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## HOT COFFEE

Espresso / Short Black	4.5
Long Black	5
Americano	5
Piccolo	5
Flat White – Regular / Large	5 / 5.5
Latte – Regular / Large	5 / 5.5
Cappuccino – Regular / Large	5.5 / 6
Mocha – Regular / Large	5.5 / 6

## ICED COFFEE

Iced Americano	6.5
Iced Latte	6.5
Iced Mocha	7

## TEA SELECTION

Earl Grey	5
English Breakfast	5
Ginger Kawakawa Spice	5
Japanese Lime	5
Mulled Wine Spice	5
Berry Peach Crumble	5
Otago Summer Fruits	5
Pure Organic Chamomile	5
Pure Organic Peppermint	5
Punjabi Chai	5
Caramel Chai	5

## SPECIALTY LATTES

Chai Latte – Regular / Large	5.5 / 6
Turmeric Latte – Regular / Large	5.5 / 6
Matcha Latte – Regular / Large	5.5 / 6
Dirty Chai – Regular / Large	6.5 / 7

## ICED SPECIALTY LATTES

Iced Chai Latte	7.5
Iced Turmeric Latte	7.5
Iced Matcha	7.5
Iced Dirty Chai	8.5

## CHOCOLATE DRINKS

Hot Chocolate – Regular / Large	5 / 5.5
Iced Chocolate	6.5

## FRAPPES

Chocolate Frappe	8
Espresso Frappe	8
Mocha Frappe	8.5

## MILKSHAKES

Chocolate Milkshake	9
Strawberry Milkshake	9
Flavoured Milkshake -	9
*Caramel / Vanilla / Hazelnut	



## REFRESHERS

### SMOOTHIES

Thanos - Mixberry	9
Wolverine - Passionfruit, Melon & Mango	9
Hulk - Spinach, Banana & Orange	12
*Add Protein Powder	Extra +2

### JUICE

Apple	6
Orange	6
Cranberry	6
Pineapple	6
Tomato	6
Spicy Tomato	6

### KOMBUCHA

Butterfly Pea Flower	8
Earl Grey Tea	8
Gunpowder Green Tea	8
Hibiscus Flower	8
Indian Assam Tea	8
Kenyan Purple Tea	8

### KIDS DRINKS

Kids Fluffy	2
Kids Hot Chocolate	3



## SOFT DRINKS

Coke / Coke Zero	6
Sprite / Sprite Zero	6
Soda Water / Tonic Water	6
Lemon, Lime & Bitters	7
Ginger Beer	7
Ginger Ale	6
Raspberry Lemonade	6.5
Raspberry Coke	6.5
Sparkling Water 1L	12

## MOCKTAIL

Mango Mojito	12
Mango Lassi (contains dairy)	10

## ALCOHOLIC COCKTAILS

### MULAN MARTINI 22

Exotic flavours of coconut, passionfruit, barley, pineapple, and vanilla with a prosecco shot for a sparkling surprise

### MANGO PARADISE 22

A blend of mango and pineapple with Malibu and Bacardi. Sweet, tropical and endlessly refreshing

### SINGAPORE SLING 22

A vibrant mix of gin, cherry, lime, rounded by the aromatic spice of Dom Benedictine. Refreshing, layered and unmistakably iconic

### NEGRONI 22

Gin, vermouth, campari

### MARGARITA 22

Tequila, Contreau (mango/passionfruit/spicy cucumber/chili)

### ESPRESSO MARTINI 22

Kahlua, vodka, coffee

### COSMOPOLITAN 22

Vodka, Contreau, cranberry juice, lime juice

**Fresh Milk From Te Arai Farm - Jersey Cow Milk / Buffalo Milk**

**Non Dairy Milk Options :** Oat Milk / Soy / Almond / Coconut **+0.50**

• Decaff Coffee +1 • All Syrups +1 • Extra Shots +1 • Buffalo Milk +1