

# ♦ ALL DAY ♦

## FRESH PRESSED JUICES

CITRUS SUNRISE  
pink grapefruit & orange

GOODY GREEN  
green apple & celery

ALRIGHT ORANGE  
carrot & orange

GREEN APPLE

ORANGE

## CRUSHED FRUIT SODAS

WILDBERRY COOLER  
forest fruits, mint & soda

LYCHEE & LIME

MINT & LIME

## KOMBUCHA

LEMON, LIME & MINT

CHERRY PLUM

## FLOATS

COKE

SPRITE

## ICE CREAM SHAKES

OREO

STRAWBERRY SHORTCAKE

DOUBLE CHOCOLATE BLACKOUT

## ICE COLD BEER

PERONI DRAUGHT lager, italy 300ml / 500ml

STONE & WOOD 'PACIFIC ALE'  
summer ale, australia

OFF DAY HAZE ipa, singapore

## MINERAL WATER

ACQUA PANNA

SAN PELLEGRINO

# ♦ MENU ♦

## WINE BY GLASS

OUR FULL WINE & SPIRITS LIST IS AVAILABLE AT YOUR REQUEST

SANTA MARGHERITA BRUT DOCG  
PROSECCO. Italy

LAROCHE 'LA CHEVALIERE'  
ROSÉ. France

ILAURO 'TAVO'  
PINOT GRIGIO. Italy

DURVILLEA BY ASTROLABE  
SAUVIGNON BLANC. New Zealand

OLD COACH ROAD  
PINOT NOIR. New Zealand

GAROFOLI 'GUASCO'  
MONTEPULCIANO. Italy

## PS. SPRITZ COCKTAILS


 APEROL SPRITZ  
aperol topped with prosecco

 STRAWBERRY & MINT SPRITZ  
strawberries, prosecco, rose wine & mint

 GRAPEFRUIT & GINGER SPRITZ  
pink grapefruit, prosecco, ginger & rosemary

 SUMATRAN SPRITZ  
lemongrass, ginger, prosecco,  
brass lion singapore gin & pink peppercorns

## PS. CLASSICS

 WHITE BOUQUET SANGRIA  
marques de riscall verdejo, lychee, longan,  
white chrysanthemum flowers, rambutan, lemon soda

 ROSÉ & BERRIES SANGRIA  
marques de riscall rosé, seasonal fruits, rose buds,  
mixed berries, lemon soda

 LYCHEE BELLINI  
lychee fruit topped with prosecco

 BLOODY MARY  
our ps bloody mary mix with vodka

 MIMOSA  
champagne topped with fresh orange juice

 PS. MOJITO  
plantation pineapple rum, fresh mint, lime & soda

 ESPRESSO MARTINI  
mr black cold brew liquor, espresso, vanilla & chocolate bitters

WEEKDAY  
1 FOR 1  
until 6pm



APEROL  
SPRITZ



MIMOSA

WEEKEND  
1 FOR 1  
until 4pm

## SOUP

### V PORTOBELLO MUSHROOM

fresh watercress, truffle oil

## TO START OR SHARE

### V TRUFFLE SHOESTRING FRIES

PS.Cafe truffle oil, grated parmesan, parsley

### PS. CHUNKY FRIES

tamarind chilli dip, kaffir lime aioli & smokey bbq sauce

### CRISPY SEAFOOD BASKET

szechuan pepper salt, chipotle mayonnaise

### CRISPY FLATBREAD MEZZE

smokey taramasalata, harissa hummus, sicilian olives

### SAMOSA CIGARS

spiced beef, turmeric mint labneh, za'atar

## STREET

AVAILABLE FROM 11AM

### PS. CRAB & PRAWN LAKSA

julienne fish cake, silver sprouts, quail eggs, laksa pesto, fresh chilli paste

### VM SUZY'S SPAGHETTI CRAB 'MEE GORENG'

wok-fried with fresh crab, king prawns, spicy tomato sauce, silver sprouts

### THAI CHICKEN & BASIL BOWL

wok-fried basil chicken, fresh prawn salad, sunny egg, steamy jasmine rice, toasted coconut

## SALADS

### VM SUPERFOOD

blueberries, almonds, pumpkin, quinoa, freekeh, black barley, roasted nuts & seeds, miso sunflower seed dressing

### PS. CAESAR

baby cos, bacon, parmesan, baked croutons, poached egg

with grilled chicken

## PASTA

### V GREEN GODDESS PESTO PENNE

green garden vegetables, homemade herb & pine nut pistou

### SPICY KING PRAWN AGLIO OLIO

spaghettini, toasted sesame breadcrumbs & fresh herbs

### VM CHICKEN ROSSA PENNE

grilled chicken, smoked bacon, spinach & mixed mushrooms with garlic-tomato cream sauce

### PS. SPAGHETTINI BOLOGNESE

spaghettini in homemade sauce with bacon & crispy basil leaves

### SPAGHETTINI CARBONARA

garlic cream sauce, smoked bacon

## SPECIALITY SANDWICHES

### PS. CLUB

toasted turkish, bacon, chicken, fried egg, cheddar, creamed spinach, tomato relish, gherkins, cranberry vinaigrette greens

### PS. STEAK

angus rump steak, cheddar, house sourdough, caramelised onion & raisin relish, shoestring fries

## MAINS

### CRAB TART

handpicked blue swimmers, chilli, kaffir, a buttery shortcrust, prawn bisque, lemon-dressed greens & herb pesto

### TIGER BEER-BATTERED FISH & CHIPS

snapper fillets, tartar & kaffir lime aioli

### SIMPLY SEARED BARRAMUNDI

shrimp, coconut & lemongrass risotto

### CRISPY ROAST CHICKEN

french onion & garlic bread sauce

### STICKY BBQ RIBS

smokey sticky sauce, cabbage & walnut slaw

### PS. BURGER

australian barley fed angus patty, vintage cheddar, wilted spinach, crispy smoked bacon, tomato & crispy onions, toasted sesame bun & shoestring fries

### V PS. IMPOSSIBLE BURGER

impossible patty, vintage cheddar, wilted spinach, sauteed mushrooms, tomato and crispy onions, toasted sesame bun & shoestring fries

### STEAK FRITES

with shoestring fries, porcini mushroom sauce

- ◆ brandt beef US corn fed petit tender (180g)
- ◆ jack's creek (aus) free range flat iron steak (240g)

## JUNIOR

FOR CHILDREN 12 YRS AND UNDER

all items in the kids menu include a bowl of ice cream, option of chocolate or strawberry sauce

### SPAGHETTI BOLOGNESE

a kid's version of our classic

### CARBONARA PASTA

cream sauce, bacon & parmesan

### GRILLED HAM & CHEESE TOASTIES

served with fries

### CHEESEBURGER & FRIES

vegetarian (V) / vegetarian modified (VM) - can be modified for vegetarians

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  
americano  
long black  
macchiato  
flat white  
cappuccino  
piccolo latte  
latte  
mocha  
honey milk latte

### CHOCOLATE (hot / iced)

### CHAI LATTE

prana chai tea, soy milk & manuka honey

### ICED COFFEE

americano  
latte  
mocha  
honey milk latte  
add a scoop of ice cream

### AFFOGATO

espresso, vanilla bean ice cream

### IRISH COFFEE

black coffee, irish whiskey, double cream

decaf • extra shot • organic soy milk • oat milk

## TEAS & INFUSIONS

### LOOSE LEAF TEAS by ETTE TEA COMPANY

english breakfast • earl grey  
japanese sencha • lychee green lily •  
calming chamomile • lemongrass blue pea •  
pandan chiffon • ps. digestive

### PS. FRESH INFUSIONS

fresh mint moroccan • old ginger root

### HONEY LEMON SOOTHER

manuka honey & fresh lemon juice

### PS. ICED TEAS

lemon lime • peach  
longan

## MINERAL WATER

ACQUA PANNA

SAN PELLEGRINO

# DESSERTS

## NEW

### CINNAMON DIPPING FINGERS

with warm chocolate sauce

### NORMANDY PIE OF THE DAY\*

please ask server for the flavour of the day

### FRESH BERRY CUSTARD PIE

### PS. BANOFFEE PIE

### BURNT RUM & RAISIN CHEESECAKE

### GIANT ECLAIRS

### LEMON & PASSIONFRUIT

### DARK CHOCOLATE & NOUGAT

### ESPRESSO

## SIGNATURES

### DOUBLE CHOCOLATE BLACKOUT CAKE

with dark chocolate sauce

### M'S CARROT CAKE

with candied walnuts

### FLOURLESS ORANGE CAKE

with orange butterscotch sauce

### ULTIMATE FUDGY BROWNIE

### GOLDEN BANANA BUTTERSCOTCH BUNDT

### DARK CHOCOLATE BANANA CHEESECAKE

### CHOCOLATE NUT DOORSTOP

### STICKY DATE PUDDING

with lashings of toffee sauce

### GINGER PUDDING

with earl grey anglaise

### FLORIDA KEY LIME PIE

### PS. PROFITEROLES

choux pastry puffs filled with vanilla bean ice cream, toasted almonds, drenched in chocolate sauce or salted caramel sauce

### CHOCOLATE RED VELVET CAKE

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