

SATURDAY
House
GOOD FOOD, GOOD TIMES

MENU



WELCOME TO SATURDAY!

We hope our cosy and friendly ambience will cater to your many visits with friends and family!



--OUR SPECIALTY-- Hot lava stone grill and -3 degrees ice cold beer!



Happy Hour all day with Live Band performances every week



We look forward to serving you and hosting your future events & gatherings!

STARTERS

Mushroom Soup



\$5

Homemade creamy broth made from the freshest button mushrooms!

Homemade Thai Chilli Top Shell Salad



\$8

Tossed in homemade spicy thai chilli sauce. Perfect with a pint of beer

Oven-baked Nachos Cheese



\$8

Perfectly baked nachos with a layer of three types of cheese and jalapeno served with homemade salsa

Truffle Fries

\$9

Golden shoestring fries drizzled with truffle salt and truffle oil for the complete taste

Salted Egg Calamari

NEW!

\$9

Crispy squid rings dipped with salted egg batter. Served with salted egg sauce.

Thai Otak
Fingers





Mushroom Bacon Bomb

Thai Otak Fingers  **NEW!** **\$10**

Deep-fried freshly made Thai otak coated with coconut flakes. Served with Nahm Jim Mayo

Mushroom Bacon Bomb  **\$10**

White button mushroom filled with spilling mozzarella cheese, wrapped with a sizzling strip of bacon

Chicken Wings  **\$10**

Signature wings with Saturday's special seasoning for the light crunch and juicy center

Saturday's Satay  **\$10**

Local delight. Flame-grilled sticks of chicken and/or mutton paired with peanut gravy as the ultimate starter



Oven-Baked Nachos Cheese

MAINS



**Pork
Knuckle**

MAINS



Saturday Broader Burger

Pork Sliders

NEW!

\$15.9

Three mini Char-grilled patty of pork on a bed of apple slaw, completed with cheese and teriyaki topping.

Flame-Grilled Chicken Leg



\$16.9

Tender boneless chicken thigh topped with hickory bbq sauce and chef sides

Saturday Broader Burger

NEW!

\$17.9

Lusciously broiled homemade beef patty topped with caramelized onion and cheese. Accompanied with mexican salsa, mesclun and fries

\$24.9

US Premium Kurobuta



Well-marbled kurobuta collar served with sea salt and chef sides

Grilled Tenderloin Steak



\$28.9

Grilled to required doneness. Served with black pepper sauce and chef sides. Steak lover's choice

Pork Knuckle

\$28.9

Tender pork knuckle with crispy crackling skin, served with sides. Great with beer!

Complete your meal

Top up \$3 for Mushroom Soup with purchase of any main course



Pan-Seared Wild Seabass

Wok Fried Sambal Squid 🔥 **\$16.9**

Succulent fresh squid wok fried with our homemade sambal. Served on a banana leaf with side vegetables

Sambal Fish 🔥 **\$16.9**

Pacific dory topped with spicy homemade sambal. Grilled to crisp and served with fragrant butter rice

Fish and Chips **\$16.9**

Authentic fish and chips coated with golden batter and deep-fried to crispy perfection. Served with fries

Grilled Salmon Fillet **\$19.9**

Grilled salmon with caper cream sauce. Served with seasonal vegetables and fragrant butter rice

Pan-Seared Wild Seabass (180g) **\$20.9**

Fresh wild-caught seabass fillet topped with refreshing homemade mango vinaigrette. Served with chef sides

Complete your meal

Top up \$3 for Mushroom Soup with purchase of any main course



Grilled Tenderloin Steak

PASTAS



Carbonara



Tom Yum Flair

PASTAS

Spaghetti Aglio Olio



\$11.9

Signature dish captured by our chefs. Al dente spaghetti tossed with olive oil, capsicums, mushrooms, garlic and chilli for a light and flavourful taste

Carbonara



\$13.9

Traditional cream-based pasta with sliced bacon and mushrooms. Topped with raw egg yolk for extra punch

Spaghetti Bolognese

\$14.9

Most known classical dish with minced beef and grounded tomato sauce

Spaghetti Vongole



\$15.9

A heavenly combination of sautéed clams in garlic, chilli and white wine, served in a soup broth. Our all-time favourite!

Salmon Spaghetti

\$15.9

Fresh salmon cubes sautéed and finished in a nice pinkish combination of cream and tomato sauce

Tom Yum Flair



NEW!

\$16.9

Sautéed pasta with prawns, mussels and squids in a mild tom yum cream

Collagen-Braised Seafood Beehoon

NEW!

\$16.9

A Saturday's rendition of rice vermicelli, infused with our chef's rich collagen chicken broth and wolfberries. Slow-cooked for 12 hours with fresh prawns, squid and clams. Served with homemade coriander chilli. **Contains Pork.**



Complete your meal

Top up \$3 for Mushroom Soup with purchase of any main course

KIDS MEAL



Mini Bolognese

Junior Fish and Chips

\$7.9

Mini version of fish and chips coated with golden batter and deep-fried to crispy perfection

Mini Bolognese

\$8.9

Mini version of the ultimate classic tomato sauce with pasta

Mini Carbonara

\$8.9

Mini version of traditional cream based pasta with sliced bacon and mushrooms

Kids Meal

** comes with a kids' sized juice and ice cream*

**-3 Degrees Ice
Cold Sapporo**



BEERS

Sapporo Pint	\$12
<i>500ml</i>	
Guinness Pint	\$14
<i>500ml</i>	
Bottled German Weissbier	\$14

HOUSEPOURS

Vodka

<i>Shot</i>	\$9
<i>Bottle</i>	\$140

Tequila

<i>Shot</i>	\$9
<i>Bottle</i>	\$140

Rum

<i>Shot</i>	\$9
<i>Bottle</i>	\$140

Gin

<i>Shot</i>	\$9
<i>Bottle</i>	\$140

Single Malt Whiskey

<i>Balvenie 12 Years</i>	\$180
<i>Balvenie 14 Years</i>	\$220
<i>Balvenie 17 Years</i>	\$280

<i>Glenfiddich 12 Years</i>	\$160
<i>Glenfiddich 15 Years</i>	\$200
<i>Glenfiddich 18 Years</i>	\$240

COCKTAILS



Bailey's Shake

\$13.9

Bailey's, Milk, Kahlua

Tequila Sunrise

\$13.9

Tequila, Orange Juice, Triple Sec, Grenadine

Margarita

\$13.9

Tequila, Triple Sec, Lime Juice

Sangria

\$18.9

Vodka, Triple Sec, Whiskey, Pineapple, Orange, Wine

Long Island Tea

\$18.9

Gin, Vodka, Tequila, Coke, Rum, Lime Juice

HOUSEPOUR

Seasonal New Features
Red and White Wines

\$44 / btl
\$10 / glass

*Check with our friendly staff for the special
housepour of the moment*

RED WINES



Corte Murari Istinto Rosso Veneto

\$55 / btl

Rich and intense. Rare combinations of grape varieties. Typically complex with many rare red wine blends that conform to certain patterns



Marrenon Merlot Les Grains

\$65 / btl

Luberon, Southern Rhone. Purple robe and a very expressive nose with nature fruits and liquorice



Man Skaapveld Syrah

\$65 / btl

Coastal Region, South Africa. Aromatic bouquet with mouth-filling blackcurrant and plum flavours, with finely intergrated tannins



Sartori Di Verona L'Appassione Rosso Trevenezie \$65 / btl

Veneto, Italy. Vivid garnet red. Slightly dry and velvety, with harmonious soft-texture. Distinctive taste of red fruits and spice



Bodegas Izadi Crianza

\$68 / btl

Rioja, Spain. Ruby colour. Rich aroma of red fruits, liquorice and spices

WHITE WINES



Marrenon Chardonnay Les Grains

\$65 / btl

Luberon, Southern Rhone. Pale and brilliant yellow-robe, a very aromatic nose with a lot of exotic fruits



Man Free-Run Steen Chenin Blanc

\$65 / btl

Coastal Region, South Africa. Clean and Natural Character, refreshing acidity and delicious ripe fruit flavours



Torre Del Falco Fiano

\$65 / btl

Fresh and persistent taste. Delicate and elegant bouquet. Beautiful flavour that recalls the sensation of the sea on palate, an elegant closure with citrus returns



FIZZIES

Coke	\$3
Sprite	\$3
Coke Zero	\$3.5
Perrier	\$3.5
Homemade Ice Lemon Tea	\$3.5
Apple / Orange / Lime /Pineapple / Cranberry Juice	\$4
Mixed Fruit Punch	\$5
Tropical Paradise	\$5
Pussyfoot	\$5
Shirley Temple	\$5
Hawaii Soda	\$5.9
IBC Root Beer	\$5.9
IBC Root Beer Float	\$7.9



DESSERTS

Scoop of Ice Cream **\$3.5**

Molten Lava Cake **\$8**

Soft spongy outer with warm liquid chocolate center topped with vanilla ice cream for extra indulgence

COFFEE & TEA

Freshly Brewed Coffee **\$3.5**

Espresso **\$4.2**

Hot Chocolate **\$4.2**

Latte **\$4.9**

Hazelnut Latte **\$5.9**

Cappuccino **\$5.9**

Ice Black Coffee **\$5.9**

Ice Latte **\$5.9**

Tea in a Pot **\$5.9**

English Breakfast / Earl Grey / Chamomile