



SATURDAY *House*
GOOD FOOD, GOOD TIMES



STARTERS

Mushroom Soup 🌿

\$6

A perfect blend of earthy goodness and creamy perfection of homemade broth crafted from the freshest button mushrooms

Garden Salad 🌿

\$8.9

A refreshing blend of seasonal vegetables, featuring mixed greens like frisee, spinach, and arugula, complemented by crunchy cucumbers, sweet cherry tomatoes, and colourful bell peppers. This salad is tossed in a light vinaigrette dressing for the perfect balance of tangy and savoury flavours.

Homemade Thai Chilli Top Shell Salad 🌶️

\$9.9

Succulent top shell tossed in signature homemade spicy sauce. Pair it with a mug of ice cold beer for perfection



Oven-Baked Cheese Nachos

\$11.9

Perfectly baked nachos chips with 3 types of cheese and jalapeno. Served with homemade salsa sauce



Truffles Fries

\$9.9

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

Signature Chicken Wings

\$12.9

Saturday's special seasoned chicken wing for a light crisp outer and juicy center

Mushroom Bacon Bomb

\$12.9

Fresh button mushrooms filled with spilling mozzarella cheese, wrapped in sizzling hot bacon. *Waiting time applies



Saturday's Signature Satay

\$12.9

Favourite local delight. Flame-grilled sticks of chicken and/or mutton, paired with sweet peanut gravy.



Crispy Haka Bites

\$13.9

Fried pork belly seasoned with the essence of the hakka culture. Best paired with our ice cold beer!

Grilled Pork Poppers

\$14.9

Succulent, tender bites of marinated pork, grilled to perfection for a smoky, charred finish, ideal for sharing

Grilled Octopus Tentacles 🌶️

\$15.9

Lightly grilled octopus tentacles served with spicy pesto sauce



MAINS



Flame-Grilled Chicken Leg

\$19.9

Tender boneless chicken thigh topped with hickory barbeque sauce and chef's sides

Saturday's Broader Burger

\$21.9

Lusciously broiled homemade beef patty topped with caramelized onion and cheese. Accompanied with mesclun salad and fries

The Porkzilla Burger

\$21.9

Char-grilled pork patty pork on bed of apple slaw for a sweet contrast to the savoury flavours.

U.S Premium Kurobuta

\$28.9

Well-marbled kurobuta collar. Served wiith sea salt and chef's sides

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



Oxtail Stew

\$24.9

This comforting dish is served piping hot, perfect for warming the soul on a chilly day. Paired with mashed potatoes, this oxtail stew is a hearty, satisfying meal that's full of rustic charm and deep, comforting flavours.

Slow-Cooked Lamb Shank

\$29.9

A slow stewed melt-in-your-mouth masterpiece, this tender lamb shank is braised in a rich, aromatic sauce of red wine, herbs, and spices infused with the deep flavors of garlic, rosemary, and thyme

Grilled Ribeye Steak

\$34.9

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

Pork Knuckle

\$34.9

Tender pork knuckle with crispy crackling skin, served with refreshing sides
*Waiting time applies



Slow-Cooked Lamb Shank

SEAFOOD



Wok-Fried Sambal Squid 🌶️

\$19.9

Succulent fresh squid wok-fried with our homemade sambal. Served on a banana leaf with fragrant butter rice and side vegetables

Classic Fish and Chips

\$19.9

Flaky white fish in a light, crispy beer batter, served with golden fries and house tartar sauce

Sambal Fish 🌶️

\$19.9

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

Grilled Salmon Fillet

\$23.9

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

PASTAS



Seafood Bacon Aglio Olio

Aglio Olio 🌿🌶️ **\$13.9**

Simple, elegant, and irresistibly flavourful. Al dente spaghetti tossed in fragrant olive oil, garlic, mushrooms, capsicums, and a hint of chilli for that subtle, satisfying heat

Carbonara **\$16.9**

Rich cream sauce, smoky bacon, and mushrooms tossed with pasta and crowned with a golden egg yolk for that perfect silky finish

Beef Bolognese **\$16.9**

Classic crowd favourite dish with grounded tomato base and minced beef

Vongole 🌶️ **\$18.9**

A soulful bowl of sautéed clams simmered in garlic, chili, and white wine. Light, briny, and addictively slurp-worthy

Salmon Spaghetti **\$18.9**

Succulent salmon chunks simmered in a creamy tomato base, perfectly coating every strand of spaghetti

Tom Yam Flair 🌶️ **\$19.9**

East Meets West in a combined fusion flavour - prawns, clams and baby scallops tossed with al dente pasta in a rich, mildly spicy tom yam cream sauce

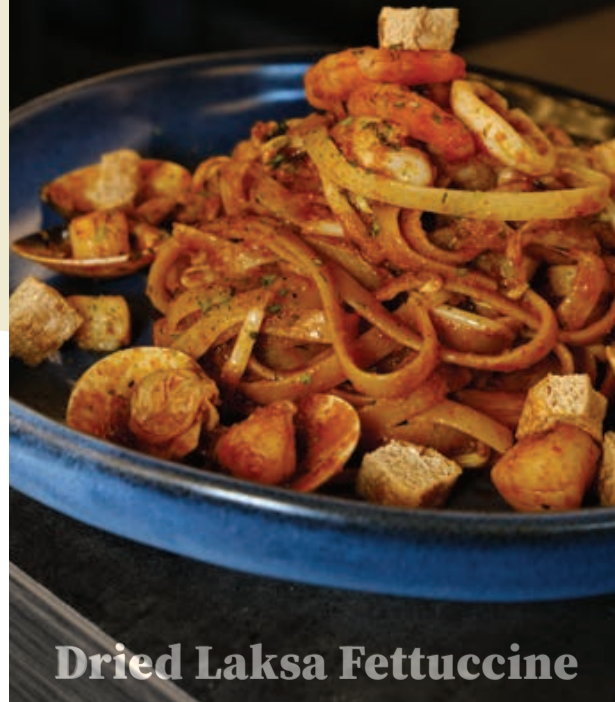
Dried Laksa Pasta 🌶️ **\$21.9**

Laksa, But Make It Pasta. A local favourite, reimagined. Linguine tossed in laksa rempah with tau pok cubes, prawns, clams, and sotong—fiery, fragrant, and full of personality

PASTAS



Aglio Olio



Dried Laksa Fettuccine

Collagen Braised Seafood Beehoon

\$19.9

Saturday's rendition. Rice vermicelli, infused with a rich seafood broth, collagen chicken broth and wolfberries. Slow-cooked for 12 hours with fresh prawns, squids and clams. Served with homemade sambal chilli

Seafood Bacon Aglio Olio 🌶️

\$21.9

A deliciously indulgent twist on the classic Italian Aglio Olio, featuring crispy bacon and a medley of succulent seafood including shrimps, scallops and clams all tossed in a fragrant blend of garlic, olive oil, and a hint of chili padi

Risotto Alfredo

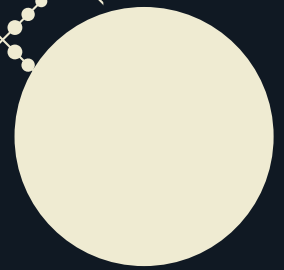
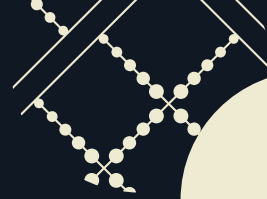
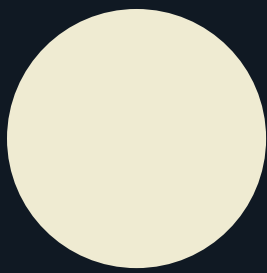
\$23.9

Slow-cooked short grain rice with assorted seafood, and wine in creamy cheese sauce. Finished with shredded padano and fresh herb *Waiting time applies

Frutti Di Mare Risotto

\$23.9

Sauteed arborio rice with shelled and unshelled seafood, herbs, wine in a rich prawn bisque and gratinated with grated grana padano *Waiting time applies



KIDS

Jr Fish and Chips \$11.9

Mini Carbonara \$11.9

Petite Bolognaise \$11.9

DESSERT



Scoop of Ice Cream \$5

A cold sweet treat on a hot day

Rainbow Cake \$8.9

Soft spongy cake with cream filling

Molten Lava Cake \$10

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



BEER

Sapporo Pint **\$14**

Choice of Black or White. 500ml

Connor’s Pint **\$14**

Bottled German Beer **\$15**

Choice of Weiss or Dunkel.

HOUSEPOURS



Tequila (Shot) **\$12**

Gin (Shot) **\$12**

Balvenie 12 Years **\$200**

Balvenie 14 Years **\$240**

Glenfiddich 12 Years **\$180**

Glenfiddich 15 Years **\$220**

Glenfiddich 18 Years **\$260**



COFFEE & TEA

<i>Freshly Brewed Coffee</i>	\$4
<i>Espresso</i>	\$4.8
<i>Cappucino</i>	\$4.9
<i>Hot Chocolate</i>	\$5
<i>Ice Black Coffee</i>	\$5.9
<i>Tea in a Pot</i>	\$5.9
English Breakfast / Earl Grey / Chamomile / Jasmine Green Tea	
<i>Latte</i>	\$6
<i>Hazelnut Latte</i>	\$6.8
<i>Ice Latte</i>	\$7

JUICES & FIZZ

<i>Coke / Sprite / Coke Zero</i>	\$4.9
<i>Ice Lemon Tea</i>	\$4.9
<i>Apple / Orange / Lime / Pineapple / Cranberry Juice</i>	\$5.9
<i>Mixed Fruit Punch</i>	\$6.5
<i>Tropical Paradise</i>	\$6.5
<i>Pussy Foot</i>	\$6.5
<i>Shirley Temple</i>	\$6.5
<i>Hawaii Soda</i>	\$6.5
<i>IBS Root Beer</i>	\$6.9
<i>IBC Root Beer Float</i>	\$8.9



COCKTAILS

Bailey's Shake

Bailey's, Milk, Kahlua

\$16.9

Tequila Sunrise

Tequila, Orange juice, Triple Sec, Grenadine

\$16.9

Margarita

Tequila, Triple Sec, Lime Juice

\$16.9

Sangria

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

\$19.9

Long Island Tea

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

\$21.9

HOUSE WINE

Seasonal House Pour Red

Per Bottle \$48
Per Glass \$11.9

Seasonal House Pour White

Per Bottle \$48
Per Glass \$11.9

RED WINE



Man Skaapveld Syrah \$72

Coastal Region, South Africa
Aromatic bouquet with mouth-filing blackcurrant and plum favours with finely integrated tannins



Sartori Di Verona \$72

L'apposione Rosso Trevenezie
Veneto, Italy
Vivid garnet red. Slightly dry and velvety, with harmonious soft-texture. Distinctive taste of red fruits



Bodegas Izadi Crianza \$74.9

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



***ColleMassari - Montecucco Rosso
Riserva "ColleMassari" DOC 2017***

\$120

Veneto, Italy

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



***Tenuta San Giorgio - Brunello di
"Ugoforte" DOCG 2017***

\$230

Veneto, Italy

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

WHITE WINE



Man Free-Run Steen Chenin Blanc

\$72

Coastal Region, South Africa

Clean and natural character, refreshing acidity and delicious ripe fruit flavours



***Lvnæ Bosoni - Vermentino Colli di
Luni "Gray Label" DOC 2021***

\$108

Coastal Region, South Africa

Clean and natural character, refreshing acidity and delicious ripe fruit flavours.