

plate




APPETISERS

- CARLTON SALAD  15
mix mesclun, tomato, corn kernel, olive, cucumber & orange balsamic vinaigrette
- CAESAR SALAD  16
baby romaine, chicken breast, egg, crouton, anchovy, caesar dressing, bacon bits & parmigiano cheese
- TERIYAKI CHICKEN QUINOA  16
chicken breast, avocado, corn kernel, tomato, boiled egg
- FURIKAKE SALMON SOBA 18
chilled soba, avocado, mango salsa, pickled seaweed




SOUP

- CREAM OF FOREST MUSHROOM  10
served with garlic toast
- CLAM CHOWDER 12
served with garlic toast




SANDWICHES & BURGERS

- WAGYU CHEESEBURGER  25
180gm wagyu beef patty, french fries, coleslaw
- CARLTON CLUB SANDWICH  22
chicken fillet, bacon, fried egg, toasted bread served with crisscut fries
- PORTOBELLO BURGER  18
tomato, gherkins, french fries

12-INCH THIN CRUST PIZZA

- MARGHERITA  22
mozzarella, tomato herb sauce, extra virgin olive oil, fresh basil, cherry tomatoes
- QUATTRO FORMAGGI  24
mozzarella, blue cheese, camembert, parmesan, tomato herb sauce
- PROSCIUTTO DI PARMA  24
parma ham, mozzarella, tomato herb sauce, rocket leaves, parmesan

PASTA

- SEAFOOD AGLIO OLIO  18
served with grilled prawns, clams, squid, chilli flakes
- CARBONARA  18
bacon, mushroom in cream sauce
- BEEF BOLOGNESE 20
ground beef in herbed tomato sauce
- VEGGIE SPAGHETTI  15
5-veg tomato-based sauce




MEAT & POULTRY

- ROASTED SPRING CHICKEN half 28
served with mashed potato, root vegetables & red wine sauce
- AUSTRALIAN GRASS-FED RIBEYE 200gm 38
served with crisscut fries, sautéed vegetables & brown sauce




FISH

- FISH & CHIPS 18
served with french fries, tartar sauce & lemon, mix salad
- PISTACHIO-CRUSTED SALMON FILLET 29
served with burnt cauliflower, cucumber pickles & citrus dressing


LOCAL DELIGHT

- NASI KAMPONG  18
spicy seafood fried rice with fried chicken, chicken satay, sunny side-up egg, achar
- SEAFOOD PAO FAN  18
steamed white rice and crispy rice, soaked in flavourful seafood broth, crispy fish skin, tiger prawns, mussels, clams
- HAINANESE CHICKEN RICE 18
slow-poached chicken, steamed rice & house condiments, vegetables
- VEGETARIAN FRIED RICE  16
served with seasonal vegetables, spring roll & achar

NOODLES

- SINGAPORE LAKSA  18
rice vermicelli, tiger prawn, fish cake, quail eggs, spicy coconut gravy
- PRAWN NOODLES SOUP  18
noodles in umami-rich broth, tiger prawns, pork ribs, fish cake, quail eggs, beansprouts, kangkong
- CRAB MEAT VERMICELLI SOUP 19
wok-fried vermicelli, squid, mushroom, fish cake & crab meat egg broth
- HOKKIEN NOODLES  21
braised yellow noodles, prawns, squid, roast pork & greens

FOR THE KIDS

- NUGGET BASKET 10
chicken nuggets, french fries & cheese sauce
- KIDS FISH & CHIPS 12
battered fish fillet, french fries & tartar sauce
- MINI HAMBURGER 2 pieces 12
grilled beef patty, tomato, cheddar cheese & french fries
- KIDS SPAGHETTI  12
tomato concassé with root vegetables

DESSERTS

- TIRAMISÙ 12
- CRÈME BRÛLÉE 12
- LEMON MERINGUE TART 12
- ASSORTED FRUITS PLATTER 10
- CHOCOLATE LAVA CAKE 10
served with ice-cream

HOUSE WINES



'MIRANDA' SOMERTON, SHIRAZ, AUSTRALIA aromatic, medium-bodied, with an array of red and purple fruits, plus spicy complexity	17	62
YVON MAU, MERLOT, FRANCE light to medium bodied, with red fruit top notes and finishes with notes of cooked plum and pepper	17	62
'MIRANDA' SOMERTON, CHARDONNAY, AUSTRALIA peach aromas with some hints of citrus. generous flavours of yellow peach and melon with a clean acid backbone	17	62
YVON MAU, SAUVIGNON BLANC, FRANCE light bodied and dry, intense citrusy aroma and light tropical fruit and floral notes	17	62
VIETTI, MOSCATO D'ASTI, ITALY delicately sweet and sparkling with balanced acidity, good complexity, and a finish of fresh apricots	18	72
CRAGGY RANGE HAWKE'S BAY ROSÉ, NEW ZEALAND finely balanced, smooth and easy-to-drink, with gentle underlying crushed wild berry fragrance		88

CHAMPAGNE + SPARKLING WINE

PROSECCO BRUT NV, TERRE GAIE, ITALY highly versatile with light fragrance of acacia flower and top notes of apple, pear and peach		72
CHANDON BRUT NV, AUSTRALIA lively wine with fine bubbles and delicate citrus aromas - perfect as an aperitif		80
MOËT & CHANDON, BRUT refreshing lemon peel notes, followed by baked apple pie and almond flavours with a zesty, uplifting finish		140
VEUVE CLICQUOT, YELLOW LABEL BRUT rich yet elegant, with brioche and baked apple notes. a vivacious bubble and a long, lingering finish		150

WHITE WINE



D'ARENBERG THE STUMP JUMP, CHARDONNAY, AUSTRALIA	72
rich and well-balanced with tropical fruit notes of ripe peach and a subtle influence of old oak	
KONO, MARLBOROUGH SAUVIGNON BLANC, NEW ZEALAND	72
luscious flavours of lemon zest & guava combine with notes of currant leaf & fresh bell pepper	
DR LOOSEN, DR. L RIESLING, GERMANY	72
refreshing & fruity, with a fine mineral edge that is typical of the Mosel Riesling region	
SOUTHERN RIGHT, SAUVIGNON BLANC, SOUTH AFRICA	86
well balanced, with enticing notes of pressed lemon verbena, melon rind and just-dried grass	
TRIMBACH, PINOT BLANC, FRANCE	86
concentrated aromas of white flowers and apricots, smooth, medium-bodied with crisp acidity	
WILLIAM FÈVRE, PETIT CHABLIS, FRANCE	108
bouquet with light freshness on the palate, fruity, floral, and mineral notes	
LE PITON SANCERRE, SAUVIGNON BLANC, FRANCE	138
chich, crisp and light, with pleasant fragrance of citrus fruit and notes of delicate white flowers	
PAUL JABOULET AINE, BLANCHE BLANC, FRANCE	158
attractive white-peach, banana and melon aromas with a sleek, fresh and fleshy feel to the palate	




RED WINE

BULLETIN PLACE, CABERNET SAUVIGNON, AUSTRALIA	72
ripe plum characters flow smoothly onto the palate with integrated spice & vanilla oak	
POGGIO DEL SASSO, CHIANTI, ITALY	72
perfumes of strawberry and raspberry, mingle with pleasant spicy notes	
VILLA WOLF, PINOT NOIR, GERMANY	72
medium-bodied and forward with a spicy mid-palate with earthy tannins with a smoky depth finish	
AGUARIBAY, MALBEC, ARGENTINA	76
full-bodied, dominated by fresh fruits with touches of cherry, plum and cassis, tannins are fine and velvety	
TWO HANDS ANGELS' SHARE, SHIRAZ, AUSTRALIA	86
medium to full-bodied, ample fruit purity combined with brilliantly fragrant floral overtone, tannins are savoury & detailed	
SOUTHERN RIGHT, PINOTAGE, SOUTH AFRICA	108
medium to full-bodied, intense and classically styled with complex berry fruit and subtle wood spice aromas	
THE PRISONER, RED BLEND, USA	198
bold with smooth oak and smoke notes, bright aromas of ripe raspberry, vanilla give way to flavours of fresh and dried blackberry and pomegranate	
PICHON COMTESSE RESERVE, FRANCE	238
velvety texture, with a mix of red and black currant preserve flavours lined with notes of briar and licorice root, ending with a hint of tobacco	







BEER

HEINEKEN TIGER bottled, 330ml	15
ASAHI CORONA HOEGAARDEN bottled, 330ml	15
GUINNESS DRAUGHT can, 440ml	20
BUCKET DEAL mix and match 5 bottles, not inclusive of guinness draught	65

COFFEE & TEA

ESPRESSO		4
AMERICANO		4.5
CAPPUCCINO		5.5
LATTE		5.5
FLAT WHITE		5.5
TEA		6
earl grey, english breakfast, green tea, pure peppermint, pure chamomile		
ICED LEMON TEA		6.5

DRINKS

JUICES		7
apple		
orange		
pineapple		
cranberry		
mango		
lime		
SOFT DRINKS		6
coke, coke zero, sprite, tonic water, soda water, ginger ale		
WATER		7
acqua panna (500ml), san pellegrino (500ml)		