

The background is a solid teal color with a series of concentric, slightly irregular circles in a darker shade of teal, creating a ripple effect. The word "plate" is centered in the middle of the image.

plate

## APPETISERS

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- 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

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



## SANDWICHES & BURGERS

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- 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

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- HAWAIIAN 22  
fresh pineapple, chicken ham, mozzarella cheese
- CLASSIC FOUR CHEESE  22  
camembert, blue cheese, port salut, mozzarella cheese
- MEAT LOVERS  24  
salami, chorizo, chicken ham, mozzarella cheese

## PASTA

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- 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

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- 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

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- 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

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- 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

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- 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

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- 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

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

## HOUSE WINES

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'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

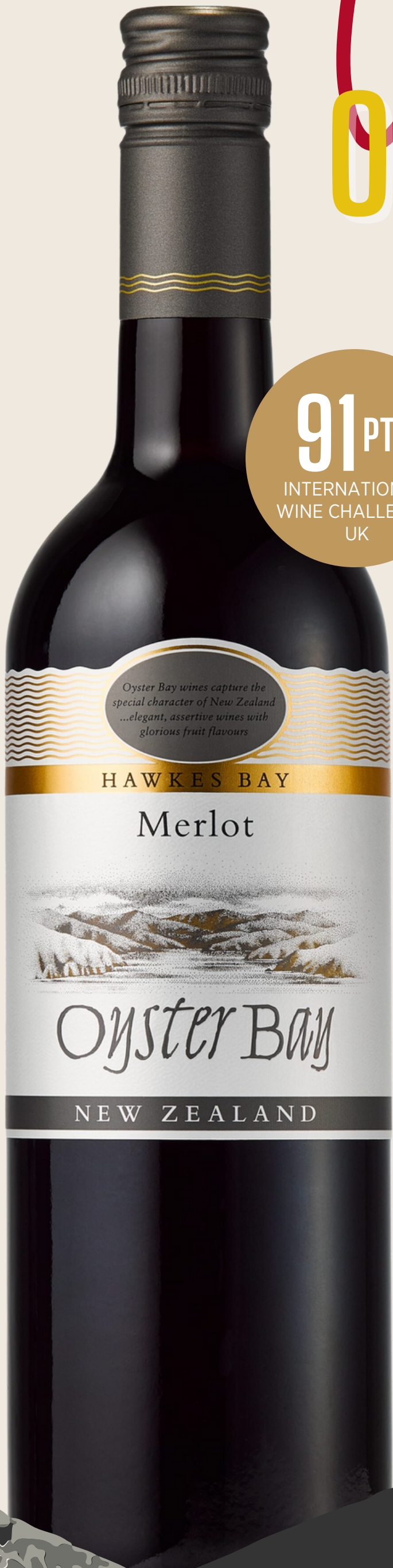
## CHAMPAGNE + SPARKLING WINE

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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



# Wine OF THE MONTH



**91** PTS  
INTERNATIONAL  
WINE CHALLENGE  
UK

**\$16<sup>++</sup>**  
BY GLASS

**\$75<sup>++</sup>**  
BY BOTTLE

Vine perfection in Hawke's Bay - New Zealand's warmest grape growing region. From its abundant, clear sunlight and ancient soils comes a Merlot that excites the senses with its fragrance, softness and elegant fruit intensity.

Aged in French oak barriques to impart complexity, the heroes of Oyster Bay Merlot are the freshness of ripe fruit, spice, notes of bright cherry aromas and rich plum, and soft tannins on the palate.



# Wine OF THE MONTH



90 PTS

JAMES  
SUCKLING

\$16<sup>++</sup>  
BY GLASS

\$75<sup>++</sup>  
BY BOTTLE

Marlborough's warm days and cool nights create an extended growing season that allows grapes to develop intense varietal characteristics whilst maintaining a balanced, crisp natural acidity.

Awarded the best Sauvignon Blanc in the world, Oyster Bay's brilliant clarity, refreshing zest, along with aromatic flavours of passionfruit and tropical fruit are both thrilling and enthralling. It is a white wine that is always crisp, elegant and refreshing.

## WHITE WINE

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D'ARENBERG THE OLIVE GROVE, CHARDONNAY, AUSTRALIA	72
rich and well-balanced with tropical fruit notes of ripe peach and light oak character of vanilla	
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	
DOMAINE WILLIAM FÈVRE, CHABLIS, FRANCE	108
fleshy and elegant bouquet revealing citrus, white fruits and flowers aromas	
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

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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

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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

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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

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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)	