



SCC All Day Breakfast

Classic Egg  
Benedict

## BREAKFAST

Available daily from 8.00am – 11.30am

### SCC All Day Breakfast

**\$16.20**

*Pork sausage, grilled tomato, button mushrooms, baked beans, eggs, back bacon, hash brown, toast*

### Classic Egg Benedict

**\$10.50**

*Egg, garden salad, English muffin, cherry tomato, pork ham, hollandaise sauce*

### Eggs Cooked 'Your Style'

**\$5.80**

*Two free-range eggs either fried, scrambled, poached or hard boiled*

### Omelette

**\$6.70**

*Three free-range eggs, cheese, tomatoes, mushrooms*

### Chicken Porridge

**\$6.90**

*Spring onions, ginger*

### Smoked Salmon & Scrambled Eggs

**\$7.80**

### (v) Seasonal Fresh Fruits

**\$3.80**

## SIDE ORDERS

### (v) Hash Brown

**\$2.20**

### (v) Grilled Tomato

**\$2.20**

### (v) Baked Beans

**\$3.20**

### Back Bacon

**\$5.20**

### Ham

**\$5.20**

### Sausage

**\$5.20**

## BREAD

### White / Wholemeal

**\$2.60**

*Served with butter, jams*

 new

 SCC's signature dish

 chef's recommendation

(v) vegetarian

(gf) gluten-free

## SOUPS & SALADS

Soup of the Day	<b>\$6.90</b>
SCC Mulligatawny Soup 🍲	<b>\$8.10</b>
<i>Curry soup, rice, fried shallots, spring onions, lemon wedge, chicken broth</i>	
(v) Tomato & Pepper Rasam Soup 🍲	<b>\$7.90</b>
<i>Ripe tomato, onions, spices, black pepper</i>	
Classic Caesar Salad	<b>\$9.80</b>
<i>Romaine lettuce, home-made Caesar dressing, grated parmesan, boiled egg, bacon bits</i>	
Additional Poached Chicken or Smoked Salmon	<b>\$4.20</b>
(v) Kale Salad	<b>\$11.80</b>
<i>Kale, sunflower seeds, sweet potato, japanese cucumber, roasted sesame dressing</i>	
(v) Soba Noodle Salad	<b>\$11.80</b>
<i>Cold soba noodle, japanese cucumber, cherry tomato, sesame seeds, seaweed, soya dressing</i>	
(v) (gf) Healthy Slaw	<b>\$11.80</b>
<i>Purple cabbage, chick pea, carrot, white onion, cherry tomato, walnut, balsamic dressing</i>	
(v) (gf) Green Spring Salad	<b>\$11.80</b>
<i>Asparagus, broccolini, kenya bean, broad beans, sugar beans, green olives balsamic or apple cider dressing</i>	
Ploughman's ★	<b>\$15.80</b>
<i>Romaine lettuce, tomato, cucumber, green apple, aged cheddar cheese, baguette bread, silver onion, Branston pickle, pork pie</i>	

## SANDWICHES & BURGERS

(v) Grilled Shiitake Mushroom, Cheese & Chilli Sandwich	<b>\$9.20</b>
Grilled Masala Chicken, Cheese & Chilli Sandwich	<b>\$9.20</b>
SCC Cheese Toast	<b>\$6.90</b>
Corned Beef / Tuna / Virginian Ham & Cheese Sandwich	<b>\$8.90</b>
Toasted Bacon & Egg Sandwich	<b>\$8.90</b>

~ All items above are served with garden salad and chips ~

Steak Sandwich	<b>\$14.00</b>
<i>Tomato, French fries, garden salad</i>	
Club Sandwich 🍲	<b>\$12.90</b>
<i>Chicken, back bacon, egg, tomato, French fries, garden salad</i>	
SCC Beef Burger 🍲	<b>\$13.90</b>
<i>Cheese, back bacon, egg, French fries, garden salad</i>	
(v) Vegetarian Burger	<b>\$11.80</b>
<i>French bean, zucchini, potato</i>	
Hot Dog	<b>\$13.90</b>
<i>Pork hot dog, French fries, garden salad</i>	

Corned Beef Sandwich

★ new

🍲 SCC's signature dish

🍲 chef's recommendation

(v) vegetarian

(gf) gluten-free

## STARTERS & SNACKS

Gado Gado	\$7.80
<i>Steamed vegetables, tempeh, bean curd, egg, peanut sauce</i>	
(v) Tahu Goreng	\$7.20
<i>Cucumber, bean sprouts, bean curd, peanut sauce</i>	
Rojak 🍴	\$7.90
<i>Pineapple, cucumber, turnip, tau pok, you tiao in dark prawn paste, sugar, peanut sauce</i>	
Indian Rojak 🍴	\$10.10
<i>Prawns fritters, coconut fritters, vegetable fritter, fish cakes, fried beancurd, boiled egg, sweet potato &amp; peanut sauce</i>	
Fried Ikan Bilis	\$6.20
<i>Onions, green, red chillies</i>	
Char Grilled Lamb T-Bone	\$5.20 / pc
<i>Lemon wedge, roasted garlic, mint yoghurt</i>	
Crispy Mid-joint Chicken Wings 🍴	\$10.10
<i>Sambal chilli sauce</i>	
(v) Potato Curry Puff	\$7.90
French Fries	\$4.80
(v) Cheese Cubes	\$7.80
<i>Green chillies, pickled shallots</i>	
(v) Vegetarian Samosa	\$7.90
<i>Potatoes, green pea</i>	
Pesto Bruschetta with Feta Cheese	\$7.90
Vietnamese Spring Rolls	\$6.20
(v) Mini Oriental Bun ★	\$6.80
<i>Portobello mushroom, tomato, lettuce</i>	
Glazed Honey Chicken Fillet ★	\$6.80
<i>Almond flakes</i>	
(v) Vegetarian Nuggets ★	\$6.80
<i>Mint Chutney</i>	
Scotch Eggs ★	\$10.00
<i>Branston pickle, HP sauce, minced pork</i>	



Glazed Honey  
Chicken Fillet



Vegetarian Nuggets

## GOURMET SANDWICHES

*A choice of Ciabatta, Panini, Baguette bread.*

Turkey	\$12.00
<i>Smoked bacon, sliced turkey, avocado, tomato, blue cheese</i>	
Basil Chicken	\$12.00
<i>Button mushroom, fresh basil, avocado, walnut</i>	
Smoked Salmon 🍴	\$12.00
<i>Bega cheddar cheese, avocado, arugula salad, tomato, cucumber</i>	



# CHINESE KITCHEN

Mondays to Saturdays: 6.00pm - 10.30pm

Sundays & Public Holidays: 12.00pm – 3.00pm / 6.00pm - 9.30pm

Claypot Fish Head **\$26.20**

*Red snapper fish head, white cabbage, Holland beans, black fungus, sliced carrot, sliced red chilli, roast pork, deep-fried yam*

'Cantonese' Style Steamed Snapper **\$27.20**

*Whole red snapper, oyster sauce, soya sauce, dark soya sauce, Chinese parsley, ginger*

Fish Soup  **\$10.80**

*Red snapper fillets, preserved eggs, Chinese parsley*

Assam Fish Head  **\$26.50**

*Half fish head, tamarind gravy, lady's fingers, eggplants, pineapples*

Thai' Style Fried Fish **\$13.20**

*Fish fillet, white onion, mango, red chili, chinese coriander, thai sauce*

Portuguese Prawns  **\$17.20**

*Red leg prawns, pumpkin sauce, sesame seeds, carnation milk*

Salted Egg Prawns  **\$17.20**

*Red leg prawns, home-made salted egg sauce, carnation milk*

Sesame Mayonnaise Prawns **\$17.90**


*Red leg prawns, mayonnaise, sesame sauce, lemon juice, chinese coriander, condensed milk*

Szechuan Chicken **\$13.20**

*Cashew nuts, spring onions, plum sauce*

Prawn Paste Chicken Wings **\$14.20**

*Deep fried prawn paste chicken joint meat*

Claypot Three-cup Chicken  **\$13.20**

*Sliced chicken, curry leaves, fried onions, Thai basil, chef's special sauce*

Stir Fried Chicken **\$13.20**

*Sliced chicken, fried ginger, spring onions*

Braised Pork Belly  **\$13.20**

*Pork belly, steamed rice bun*

appetizing



Claypot Fish Head

★ new

 SCC's signature dish

 chef's recommendation

(v) vegetarian

(gf) gluten-free

Honey Pork Ribs	<b>\$14.20</b>
<i>Pork ribs with honey sauce, sliced almond</i>	
Honey Pork Cubes	<b>\$14.20</b>
<i>Pork loin with honey sauce</i>	
Deep fried Garlic Pork Belly	<b>\$14.50</b>
<i>Pork belly, celery, garlic, curry powder, chinese parsley</i>	
Bitter Gourd Pork Ribs	<b>\$14.90</b>
<i>Baby pork ribs, bitter gourd, white onion, red chilli, black bean paste, chinese coriander</i>	
Hot Plate Beef	<b>\$14.20</b>
<i>Stir-fried sliced beef, hot bean paste</i>	
Black Pepper Beef	<b>\$14.20</b>
<i>Sliced beef, black pepper, curry leaves, onion ,chilli padi</i>	
Deep Fried Baby Squids with Honey Sauce	<b>\$11.00</b>
XO Seafood Skin Noodle	<b>\$13.00</b>
<i>Prawns, squids, bean sprouts, spring onions</i>	
Thai' Style Home Made Egg Bean Curd	<b>\$13.20</b>
<i>Thai sauce, onions, mango, sliced chilli, chinese parsley, soya milk</i>	
Bitter Gourd Omelette	<b>\$12.20</b>
<i>Red chilli, eggs, tomato, bitter gourd</i>	
Bitter Gourd Soup	<b>\$10.20</b>
<i>Tomato, bitter gourd, eggs, sliced ginger, sliced pork, mushroom, squid</i>	
Local Eggplant	<b>\$8.20</b>
<i>Stir fried brinjal with sambal, dried shrimp</i>	
(v) Stir Fried Home Made Egg Bean Curd	<b>\$11.00</b>
<i>Shimeji mushrooms, soya milk</i>	
(v) Wok Fried Broccoli	<b>\$11.00</b>
<i>Black mushrooms</i>	

oriental



XO Seafood Skin Noodle

# INDIAN KITCHEN

Mondays to Saturdays: 12.00pm – 2:30pm / 6:00pm – 10:30pm  
Sundays & Public Holidays: 12.00pm – 2:30pm / 6.00pm – 9.30pm

## STARTER

- (v) Tomato & Pepper Rasam Soup \$7.90  
*Ripe tomato, onions, spices, black pepper*
- SCC Mulligatawny Soup \$8.10  
*Curry soup, rice, fried shallots, spring onions, lemon wedge, chicken broth*
- (gf) Channa Masala \$7.80  
*Stir-fried chickpeas in masala*
- Indian Rojak \$10.10

## KEBAB SPECIALITIES *cooked in Tandoor*

- Lamb Seekh Kebab \$18.20  
*Minced lamb marinated with homemade spices, chilli, ginger, garlic, garam masala*
- (v) Achari Paneer Kebab ★ \$12.80  
*Paneer marinated in kasmiri chilli, mustard oil, amchoor powder*
- Jafrani Baby Chicken Kebab ★ \$13.80  
*Half spring baby chicken marinated with cream cheese, homemade cardamom spices*
- Chicken Tikka Kebab \$15.20  
*Boneless chicken leg marinated in yoghurt, homemade spices*
- Trio Chicken Kebab 🍴 ★ \$16.80  
*Boneless chicken tikka – Tandoori, Malai, Hariyali flavours*
- Chicken Mughlai Kebab ★ \$15.20  
*Boneless chicken marinated in almonds, fenugreek leaves, homemade herbs, spices*
- Tandoori Salmon Kebab \$18.00  
*Boneless salmon marinated in yoghurt, tandoori spices, herbs, black salt, mustard oil*



Lamb Seekh Kebab



Butter Chicken Masala

★ new

🍴 SCC's signature dish

👨‍🍳 chef's recommendation

(v) vegetarian

(gf) gluten-free





Rogan Josh

## MAIN COURSE


SCC Chicken & Egg Curry 	\$13.40
<i>Fragrant steamed rice, pickled vegetables, papadum</i>	
Butter Chicken Masala 	\$15.20
<i>Roasted boneless chicken in murgh makhani, creamy tomatoes</i>	
Tava Butter Fish in Kerala Style  	\$16.80
<i>Grilled butter fish marinated in grated coconut, spices and cooked in hot plate</i>	
Southern Indian Fish Curry	\$14.20
<i>Fish cooked in spices, eggplants, lady's fingers, tomatoes</i>	
(gf) Rogan Josh	\$16.20
<i>Lamb cooked in tomatoes, onions</i>	
(gf) Mutton Rendang	\$14.80
<i>Rice, mango chutney, papadum</i>	
(v) Palak Paneer	\$10.20
<i>Cottage cheese cubes cooked in spinach</i>	
(v) Mock Mutton	\$13.80
<i>Rice, mango chutney, papadum</i>	
(v) Paneer Makhani	\$9.20
<i>Cottage cheese cubes simmered in rich tomato based gravy</i>	
(v) (gf) Yellow Tadka Dhal	\$10.20
<i>Yellow lentils, tadka spices</i>	
(v) (gf) Dhal Makhani	\$10.20
<i>Black lentils, kidney beans</i>	
(v) (gf) Aloo Palak Gravy 	\$8.50
<i>Potatoes cooked in spinach gravy</i>	
(v) (gf) Aloo Gobi	\$10.20
<i>Cauliflower florets, potatoes, onions, tomatoes</i>	
(v) Bhindi Do Pyaza Masala 	\$8.50
<i>Lady fingers cooked with onions and masala</i>	
(v) Raita	\$5.20
<i>Cucumbers, onions, green chillies, tomatoes, yoghurt</i>	



Mutton Rendang

spicy

## RICE / NAAN / ROTI

(v) Fragrant Steamed Brown Rice	\$2.00
(v) Basmati Rice	\$3.00
(v) Saffron Biryani Rice 	\$4.00
Plain Naan	\$3.50
Butter Naan	\$4.50
Garlic Naan	\$4.50
Cheese Naan	\$4.50
(v) Tandoori Roti	\$3.60
(v) Chapatti	\$3.00



SCC Chicken & Egg Curry

 new

 SCC's signature dish

 chef's recommendation

(v) vegetarian

(gf) gluten-free

# LOCAL DELIGHTS

Mee Goreng (Chicken / Vegetarian / Seafood / Mutton) Yellow egg noodles, vegetables, dried shrimp	\$9.80
SCC Hainanese Pork Chop 🐷 French fries, tomato sauce, onions, green peas, fragrant steamed rice	\$13.20
Fried Hokkien Mee 🍜 Yellow & white noodles, pork, prawns, flower squid, eggs, bean sprouts	\$10.60
Seafood / Vegetarian (Wet / Dry / Soup) (Hor Fun / Thin Bee Hoon / Yellow Noodle / Rice) Fish cakes, choy sum	\$10.60
Beef Kway Teow (Wet / Dry / Soup) Rice noodles, sliced beef, vegetables, bean sprouts	\$10.60
Sambal Nasi Goreng Ikan Bilis 🐟 Stir-fried rice, chicken, prawns, fish cakes, ikan bilis, fried egg, dried shrimp	\$9.80
Yong Chow Fried Rice Stir-fried rice, eggs, prawns, vegetarian char siew, mixed vegetables	\$9.80
Stir-fried Bean Sprouts Red chillies, dried salted fish	\$8.80
Baby Kai Lan Stir-fried with garlic	\$8.80
Local French Beans Stir-fried with dried prawns, garlic, chilli padi	\$8.80
Lady's Fingers (Sambal / Garlic) 🍷 Stir-fried with shrimp chilli paste, garlic, chilli padi	\$8.80
Satay (Chicken / Mutton) 1/2 Dozen 1 Dozen Cucumbers, onions, ketupat, peanut sauce	\$10.80 \$16.20
Fragrant Steamed Rice	\$1.40



SCC Hainanese Pork Chop



Fried Hokkien Mee

★ new

🐷 SCC's signature dish

🍷 chef's recommendation

(v) vegetarian

(gf) gluten-free



# WESTERN KITCHEN

## MAIN COURSE

Grilled Chicken Breast <i>Salad, mashed potato, spicy chilli sauce</i>	<b>\$17.00</b>
Lamb Shepherd's Pie <i>Minced lamb, diced vegetables, mashed potatoes, shredded mozzarella cheese</i>	<b>\$14.00</b>
SCC All Day Breakfast <i>Pork sausage, grilled tomato, button mushrooms, baked beans, eggs, back bacon, hash brown, toast</i>	<b>\$16.20</b>
SCC Fish & Chips (Battered / Grilled / Breaded) 🦞 <i>served with tartar sauce</i>	<b>\$13.50</b>
Pan Seared Seabass Fillet <i>Mango salsa, garden vegetables</i>	<b>\$20.20</b>
Chargrilled US Pork Rack <i>Mashed potatoes, broccolini spear, cherry tomato, glazed apple, red wine sauce</i>	<b>\$19.80</b>
Fried Spring Chicken <i>Garden salad, potato wedges, red wine sauce</i>	<b>\$17.80</b>
Lamb Shank <i>Mashed potatoes, broccolini spear, carrot, red wine sauce</i>	<b>\$23.80</b>
Angus Striploin <i>Mashed potatoes, garden salad, shimeiji mushroom, asparagus, red wine sauce</i>	<b>\$28.90</b>

## PASTA

*A choice of Linguine, Spaghetti or Penne.*

Beef Bolognaise <i>Tomato sauce, minced beef, pepper, garlic, onions, basil</i>	<b>\$16.90</b>
Prawn Aglio Olio 🦐 <i>Prawns, garlic, chillies</i>	<b>\$19.20</b>
Carbonara 🍝 <i>Creamy sauce, bacon bits, parmesan cheese, egg yolk</i>	<b>\$16.90</b>
(v) Arrabiata <i>Spicy tomato sauce, basil, onions, garlic</i>	<b>\$13.90</b>
Squid Ink Linguine <i>Seafood, cherry tomatoes, garlic</i>	<b>\$19.90</b>
(v) Wild Mushroom Risotto <i>Onions, grated parmesan cheese</i>	<b>\$13.90</b>
(gf) Puttanesca Fusilli Pasta <i>Tomatoes, olives, capers, garlic, anchovies</i>	<b>\$13.90</b>

Squid Ink  
Linguine



★ new

🦞 SCC's signature dish

👨🍳 chef's recommendation

(v) vegetarian

(gf) gluten-free

# PIZZA

Mondays to Saturdays: 12.00pm - 3:00pm / 6:00pm - 10:30pm  
Sundays & Public Holidays: 12.00pm - 3:00pm / 6:00pm - 9.30pm



## Tandoori Chicken

Small \$12.00  
Medium \$17.00

*Red peppers, onions, mozzarella cheese, tomatoes*

## Capricciosa

Small \$12.00  
Medium \$17.00

*Ham, pineapples, olives, mushrooms, mozzarella cheese*

## Aussie

Small \$12.00  
Medium \$17.00

*Bacon, eggs, onions, capsicums, tomatoes, mozzarella cheese, BBQ sauce*

## Spicy Minced Lamb

Small \$12.00  
Medium \$17.00

*Mozzarella cheese, green chillies*

## Diavola

Small \$12.00  
Medium \$17.00

*Spiced beef salami, black olives, mozzarella & parmesan cheeses*

## Smoked Salmon with Rocket Salad

Small \$12.00  
Medium \$17.00

*Smoked salmon, rocket salad, mozzarella cheese, capers, black olive, sour cream, cousli*

## (v) Margherita

Small \$10.00  
Medium \$14.00

*Mozzarella cheese, tomato sauce*

## (v) Quattro Formaggi

Small \$10.00  
Medium \$14.00

*Four cheeses – mozzarella, parmesan, cheddar, gorgonzola*

## (v) Funghi

Small \$10.00  
Medium \$14.00

*Portobello, shiitake mushrooms, garlic, parmesan cheese*

## (v) Garlic Pizza

Medium \$6.90

*Garlic, olive oil*

## (v) Vegetarian Pizza

Small \$10.00  
Medium \$14.00



## DESSERTS

Home-baked Cake Selections <i>Buy 1-Get 1-Free after 9pm daily</i>	<b>\$6.20</b>
SCC Bread & Butter Pudding 🦁 <i>Vanilla ice-cream, custard sauce</i>	<b>\$9.90</b>
Sticky Toffee Pudding 🍷 <i>Vanilla ice-cream, caramel sauce</i>	<b>\$9.90</b>
Brownies 🦁 <i>Vanilla ice-cream, chocolate sauce</i>	<b>\$9.90</b>
Apple & Strawberry Crumble Tart <i>Vanilla ice-cream</i>	<b>\$9.90</b>
Ras Malai <i>Saffron milk</i>	<b>\$10.20</b>
<b>*Not available between 230pm to 600pm</b>	
Gulab Jamun <i>Vanilla ice-cream</i>	<b>\$9.20</b>
Mixed Fruit Platter	<b>\$8.80</b>
Ice Cream ( <i>Vanilla / Chocolate / Strawberry</i> ) Sorbet ( <i>Mango / Raspberry</i> ) Single Scoop Double Scoop	<b>\$3.20</b> <b>\$5.20</b>
Cheese Platter <i>Port Salut, Camembert, Cheddar cheese, Brie, grapes, carrot, celery sticks, walnut figs, cream crackers</i>	<b>\$11.90</b>
Waffles with Ice Cream ( <i>Vanilla / Chocolate / Strawberry</i> ) <i>Maple Syrup, Icing Sugar Powder</i>	<b>\$9.80</b>
Double Chocolate Fudge Bar <i>Chocolate sauce</i>	<b>\$9.80</b>



Sticky Toffee Pudding



Gulab Jamun

*Product shown is for illustration purposes only.*

★ new



SCC's signature dish



chef's recommendation

(v) vegetarian

(gf) gluten-free



# BEVERAGE

## COFFEE & TEA

Tea	\$3.00
Coffee	\$2.90
Tea by Pot	\$4.20
Yorkshire Tea ★	\$3.50
Yorkshire Tea by Pot	\$4.70
Cappuccino	\$3.60
Latte	\$3.60
Irish Coffee	\$8.90
Royale Coffee	\$8.90
Jamaican Coffee	\$8.90
Espresso Single	\$2.90
Espresso Double	\$3.50
Non-Dairy Soy Milk	\$4.00

\* Substitute with non-dairy soy milk + \$0.80

## SOFT DRINKS

100 Plus	\$2.40
Bitter Lemon	\$2.10
Coca Cola	\$2.10
Diet Coke	\$2.10
Ginger Beer	\$2.10
Orange Crush	\$2.10
Sprite	\$2.10
Ginger Ale	\$1.20
Soda	\$1.20
Tonic	\$1.20
Red Bull	\$4.30
Perrier Water	\$4.60
Lime Juice (Glass)	\$2.20
Lime Juice (Mug)	\$4.10
Gunner (Glass)	\$3.20
Gunner (Mug)	\$4.50

## FRESHLY-SQUEEZED JUICES

Carrot / Celery / Orange / Pineapple /	
Green Apple / Watermelon	
Glass	\$4.10
Mug	\$7.20

## COLD PRESSED JUICES ★

Orange Juice / Pineapple Juice / Green Apple Juice /	
Carrot Juice / Watermelon Juice / Celery Juice	
Glass	\$6.20
Mug	\$9.90
Jug	\$39.00

## SMOOTHIES ★

Banana Smoothie	Small	Large
	\$5.00	\$7.50
Mixed Berries Smoothie	\$5.50	\$8.50



## DRAUGHT BEER

Erdinger (330ml)	\$8.90
Erdinger (500ml)	\$12.90
Erdinger Jug	\$31.80
Heineken Glass	\$6.90
Heineken Mug	\$9.90
Heineken Jug	\$25.80
Kilkenny Glass	\$8.90
Kilkenny Mug	\$12.90
Kilkenny Jug	\$31.80
Archipelago Summer IPA Glass	\$6.90
Archipelago Summer IPA Mug	\$9.90
Archipelago Summer IPA Jug	\$25.80
Shandy (Tiger) Glass	\$4.90
Shandy (Tiger) Mug	\$6.90
Shandy (Heineken) Glass	\$5.90
Shandy (Heineken) Mug	\$7.90
Tiger Glass	\$5.90
Tiger Mug	\$8.90
Tiger Jug	\$20.80

## BOTTLED BEER

Erdinger Weis Alkoholfrei (Non-Alcoholic)	\$5.50
Guinness Stout	\$9.10
Heineken	\$6.80
James Boag's Premium Lager	\$7.50
Little Creatures Bright Ale	\$7.00
Little Creatures Pale Ale	\$7.50
Pure Blonde	\$6.50
Craft Lager	\$8.00
Tiger	\$6.10
San Miguel	\$6.90
Sol	\$7.00
Sheppy's – Elderflower Cider	\$15.00
Sheppy's – Cloudy Cider	\$15.00
Sheppy's – Classic Cider	\$15.00

## COCKTAILS

Bloody Mary	\$8.90
Daiquiri Lime	\$9.00
Tequila Sunrise	\$8.80
Margarita Lime	\$9.00
Spritzer	\$10.80
Singapore Sling	\$12.00
Long Island Tea	\$15.90

## HOUSE SPIRITS

Bombay Sapphire Gin	\$6.80
Famous Grouse Scotch Whisky	\$4.40
Gordon's Gin	\$4.90
Myer's Dark Rum	\$5.90
Remy Martin VSOP Cognac	\$8.90
Smirnoff Vodka	\$5.50

## LIQUEURS

Baileys Irish Cream	\$6.30
Cointreau	\$5.70
Dom Benedictine	\$6.30
Drambuie	\$6.30
Grand Marnier	\$7.50
Tia Maria	\$6.30

## APERITIFS

Campari	\$5.90
Dubonnet	\$5.50
Martini Dry Bianco	\$5.50
Martini Rosso	\$5.50
Pernod 45	\$5.90
Pimm's No. 1	\$5.90

## PORT & SHERRY

Harvey Bristol Cream	\$7.20
Graham's 10 YO Tawny Port	\$8.90
Tio Pepe	\$7.20



## HOUSE WINE

### WHITE

	<i>Glass</i>	<i>Bottle</i>
Altos Los Romeros Varietal Sauvignon Blanc Chile	<b>\$9.00</b>	<b>\$42.80</b>
McGuigan Private Bin Chardonnay Australia	<b>\$9.80</b>	<b>\$45.80</b>

### RED

Finca El Camino Malbec Argentina	<b>\$9.80</b>	<b>\$45.80</b>
McGuigan Private Bin Shiraz Australia	<b>\$9.80</b>	<b>\$45.80</b>

## CHAMPAGNE

Mumm Cordon Rouge NV	<b>\$25.00</b>	<b>\$108.00</b>
Veuve Clicquot-Ponsardin Brut NV		<b>\$118.00</b>
Dom Perignon		<b>\$328.00</b>

## SPARKLING WINE

Bottega – Prosecco Millesimato Brut Italy	<b>\$10.80</b>	<b>\$49.00</b>
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### ROSÉ

Baby Doll Rose New Zealand	<b>\$12.80</b>	<b>\$55.00</b>
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## WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
Livio Felluga Pinot Grigio, Italy	<b>\$20.80</b>	<b>\$88.00</b>
Borgogno Langhe Riesling Italy	<b>\$21.80</b>	<b>\$90.00</b>
Douglass Hill Pinot Grigio, California	<b>\$9.80</b>	<b>\$42.80</b>
Stratum Sherwood Estate Chardonnay, New Zealand	<b>\$10.80</b>	<b>\$45.80</b>
Vickery Watervale Riesling, Australia		<b>\$55.00</b>
Baby Doll Sauvignon Blanc, New Zealand		<b>\$55.00</b>
Tempus Two Varietal Semillon / Sauvignon Blanc, Australia		<b>\$68.00</b>
Cape Mentelle Sauvignon Blanc-Semmillon, Australia		<b>\$68.00</b>
Gerard Bertrand Reserve Speciale Viognier, France		<b>\$70.00</b>
Koyle Costa, Chile		<b>\$78.00</b>
Boschendal Chenin Blanc, South Africa		<b>\$78.00</b>
Vidal Fleury Cotes Du Rhone Blanc, France		<b>\$88.00</b>
Yealands Estate Single Vineyard Sauvignon Blanc, New Zealand		<b>\$88.00</b>
Livio Felluga Pinot Grigio, Italy		<b>\$88.00</b>
Borgogno Langhe Riesling, Italy		<b>\$90.00</b>
Patriarche Chablis, France		<b>\$98.00</b>
Chateau Ferrandes Graves, France		<b>\$108.00</b>
Silverado Carneros Chardonnay, U.S.A.		<b>\$108.00</b>
Tenuta San Pietro - Gavi DOCG Riserva Organic, Italy		<b>\$138.00</b>
Jean Paul & Benoit Droin Chablis 1er Cru Montee de Tonnerre, France		<b>\$140.00</b>
Paul Pillot Chassagne Montrachet Blanc, France		<b>\$158.00</b>
Henri Boillot Puligny Montrachet, France		<b>\$198.00</b>

## RED WINE

	<i>Glass</i>	<i>Bottle</i>
Baby Doll Pinot Noir, New Zealand	<b>\$14.80</b>	<b>\$60.00</b>
Casa Lapostolle Cabernet Sauvignon, Chile	<b>\$14.80</b>	<b>\$60.00</b>
E. Guigal Cotes du Rhone Rouge, France		<b>\$58.00</b>
Casa Lapostolle Grand Selection Cabernet Sauvignon, Chile		<b>\$60.00</b>
Paua Pinot Noir, New Zealand		<b>\$60.80</b>
Powell & Son Barossa Shiraz, Australia		<b>\$80.00</b>
Rutini Encuentro, Argentina		<b>\$88.00</b>
Castelforte Valpolicella Ripasso DOC, Italy		<b>\$88.00</b>
Chateau Puy Mouton St Emilion Grand Cru, France		<b>\$98.00</b>
Lealtanza Reserva, Spain		<b>\$108.00</b>
Decoy Sonoma Couonty Zinfandel, U.S.A.		<b>\$118.00</b>
Reserve de La Comtesse, France		<b>\$126.00</b>
Petra - Quercegobbe Rosso Toscana IGT, Italy		<b>\$148.00</b>
Luis Felipe Edwards 900 Malbec, Chile		<b>\$148.00</b>
Chateau Guillot, France		<b>\$158.00</b>
Joseph Roty Gevrey Chambertin, France		<b>\$168.00</b>
Masi - Costasera Amarone Classico DOCG, Italy		<b>\$168.00</b>
Duckhorn Vineyards, U.S.A.		<b>\$168.00</b>
Two Hands Bella's Garden Barossa Valley Shiraz		<b>\$168.00</b>
Casanova Di Neri Brunello Montalcino DOCG, Italy		<b>\$178.00</b>
Borgogno - Barolo Classico DOCG, Italy		<b>\$178.00</b>
Jordan Alexander Valley Cabernet Sauvignon, U.S.A.		<b>\$188.00</b>
D'Eugenie Vosne-Romanee, France		<b>\$198.00</b>
Lake's Folly Cabernet, Argentina		<b>\$228.00</b>