

Pergola

FOOD


SALADS & APPETIZERS

Omega 3 Salad (GF) \$17
Mixed Greens, Smoked Salmon,
Olives, Avocado, Macadamia Nuts,
Sunflower Seeds, Vinaigrette


Thai Style Salad (Beef or Prawn) \$17
Grilled Beef, Bean Sprouts, Coriander,
Spanish Onions, Roasted Peanuts,
Thai Dressing


Kale Caesar Salad \$13
Kale, Romaine Lettuce, Bacon Bites, Sourdough
Crouton, Cherry Tomato, Grated Parmesan,
Caesar Dressing
Add Grilled Chicken +\$5.0
Add Smoked Salmon: +\$8.00

Avocado Salad (VG) \$14
Quinoa, Avocado, Cucumber, Cherry Tomato,
Chickpea, Mint, Bombay Onion, Olive,
Asian Style Vinaigrette


 **Falafel Bowl (VG)** \$14
Falafel, Cucumber, Tomato, Spanish Onion,
Avocado, Mixed Green, Vegan Cashew Tzatziki


PLANT-BASED NUTRITIONS & SUPERFOODS


Salmon Poke Bowl \$17 
Quinoa, Salmon Sashimi, Ikura, Cucumber,
Sea Mustard, Tamanegi Dressing

Sustainable Barramundi Fillet \$21 
Seared Barramundi Fillet, Seasonal Vegetables,
Salmon Roe, Red Pesto

Open Face Sandwich (V) \$15
Sourdough Bread, Scrambled Egg, Avocado,
Sautéed Mushroom, Tomato, Mixed Greens

 **Swiss Club Mezza Single (V)** \$19
Homemade Pizza Bread, Herb Marinated
Halloumi, Tomato Hummus, Cherry Tomato,
Falafel, Grilled Pimento, Aubergine,
Cashew Tzatziki

Lentil Salad Super Bowl (VG) (GF) \$15 
Lentil, Roasted Beet, Kiwi, Avocado,
Carrot, Walnut, Pomegranate, Pink Tahini Dressing

Pulled BBQ Aubergine Burger (V) \$19 
Paprika, Tomato, Lettuce, Smoky BBQ Sauce,
Parmesan Sweet Potato Fries

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FOOD

CLASSICS

Swiss Club Gourmet Burger \$20

Homemade Angus Beef Patty,
Swiss Raclette Cheese, Red Onion, Tomato,
Bacon, BBQ Sauce, French Fries

New Recipe **Australian Angus Rib Eye Steak (200g)** \$28

Herb Roasted Potatoes, Grilled Asparagus,
Chimichurri Sauce

Chicken Wrap \$14

Grilled Chicken, Romaine, Caesar Dressing,
Chopped Egg White, Salad or French Fries

Pork Schnitzel Wiener Art \$19

Pan Fried, Breaded Australian Pork Escalope,
French Fries & Salad

Aglio Olio Pasta (V) \$18

Kale, Spinach, Asparagus, Cauliflower, Sun-
dried Tomato, Italian Parsley, Parmesan Cheese

Choice of Spaghetti or Penne



Veal Zurich Style \$27

Sliced Veal in Creamy Button Mushroom
Sauce, Swiss Potato Rösti, Side Salad

Veal Sausage \$18

Swiss Potato Rösti, Onion Sauce, Mustard

Meat Loaf \$19

Mashed Potato, Creamy Spinach,
Sunny Side Up Egg, German Mustard

**Classic Beef Bolognese or
Pomodoro Sauce** \$14

Spaghetti or Penne, Parmesan Cheese

Swiss Cheese Fondue

(For 2 Persons) (V) \$40

Traditional Melted Swiss Cheese,
White Wine, Garlic, Kirsch. Served with
Roasted Homemade Sourdough Bread Cubes

Additional sides available:

Broccoli, Cherry Tomatoes, Pickles
+ \$4 per side

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ASIAN DELIGHTS

Kong Bao Chicken \$15

Onions, Spring Onions, Cashew Nuts,
Dried Chili served with White Rice

Change to Prawn +\$3



Beef Kway Teow \$15

Rice Noodles, Chye Sim, Bean Sprouts,
Egg, Sliced Beef Rump

Vietnamese Phở \$15

Rice Noodles, Sliced Beef, Beef Broth, Herbs

Indonesian Fried Rice \$15

Spicy Hot Wing, Satay, Egg, Prawn Cracker,
Acar, Sambal Belachan



Kimchi Fried Rice (V) \$14

Kimchi, Sunny Side Up Egg, Broccoli, Mushroom,
Spinach, Asparagus, Bulgogi Sauce, Nori

Add Bacon +\$4



Prawn Noodle Soup \$16

Braised Pork Rib, Tiger Prawn, Bean Sprout, Fish
Cake, Yellow Noodle, Condiment



Add-on Side Dishes \$6

Stir-fry Broccoli or Bok Choy

TANDOORI

Chicken Tikka (GF) \$18

Boneless Pieces of Chicken Marinated with Yogurt
and Spices, Roasted in the Tandoor

Butter Chicken (GF) \$18

Tandoor Roasted Chicken Tikka in Tomato
Fenugreek Sauce

Yellow Dal Tadka (VG) (GF) \$14

Yellow Lentil Cooked with Cumin Seeds, Red
Onions, Ginger, Garlic and Spices

TANDOORI

Ajwain Fish Tikka (GF) \$19

Cubes of Tilapia Fish, Caraway Seeds, Ginger,
Garlic, Yogurt, Roasted in the Tandoor

Palak Paneer (V) (GF) \$14

Minced Spinach, Cottage Cheese



Saag Gosht \$21

Lamb Shoulder Cubes, Mustard Leaf, Ginger,
Garlic, Tomato, Onion, Spinach

Vegetable Medley (V) \$13

French Beans, Carrot, Cauliflower, Mushroom,
Green Pea, Onion, Ginger, Garlic, Cottage Cheese

Choice of Biryani Rice

Served With Raita

Chicken Tikka \$14

Fish Tikka \$16

Prawn \$16

Mutton \$18

Tandoori Sharing Platter \$35 for 2pax

Butter Chicken, Vegetable Medley, Fish Tikka, Saag
Gosht, Papadum, Biryani Rice, Raita, Naan

Add on Side Dishes

Peshawari Naan (V)	\$3
Plain Naan (V)	\$3
Garlic/Butter Naan (V)	\$3.50
Assorted Naan Basket	\$8
Biryani Rice (V) (VG)	\$3
Papadum (V) (VG)	\$1
Raita (V)	\$5

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FOOD

HOMEMADE PIZZA

Classic Margherita (V) \$15
Tomato Base, Fresh Mozzarella,
Basil, Olive Oil

Parma Ham \$21
Tomato Base, Mozzarella Cheese, Parma Ham,
Rocket Salad, Olive Oil

Salami Pizza \$19
Tomato Base, Mozzarella Cheese, Italian Salami,
Red Onion

Hawaiian Pizza \$18
Tomato Base, Mozzarella Cheese, Ham,
Honey Pineapple

HOMEMADE PIZZA STYLE FLAMMKUCHEN

**Sour Cream Base, Fennel, Red Onion,
Nutmeg (V)** \$14

**Sour Cream Base, Red Onion, Bacon,
Nutmeg** \$16

SNACK

Cheese Sticks (V) \$9
Breaded Mozzarella Sticks, Tomato Sauce

**Sourdough Bread, Ham &
Cheese Sandwich** \$9

Chicken Satay (6pcs) \$12
Classic Condiments

Popcorn Chicken \$8
Honey Mustard Sauce

Truffle Fries, Sea Salt (V) \$8

Sweet Potato Fries (V) \$7

Grated Halloumi Quesadilla (V) \$12
Tortillas, Mozzarella, Pineapple & Jalapeno Salsa,
Guacamole, Lime

Hot Wings \$10 
Spicy Chicken Wings, Honey Mustard Sauce

**Deep-Fried Falafel & Cashew
Tzatziki (VG)** \$8 

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FOOD

KIDS

- Chicken Nuggets Plain** \$4
- Chicken Nuggets with French Fries** \$6
- Hot Dog Plain** \$5
- Hot Dog with French Fries** \$7
- Cold Broccoli & Carrots with Sesame Sauce** \$6
- Beef Steak with Mashed Potato & Broccoli** \$14
- Kids Beef Burger with French Fries** \$12
- Kids Pasta Spaghetti or Penne** \$8
Bolognese/ Cream/ Tomato Sauce
- Kids Fried Rice** \$6
- Sustainable Barramundi Fish** \$12
Mashed Potato, Broccoli, Tomato Sauce
- Pork Schnitzel, French Fries & Broccoli** \$12

BREAKFAST

Breakfast available 8am - 11am daily

- High Protein Müsli Bowl (V)** \$9
Müsli Mix, Granola, Greek Yogurt, Mixed Berries, Fresh Milk
- Sweet Pancakes (V)** \$10
Fresh Berries, Maple Syrup, Mint
- Mini Waffles (V)** \$12
Fresh Berries, Maple Syrup, Mint, Butter
- Breakfast Platter** \$16
1 Croissant, 1 Chocolate Roll, Sliced Sourdough Bread, Cold Cuts, Cheese, Butter, Jam, Small Müsli Bowl
- DIY 2 Eggs (Sunnyside up, Scrambled, Omelette)** \$5
Baby Spinach, Mushroom, Cherry Tomato, Bacon, Cheese (+\$1.5 per topping)
- Avocado Power (V)** \$11
Grilled Sourdough Bread, Guacamole, Avocado, Pomegranate, Baby Radish, Chives
- Ham and Cheese Croissant** \$7
- Fruit Salad with Fresh Mint** \$6
- Chocolate Roll** \$4
- Croissant** \$4

V = Vegetarian | VG = Vegan | GF = Gluten Free