

# Pergola

## FOOD

### SALADS & APPETIZERS



**Borlotti Bean Salad (VG)(GF)** \$15

Borlotti Beans, Edamame, Grilled Zucchini, Cucumber, Broccoli, Tahini-Lemon Dressing

**Thai Style Salad (Beef or Prawn)** \$17

Grilled Beef, Bean Sprouts, Coriander, Spanish Onions, Roasted Peanuts, Thai Dressing

**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

**Warm Ocean Trout Salad (GF)** \$18

Kale, Edamame, Watercress, Quinoa, Daikon, Acai Dressing

**Salmon Poke Bowl** \$17

Quinoa, Salmon Sashimi, Ikura, Cucumber, Sea Mustard, Tamanegi Dressing

**Sustainable Barramundi Fillet** \$22

Pearl Barley Risotto & Watercress, Mini Courgette, Passion Fruit



**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



**New Recipe**

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### 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

Glazed Sesame Heirloom Carrot, Crispy  
Tapioca, Pink Peppercorn 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



**Ricotta Ravioli (V)** \$17

Sage Butter, Cherry Tomato, Sauteed Baby  
Spinach, Pine Kernels



**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



#### **Beef Rendang** \$22

Beef Shin, Coconut Milk, Galangal, Ginger, Chili  
Paste, Turmeric Rice, Acar

### 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

### 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

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

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

#### **Mutton Rogan Josh** \$24

Mutton Shoulder Cube Cooked with Onion, Ginger,  
Garlic, Tomato paste & Red chili Powder

#### **Paneer Tikka Masala (V)** \$16

Cottage Cheese marinated with Masala,  
Tomato Gravy Base

#### **Tandoori Sharing Platter** \$40 for 2pax

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

#### Add on Side Dishes

**Plain Naan (V)** \$3

**Garlic/Butter Naan (V)** \$3.50

**Biryani Rice (V) (VG)** \$3

**Papadum (V) (VG)** \$1

**Raita (V)** \$5

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### 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

 **Falafel Pizza(V)** \$18  
Marinara Sauce, Bell Pepper, Feta Cheese Aioli,  
Sage, Arugula

### HOMEMADE PIZZA STYLE FLAMMKUCHEN

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

### SNACK

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

**Caprese Panini (V)** \$12   
Grilled Tomato Mozzarella Focaccia

**Chicken Satay (6pcs)** \$12  
Classic Condiments

**Popcorn Chicken** \$8  
Honey Mustard Sauce

**Truffle Fries, Sea Salt (V)** \$8

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

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

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### 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