

Pergola

FOOD

SALADS & APPETIZERS

Borlotti Bean Salad (VG)(GF) \$16
Borlotti Beans, Edamame, Grilled Zucchini,
Cucumber, Broccoli, Tahini-Lemon Dressing



Thai Style Salad (Beef or Prawn) \$18
Grilled Beef, Bean Sprouts, Coriander,
Spanish Onions, Roasted Peanuts,
Thai Dressing

Avocado Salad (VG) \$16
Quinoa, Avocado, Cucumber, Cherry Tomato,
Chickpea, Mint, Bombay Onion, Olive,
Asian Style Vinaigrette

Falafel Bowl (V) \$16
Falafel, Cucumber, Tomato, Spanish Onion,
Avocado, Mixed Green, Vegan Cashew Tzatziki

PLANT-BASED NUTRITIONS & SUPERFOODS

Omega 3 Salad (GF) \$19 
Mixed Greens, Smoked Salmon, Olives, Avocado,
Macadamia Nut, Sunflower Seeds, Vinaigrette

 **Ahi Tuna Bowl** \$19 
Quinoa, Edamame, Mango, Telegraphic Cucumber,
Tobiko, Yuzu Ponzu

Sustainable Barramundi Fillet \$24 
Lap Chong Jam Fried Rice, Oi Muchim, Cucumber
Oil, Mentaiko Mayo

Open Face Sandwich (V) \$16 
Sourdough Bread, Fried Egg, Carrot Pesto, Avocado,
Mixed Greens

 **Falafel Plate (V)** \$18 
Cucumber Salsa, Pita Bread, Hummus, Avocado,
Spinach Dip

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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



Angus Beef Rump Steak (200g) \$28

Smoked Celeriac Purée, Crispy Kale, Creamy
Tarragon & Mushroom Sauce

Chicken Wrap \$15

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 \$28

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

Veal Sausage \$19

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** \$16

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



Sichuan Spicy Chicken \$17

Garlic, Dried Red Chili Pepper, Green Onion, Shaoxing Wine, Steam Rice

Change to Prawn +\$3



Beef Kway Teow \$16

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

Vietnamese Phở \$16

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



Shredded Chicken Hor Fun \$16

Tiger Prawn, Garlic Chive, Bean Sprout, Shellfish Oil



Beef Rendang \$22

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

TANDOORI

Chicken Tikka (GF) \$18

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

Butter Chicken (GF) \$19

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) \$15

Minced Spinach, Cottage Cheese

Mutton Shahi Karma \$24



Minced Mutton, Yoghurt Creamy Nut Paste, Coconut Milk, Bay Leaf



Tawa Vegetable (V) \$16



French Beans, Carrot, Potato, Eggplant, Okra, Onion, Kadai Masal

Dal Makhani (V) (GF) \$16



Black Lentil, Kidney Bean Cooked with Tomato Purée, Spices, Butter

Mutton Rogan Josh \$24

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

Mushroom Mutter (V) \$17



Button Mushroom, Green Pea, Onion, Tomato Gravy, Indian Spices



Tandoori Sharing Platter \$40 for 2pax

Butter Chicken, Tawa Vegetable, Fish Tikka, Rogan Josh, Papadum, Biryani Rice, Raita, Naan

Add on Side Dishes

Plain Naan (V) \$3.50

Garlic/Butter Naan (V) \$4

Biryani Rice (V) (VG) \$4

Papadum (V) (VG) \$1

Raita (V) \$5

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FOOD


HOMEMADE PIZZA

Classic Margherita (V) \$16
Tomato Base, Fresh Mozzarella,
Basil, Olive Oil


Parma Ham \$23
Tomato Base, Mozzarella Cheese, Parma Ham,
Rocket Salad, Olive Oil

Salami Pizza \$20
Tomato Base, Mozzarella Cheese,
Italian Salami, Red Onion

Hawaiian Pizza \$19
Tomato Base, Mozzarella Cheese, Ham,
Honey Pineapple

 **Ultimate Veggie Pizza (V)** \$18
Artichoke Cream Base, Mozzarella, Olive,
Zucchini, Arugula

HOMEMADE PIZZA STYLE FLAMMKUCHEN

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

SNACK

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

Tofu Reuben Sandwich (V) \$12 
Sour Dough, Tofu, Sauerkraut, Swiss Raclette,
Russian Dressing

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 (V)** \$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

- Assorted Bread Basket** \$8 
With Jam & Butter
- High Protein Müsli Bowl (V)** \$9
Müsli Mix, Granola, Greek Yogurt, Mixed Berries, Fresh Milk
- Sweet Pancakes (V)** \$10
Fresh Berries, Maple Syrup, Mint
- Avocado Power (V)** \$11
Grilled Sourdough Bread, Guacamole, Avocado, Pomegranate, Baby Radish, Chives
- Mini Waffles (V)** \$12
Fresh Berries, Maple Syrup, Mint, Butter
- Smoked Salmon Bagel** \$14 
Sour Cream, Bombay Onion, Chive & Mixed Greens
- DIY 2 Eggs (Sunnyside up, Scrambled, Omelette)** \$5
Baby Spinach, Mushroom, Cherry Tomato, Bacon, Cheese (+\$2.5 per topping)
Pork Chipolata Sausage (\$3 per pc)
- Ham and Cheese Croissant** \$7
- Fruit Salad with Fresh Mint** \$6
- Chocolate Roll** \$4
- Croissant** \$4

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