## Pergola <br> FOOD

## SALADS \& APPETIZERS

Avocado Salad (VG) (GF) \$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

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

## Superfood Bowl (VG) (GF) \$19

Blueberry, Carrot, Quinoa, Macadamia Nut, Beetroot, Pinto Bean, Baby Spinach, Avocado, Ginger Dressing

## PLANT-BASED NUTRITIONS \& SUPERFOODS

Open Face Sandwich (V) \$16
Escalivada, Slow Cooked Egg,
Manchego Cheese, Salad

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

## Omega 3 Salad (GF) <br> \$19

Mixed Greens, Smoked Salmon, Olives,
Avocado, Macadamia Nut, Sunflower Seeds, Vinaigrette

## Salmon Poke Bowl (GF) \$19

Quinoa, Edamame, Mango, Cucumber, Tobiko, Yuzu Ponzu

Sustainable Barramundi Fillet \$24
Chickpea Salad, Uni Elmusion Pasta, Chive Oil

## CLASSICS

## Chicken Wrap \$15

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

## Kale Pesto Gnocchi (V) \$17

Sundried Tomatoes, Sautéed Baby Spinach, Pine Nut, Parmesan Cheese

Swiss Club Chicken Burger \$18
Raclette Cheese, Chicken Patty, Bacon, Onion, Smoked Paprika Aioli, French Fries

Pork Schnitzel Wiener Art \$19
Pan Fried, Breaded Australian Pork Escalope, French Fries \& Salad

Swiss Club Gourmet Burger \$20
Homemade Angus Beef Patty,
Swiss Raclette Cheese, Red Onion, Tomato, Bacon, BBO Sauce, French Fries

Grass-Fed Ribeye Steak (200g) \$28
Rosemary Butter Potatoes, Charred Romaine, Al Steak Sauce

Classic Beef Bolognese or Pomodoro Sauce \$16
Spaghetti or Penne, Parmesan Cheese

## Veal Sausage <br> \$19

Swiss Potato Rösti, Onion Sauce, Mustard

Meat Loaf \$19
Mashed Potato, Creamy Spinach, Sunny Side Up Egg, German Mustard


Veal Zurich Style \$28
Sliced Veal in Creamy Button Mushroom Sauce, Swiss Potato Rösti, Side Salad

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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V=\text { Vegetarian | VG }=\text { Vegan | GF = Gluten Free }
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## ASIAN DELIGHTS

Kimchi Fried Rice (V) $\$ 14$
Kimchi, Sunny Side Up Egg, Broccoli, Mushroom, Spinach, Asparagus, Bulgogi Sauce, Nori

Add Bacon +\$4
Yangzhou Fried Rice $\$ 15$
Chicken Char Siew, Shrimp, Green Onion, Carrot

## Seafood Hor Fun (GF) \$16

Tiger Prawn, Sliced Fish, Fish Cake, Egg Gravy
Beef Kway Teow \$16
Rice Noodles, Chye Sim, Bean Sprouts,
Egg, Sliced Beef Rump
Vietnamese Phở \$16
Rice Noodles, Sliced Beef, Beef Broth, Herbs

Sichuan Spicy Chicken \$17
Garlic, Dried Red Chili Pepper, Green Onion, Shaoxing Wine, Steam Rice

Change to Prawn +\$3

Beef Rendang \$22
Beef Shin, Coconut Milk, Galangal, Ginger, Chili Paste, Garlic Rice, Acar

## TANDOORI

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NeW Yellow Dal Tadka (VG) (GF) $\$ 16$
Yellow Lentil Cooked with Cumin Seed, Red Onion, Tomato, Spices

## Creamy Korma Tofu Gobi (V) (GF) \$16

Cashew Nut, Coconut Milk, Carrot, French Beans

Tiger Prawn Masala (GF) \$18
Onion, Ginger, Tomatoes, Spices, Coconut Cream
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

## Ajwain Fish Tikka (GF) \$19

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

Mutton Rogan Josh \$24
Mutton Shoulder Cube Cooked with Onion, Ginger, Garlic, Tomato paste \& Red chili Powder

Tandoori Sharing Platter \$40 for 2pax
Butter Chicken, Tawa Vegetable, Fish Tikka, Rogan Josh, Papadum, Biryani Rice, Raita, Naan

Minced Spinach, Cottage Cheese<br>Tawa Vegetable (V) (GF) \$16<br>French Beans, Carrot, Potato, Eggplant, Okra, Onion, Kadai Masal<br>Palak Paneer (V) (GF) \$15

## Add on Side Dishes

| Papadum (V) (VG) | $\$ 1$ |
| :--- | :--- |
| Plain Naan (V) | $\$ 3.50$ |
| Garlic/Butter Naan (V) | $\$ 4$ |
| Biryani Rice (V) (VG) (GF) | $\$ 4$ |
| Raita (V) | $\$ 5$ |

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## HOMEMADE PIZZA

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

## SNACK

Popcorn Chicken \$8
Honey Mustard Sauce

Truffle Fries, Sea Salt (V)
\$8

## Hawaiian Pizza \$19

Tomato Base, Mozzarella Cheese, Ham, Honey Pineapple

## Supreme Pizza \$20

Salami, Fine Chop Beef, Mushroom, Green Pepper, Onion, Olive

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

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

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

Chicken Satay (6pcs)<br>$\$ 12$

Classic Condiments
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## Grilled Haloumi Pita Bread (V) \$12

Arugula, Frisee, Romaine, Black Vinegar Dressing

Breaded Mozzarella Sticks, Tomato Sauce<br>Hot Wings $\$ 10$<br>Spicy Chicken Wings, Honey Mustard Sauce<br>Spicy Chicken Wings, Honey Mustard Sauce

HOMEMADE PIZZA STYLE FLAMMKUCHEN

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

KIDS
Chicken Nuggets Plain \$4
Hot Dog Plain \$5
Chicken Nuggets with French Fries \$6

## BREAKFAST

Breakfast available 8am - llam daily

## Croissant \$4

Chocolate Roll \$4
DIY 2 Eggs (Sunnyside up, Scrambled, Omelette) \$5
Baby Spinach, Mushroom, Cherry Tomato,
Bacon, Cheese ( $+\$ 2.5$ per topping)
Fruit Salad with Fresh Mint (VG) (GF) \$6
Ham and Cheese Croissant \$7

Assorted Bread Basket \$8
With Jam \& Butter

High Protein Müsli Bowl (V) \$9
Müsli Mix, Granola, Greek Yogurt, Mixed Berries, Fresh Milk

Greek Yogurt Bowl \$9
Granola, Assorted Fruit, Mixed Berries, Honey
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

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