

# SALADS & APPETIZERS

### SUPERFOODS

### Falafel Bowl (V) \$16

Falafel, Cucumber, Tomato, Spanish Onion, Avocado, Mixed Green, Vegan Cashew Tzatziki

### Avocado Salad (VG) (GF) \$18

Quinoa, Avocado, Cucumber, Cherry Tomato, Chickpea, Mint, Bombay Onion, Olive, Asian Style Vinaigrette

# Thai Style Salad (Beef or Prawn) \$18

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

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

Beetroot, Quinoa, Blueberries, Kiwi, Chia Seeds, Pitaya, Avocado, Honey Ginger Dressing

New Recipe Open Face Sandwich (V) \$17

Red Pepper Cashew Dip, Semi-Dried Cheery Tomato, Scrambled Egg

### Omega 3 Salad (GF) \$19

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

New Recipe Salmon Poke Bowl (GF) \$19

Quinoa, Ikura, Edamame, Cucumber, Chuka Kurage, Tamanegi Dressing

Mezze Platter \$22

Parma Ham, Tomato Hummus, Beetroot Tzatziki, Muhammara, Pita Bread, Grilled Haloumi, Cucumber, Falafel

New Recipe Sustainable Barramundi Fillet \$26

Clams Risotto, Fish Roe, Crustacean, Parsley



# **CLASSICS**

Chicken Wrap \$16

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

Kale Pesto Gnocchi (V) \$18

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

Swiss Club Chicken Burger \$19

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, BBQ Sauce, French Fries

New Recipe Grass-Fed Ribeye Steak (200g) \$29

Smoked Paprika Potatoes, Broccoli Gratin,
Cajun Butter Peppercorn

Classic Beef Bolognese or Pomodoro Sauce \$16

Spaghetti or Penne, Parmesan Cheese

Veal Sausage \$19

Swiss Potato Rösti, Onion Sauce, Mustard

Meat Loaf \$19

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

Veal Zurich Style \$30

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

Swiss Cheese Fondue

(For 2 Persons) (V) \$42

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

# Pergola

# **ASIAN DELIGHTS**

Braised Yi Fu Noodles (V) \$14

Assorted Mushrooms, Cabbage, Carrot, Vegetarian Oyster Sauce

Yangzhou Fried Rice \$15

Chicken Char Siew, Shrimp, Green Onion, Carrot

Seafood Hor Fun \$17

Tiger Prawn, Sliced Fish, Fish Cake, Egg Gravy

Vietnamese Phở \$17

Rice Noodles, Sliced Beef, Beef Broth, Herbs

Beef Kway Teow \$18

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

Sichuan Spicy Chicken \$18

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

Change to Prawn +\$3

Ayam Percik \$18

Tomato Rice, Pickled Vegetable, Sambal Belachan

### TANDOORI

Palak Paneer (V) (GF) \$15 Minced Spinach, Cottage Cheese

Yellow Dal Tadka (VG) (GF) \$16

Yellow Lentil Cooked with Cumin Seed, Red Onion, Tomato, Spices

Paneer Jalfrezi (V) \$17

Paneer Stir-Fry with Pepper, Onion, Cooked Curry Tomato Sauce

### **TANDOORI**

Madras Chicken Masala (GF) \$18

Madras Curry Powder, Garam Masala, Curry Leaf, Kashmiri Chili Powder, Tamarind

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

Lasooni Fish Tikka \$19

Cubes of Tilapia Fish, Mustard Oil, Gram Flour, Garlic, Yoghurt, Lemon

Mutton Hara Masala \$22

Onion, Ginger, Green Chili, Coriander, Mint, Yoghurt

New Recipe Tandoori Sharing Platter \$45 for 2pax

Butter Chicken, Paneer Jalfrezi, Lassoni Fish Tikka, Mutton Hara Masala, Papadum, Biryani Rice, Raita, Naan

### 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



### **HOMEMADE PIZZA**

Classic Margherita (V) \$18 Tomato Base, Fresh Mozzarella, Basil, Olive Oil

Napolitana Pizza \$20

Tomato Base, Oregano, Anchovy, Olive, Fresh Basil, Mozzarella

Hawaiian Pizza \$21

Tomato Base, Mozzarella Cheese, Ham, Honey Pineapple

Salami Pizza \$22

Tomato Base, Mozzarella Cheese, Italian Salami, Red Onion

Parma Ham \$24

Tomato Base, Mozzarella Cheese, Parma Ham, Rocket Salad, Olive Oil

SNACK

Popcorn Chicken \$8

Honey Mustard Sauce

Truffle Fries, Sea Salt (V) \$8

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

Cheese Sticks (V) \$9

Breaded Mozzarella Sticks, Tomato Sauce

Tempura Squid Tentacles \$10

Serve with Japanese Mayo

Grilled Haloumi Pita Bread (V) \$12

Arugula, Frisee, Romaine, Black Vineger Dressing

Chicken Satay (6pcs) \$12

Classic Condiments

# HOMEMADE PIZZA STYLE **FLAMMKUCHEN**



Sour Cream Base, Red Onion, Bacon, Nutmeg \$18



### **KIDS**

Chicken Nuggets Plain \$4

Hot Dog Plain \$5

Chicken Nuggets with French Fries \$6

Cold Broccoli & Carrots with Sesame Sauce (V) \$6

Kids Fried Rice (V) (GF) \$6

Hot Dog with French Fries \$7

Kids Pasta Spaghetti or Penne \$9

Bolognese/ Cream/ Tomato Sauce
Gluten Free Pasta available upon request.

Beef Meatballs & Penne (GF) \$12

Sausage Patties with
Roasted Potatoes (GF) \$12

Kids Beef Burger with French Fries \$12

Sustainable Barramundi Fish \$12 Mashed Potato, Broccoli, Tomato Sauce

Pork Schnitzel, French Fries & Broccoli \$12

Beef Steak with Mashed Potato & Broccoli \$14

### **BREAKFAST**

Breakfast available 8am - 11am daily

Croissant \$4

Trio Chocolate Roll \$4

DIY 2 Eggs (Sunnyside up, Scrambled, Omelette) \$6

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

Granola Yogurt Bowl \$9
Granola, Chia Seeds, Berries, Honey

**Sweet Pancakes (V)** \$10 Fresh Berries, Maple Syrup, Mint

Avocado Power (V) \$12 Grilled Sourdough Bread, Guacamole, Avocado, Pomegranate, Baby Radish, Chives

**Mini Waffles (V)** \$12 Fresh Berries, Maple Syrup, Mint, Butter

Smoked Salmon Bagel \$15 Sour Cream, Bombay Onion, Chive & Mixed Greens