Lunch Set

Soup + Main + Drinks

Monday to Friday, 11:30am - 3pm

**Not applicable on Public holidays*

$18.80++



Huli-Huli Chicken Chop



Fish & Chips



Crispy Pork Belly



Brisket Sandwich





Dessert +$5



Craft Beer +$10

LITTLE ISLAND BREWING CO.

@ GILLMAN BARRACKS

43 Malan Road #01-01, Singapore 109443

For More Info: www.libc.co gb@libc.co 6513 5088 9178 9665

THE LUNCH @ GILLMAN BARRACKS

SNACKS & STARTER

Flamed Edamame	charred soybean pods, butter, lemon & sea salt	8
French Fries	string fries, sea salt, herbed mayo	8
Wasabi Fries	string fries, wasabi soy	10
Truffle Fries	black truffle oil, parmesan, herbed mayo	12
Currywurst	pork sausages, sweet tomato sauce, curry powder	12
Chicken Wings	grilled chicken wings, tare glaze	12
Chicken Karaage	fried chicken bites, herbed mayo	12

SALADS

Burrata Caprese	burrata, tomato, basil, lemon, olive oil, sea salt	18
Caesar Salad	romaine lettuce, caesar dressing, bacon, croutons, parmesan	16

MAINS

Huli Huli Chicken Chop	grilled boneless chicken thigh, huli huli glaze, nasi kunyit, sambalado	16
Fish & Chips	ale battered seabass, sweet tartare, and fries	23
Ultimate Cheeseburger	angus beef patty, pepperoni, tomato jam, gochujang mayo, fresh onion, salt, brioche, fries	26
Stout Teriyaki Pork Ribs	grilled confit pork ribs, nasi kunyit, green sriracha	28
Wagyu Beef Brisket	15 hrs smoked brisket, balsamic truffle sauce, and mash	29
Cacio e Pepe	pecorino romano, cracked black pepper, olive oil, linguine	20
Beef Ragù Bolognese	beef, tomato, red wine, parmigiano reggiano, tagliatelle	22
Garlic Prawn Pomodoro	sea prawns, tomato, garlic, basil, olive oil, linguine	24

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vegetarian friendly · dairy · spicy · pork

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THE MENU @ GILLMAN BARRACKS

SNACKS & STARTER

Khmer Peanuts	peanuts, kaffir lime leaves, chilli, garlic, sugar, sea salt	4
Flamed Edamame	charred soybean pods, butter, lemon & sea salt	8
French Fries	string fries, sea salt, herbed mayo	8
Wasabi Fries	string fries, wasabi soy	10
Truffle Fries	black truffle oil, parmesan, herbed mayo	12
Currywurst	pork sausages, sweet tomato sauce, curry powder	12
Chicken Wings	grilled chicken wings, tare glaze, green sriracha	12
Chicken Karaage	fried chicken bites, herbed mayo	12
Cheese Nachos	corn chips, cheese, guacamole, salsa, jalapeno, cheese sauce	15
Jamón Potato Chips	crispy jamón, potato crisp	16

CHEESE & CHARCUTERIE

Jamón Iberico	marbled spanish iberian ham, crackers	18
Iberian Charcuterie	jamon iberico, salchichon iberico, crackers	20
Artisan Cheese Board	manchego, brie, parmigiano reggiano, quince paste, cornichons, crackers	28
Gourmet Charcuterie Board (GCB)	manchego, brie, parmigiano reggiano, jamon iberico, salchichon iberico, quince paste, cornichons, crackers	48

SALADS & GREENS

Burrata Caprese	burrata, tomato, basil, lemon, olive oil, sea salt	18
Caesar Salad	romaine lettuce, caesar dressing, bacon, croutons, parmesan	16
King Oyster Mushroom	mushroom, ponzu sauce	10
Grilled Soy Butter Corn	corn, butter, soy, mirin, sea salt	8
Dukkah Cauliflower	roasted cauliflower, pine nuts, dukkah spice	12

DESSERTS

Sticky Date Pudding	safawi date pudding, toffee sauce, vanilla ice cream	12
Spiced Rum Lava Cake	chocolate lava cake, spiced rum, brandied cherry, creme fraiche (*waiting time 20 mins)	13

PIZZA & FLATBREADS

Classic Margherita	fresh basil, fior di latte	18
Pepperoni	pork pepperoni, fior di latte	22
Fab Four Cheese	cheddar, parmigianno reggianno, danish blue, oregano, fior di latte	27
Bye Bye Blackbird	roast chicken, stout teriyaki, togarashi, mayo, green chilli, fior di latte	23
Pineapple The Sailor Ham	smoked virginia ham, pineapple, fior di latte	24
Don't Go Bacon My Heart	caramelised onion, apple, roast pork belly, fior di latte	25
Jamon Burrata	jamon iberico, burrata, fior di latte, rocket	28
The Mort the Merrier	mortadella, brie, fior di latte, hot honey	26
Pablo Picante	beef bacon, jalapeño, fior di latte, tomato sauce, hot honey	24
Aubergine Parmigiana	roasted aubergine, roma tomato, fior di latte, parmigiano reggiano, fresh basil	23

SHARING PLATES

Crispy Pork Belly	pork belly, ponzu, mustard	16
Crispy Baby Calamari	baby squid, salted egg powder, fried curry leaf	16
Charred Miso Beer Mussels	mussels, miso beer butter, lemon-garlic panko, parmigiano reggiano	16
Crispy Octopus Tentacles	octopus tentacles, aioli, lemon	16
Grilled Bone Marrow	montreal spice, chimichurri, popcorn capers, sourdough toast	16
Gambas Al Ajilio	sea prawns, roasted garlic oil, mash, sourdough	21
Grilled Picanha	beer-brined angus rump cap, chimichurri, mustard, sea salt	28
Animal Farm Platter	grilled chicken thigh, crispy pork belly, smoked wagyu brisket, greens, fries	58

MAINS & PASTA

Huli Huli Chicken Chop	grilled boneless chicken thigh, huli huli glaze, nasi kunyit, sambalado	16
Fish & Chips	ale battered seabass, sweet tartare, and fries	23
Ultimate Cheeseburger	angus beef patty, pepperoni, tomato jam, gochujang mayo, fresh onion, salt, brioche, fries	26
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THE TAPROOM @ GILLMAN BARRACKS

BEER

*Happy Hour Days: Mon-Thu: All Day | Fri: 11:30am-6pm | Weekends, Eve Ph & Ph: Not Applicable

Staple Beers	US Pint 473ml HH	US Pint 473ml REG	Jug 1.3l HH	Jug 1.3l REG	Tower 4l HH	Tower 4l REG
Sister Golden Ale, Golden Ale, IBU 20, ABV 4.2% *Our flagship. A balanced European-style ale with soft malt and a clean, gentle bitterness.*	11	14	31	39	88	108
White Light, Hefeweizen, IBU 14, ABV 5.0% *Hazy Bavarian wheat beer with banana and clove aromas and a light, refreshing finish.*	11	14	31	39	88	108
Naked Lager, Extra Pale Lager IBU 16, ABV 4.8% *Crisp German pilsner with light fruit, a touch of honey and a dry, hoppy finish.*	11	14	31	39	88	108
That Old Black Magic, Dry irish Stout, IBU 27, ABV 4.6% *Award-winning nitro dry Irish stout. Velvety, with roasted malt, chocolate and dark fruit.*	12	15	34	42	96	118
Vertigo, West Coast IPA IBU -, ABV 6.5% *Bold West Coast IPA, double dry hopped, with watermelon, lemon peel and resin.*	12	15	34	42	96	118
Stars & Bars, American IPA, IBU 35, ABV 6.4% *Fruity American IPA with stone fruit, plum and berry, balanced by sweet caramel malt.*	12	15	34	42	96	118

Beer Flight - 3 x 9oz craft beer (Golden Ale, Naked Lager, Vertigo) - $28 (*only available from 12pm - 6pm)

Seasonal Beers						
Sunlight, Light Lager, IBU 10, ABV 2.5% *A 2.5% lager hopped with Simcoe and Cascade. Super crisp and easy to have another.*	9	11	26	31	80	96
Eye of the Lager, Summer Lager, IBU 15, ABV 4.5% *Light, smooth lager with tropical fruit and a hint of spice, made for warm days.*	11	14	31	39	88	108
Just a Little Krush, Modern Lager, IBU -, ABV 4.5% *Easy-drinking lager with a hint of melon and a dry, clean finish.*	11	14	31	39	88	108
A Oz with No Name, Australian Pale Ale, IBU 18, ABV 5.0% *Easy-drinking Australian pale ale with melon, grape and a hint of guava. A great first beer of the night.*	11	14	31	39	88	108

Gluten Free						
Strawberry Champagne, Alcoholic Kombucha, IBU 0, ABV 3.0% *House-brewed hard kombucha bursting with ripe strawberry, tart, bubbly and refreshing.*	10	13	28	37	-	-
Flaming Lips, Hard Ginger Beer, IBU 0, ABV 5.5% *Our house-made hard ginger beer, brewed with real ginger and lemon for a fiery kick and a zesty, refreshing finish.*	11	14	31	39	-	-
Weston Organic, Cider, IBU 0, ABV 5.2% *Medium-dry with notes of honey and fresh apples, deep tannins, and a balanced, crisp finish.*	-	15	-	-	-	-

Non-Alcoholic Beers	330ml
Hazy Ipa, Tiny, ABV<0.5%, Tropical Fruits, Juicy & Bright	10
Lime Lager, Tiny, ABV<0.5%, Refreshing, Lime & Zesty	10

Operating Hours: Mon-Thu: 11:30am-10:30pm | Fri & Eve of PH: 11:30am-11pm | Sat, Sun & PH : 11:30am-10:30pm

COCKTAILS

Cocktails on Taps	Category	Description	Price
Mojito	Classic	White Rum, Lime Juice, Brown Sugar, Soda	18
Margarita	Classic	Tequila, Cointreau, Lime Soda	18
Singapore Sling	Classic	Gin, Dom, Pineapple, Pomegranate, Lime, Cherry Liquor, Tonic Water	24
Bespoke Cocktails			
Cuba Libre	Classic	Rum, Coke, Lime	14
Whisky Highball	Classic	Whisky, Soda	16
Gimlet	Classic	Gin, Lime Juice, Sugar	18
Aperol Spritz	Classic	Aperol, Prosecco, Soda	18
Mule Rouge	Classic	Aperol, Ginger beer, lime, Mint	18
Ginger Pearl	Classic	Spiced rum, Ginger beer, lime	18
Garden Spritz	Classic	Gin, Aperol, tonic, lime	20
Spaghett	Beer Tails	Aperol, Lemon, Naked Lager	18
Yuzu Highball	Bespoke	Vodka, Yuzu Kombucha, Lime	18
Negroni	Bespoke	Gin, Vermouth, Campari	18
Smokey Old Fashioned	Bespoke	Wisky, Brown Sugar, Bitters, Burnt Rosemary	20

NON-ALCOHOLIC BEVERAGES

Soda On Taps	Ingredients	ABV	Glass
Passionfruit Cooler	Passionfruit + Mint + Lemonade	0%	7
Steve Jobs	Apple Spritzer	0%	7
Lemonade Calpis	Calpis + Lemonade	0%	8
Iced Lemon Tea	Tea + Lemon Juice + Sugar	0%	8
Ginger Beer	Ginger Root + Lemon	0%	8
Yuzu Kombucha	Yuzu + Jasmine Tea	0.5%	8

Soft Drinks - 6
- Soda Water
- Sprite
- Coke/Coke Zero
- Tonic Water
- Ginger Ale

Juice - 6
- Pineapple
- Cranberry
- Lime
- Apple
- Orange

Hot Tea *One Time Refill (12pm To 6pm) - 5
- English Breakfast
- Earl Grey
- Green Tea

Hot Coffee (12pm to 6pm)
- Espresso - 3
- Black Coffee - 5
- Latte - 6
- Cappuccino - 6

Water
- Footprint Alkaline Water - 3
- Perrier Sparkling Water - 5

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THE BAR @ GILLMAN BARRACKS

WINES

White Wine	Label	Country	Glass HH	Glass REG	Bottle
Chardonnay	Luigi Leonardo	ITA	10	12	58
Sauvignon Blanc	Santa Lucia	CHI	12	14	68
Reisling	Graf Johann Iv	DEU	-	-	78
Sauvignon Blanc	Toi Toi	NZL	-	-	78
Sauvignon Blanc	Chateau De Cathalogne Blanc	FRA	-	-	78
Chardonnay	Lindsay Estate Balcony	AUS	-	-	78
Red Wine					
Sangiovese	Luigi Leonardo	ITA	10	12	58
Merlot	Santa Lucia	CHI	12	14	68
Malbec 2021	7 Treasures Mendoza	ARG	-	-	78
Shiraz	Lindsay Estate South Australia	AUS	-	-	78
Pinot Nero	Cantine Sgarzi Luigi	ITA	-	-	78
Bordeaux Libournais Red	Chateau Tour De Bossuet	FRA	-	-	88
Cabernet Sauvignon	Lindsay Estate Barossa	AUS	-	-	88
Merlot	Viu Manent Reserva	CHI	-	-	88
Barbera D'alba	Fontanafredda	ITA	-	-	88
Italian Amarone	Enzo Vincenzo	ITA	-	-	158
Barbaresco	Fontanafredda	ITA	-	-	158
Chilean Carmenere	Vui Manent El Incidente	CHI	-	-	158
Sparkling Wine / Others					
Moscato D'asti	Fontanafredda	ITA	-	-	68
Prosecco	Perla Bianca	ITA	-	-	68
Sara's Rose	Toi Toi	NZL	-	-	78
Champagne	Moet & Chandon Imperial Brut	FRA	-	-	168

SPIRITS

*Bottle Purchase: · Free Mixers on Purchase Day Only · Bottle Balance are Kept for 3 Months from Date of Purchase

Whisky	Country	ABV	Shot	1 Btl
Johnnie Walker Black Label (700ml)	USA	40%	10	138
Jack Daniel's	USA	40%	10	138
Monkey Shoulder	SCO	40%	12	158
Glenfiddich Signature Malt 12 Yo	SCO	40%	13	188
Macallan 12 Yo Double Cask	SCO	43%	18	268
Gin				
Beefeater	GBR	40%	10	128
Roku Gin	JPN	43%	12	148
St. Laurent	CAN	43%	12	148
KM12	CAN	40%	13	158
Hendrick's	SCO	41.4%	13	178
Vodka				
Iganoff Grain	ESP	37.5%	10	128
Skyy	USA	40%	10	128
Grey Goose	FRA	40%	12	158
Rum				
Bacardi White	CUB	38%	10	128
Captain Morgan's Spiced Rum	JAM	37%	11	138
Captain Morgan's Dark Rum	JAM	37%	12	138
Tequila				
Jose Cuervo Gold	MEX	37.5%	10	128
Umeshu				
Akashi Tai Siraume Ginjo Umeshu	JPN	-	8	78
Others				
Jagermeister	Deu	35%	8	98
Aperol	ITA	11%	8	98
Campari	ITA	38%	9	108
House Shooters				**Tray Of 6**
Tequila Shots	Tequila	37.5%	10	50
Jagerbomb	Jager + Red Bull	35%	10	50

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LIBC TAPROOM

STAPLE BEERS



Sister Golden Ale *Golden Ale | HH:$11 Reg:$14*
ABV: 4.5% IBU: 20 Maltiness: Bitterness: Hoppiness:
Our top-selling beer and the pride of our collection. This beer strikes a perfect balance between maltiness and bitterness, highlighting a distinct European character. An outstanding option to start with.



White Light *Hefeweizen | HH:$11 Reg:$14*
ABV: 5.2% IBU: 14 Maltiness: Bitterness: Hoppiness:
Our Bavarian-style wheat beer, boasting a slightly hazy appearance that bursts with enticing fruity aromas reminiscent of bananas and cloves. This refreshing beer culminates with a delicate maltiness, leaving behind a satisfyingly light finish.



Naked Lager *Extra Pale Lager | HH:$11 Reg:$14*
ABV: 4.8% IBU: 16 Maltiness: Bitterness: Hoppiness:
Beautiful german pilsner malt, esters, and hops intertwine seamlessly, offering a harmonious balance of refreshing light fruitiness. The journey concludes with a crisp, dry finish, showcasing the lingering essence of european hops alongside subtle hints of honey.



That Old Black Magic *Dry Irish Stout | HH:$12 Reg:$15*
ABV: 5.5% IBU: 27 Maltiness: Bitterness: Hoppiness:
Experience the enchantment of "That Old Black Magic," our award winning Dry Irish Stout. Delight in its velvety nitro smoothness, rich roasted malts, and hints of chocolate and dark stonefruit. Embrace the allure of this bewitching brew with every drop.



Vertigo *West Coast IPA | HH:$12 Reg:$15*
ABV: 6.7% IBU: - Maltiness: Bitterness: Hoppiness:
A classic West Coast IPA, with assertive bitterness and a Double Dry Hopped fruity hop character reminicent of watermelon and resiny lemon peel using experimental hops from Yakima Valley.

SEASONAL BEERS



Sunlight *Light Lager | HH:$9 Reg:$11*
ABV: 2.5% IBU: - Maltiness: Bitterness: Hoppiness:
A light, refreshing 2.5% lager brewed with Simcoe and Cascade, perfect for staying hydrated after outdoor activities. Super crisp, Sunlight is ideal when you need a thirst-quencher that lets you enjoy more than one.



Eye Of The Lager *Summer Lager | HH:$11 Reg:$14*
ABV: 4.5% IBU: 15 Maltiness: - Bitterness: - Hoppiness: -
A thirst quenching lager featuring tropical fruit flavours and hints of spice, light bodied, smooth, and refreshing making it perfect for warm weather.

SPECIAL BREW



Ale Yeah *Singapore IPA | HH:$12 Reg:$15*
ABV: 6.5% IBU: 30 Maltiness: - Bitterness: - Hoppiness: -
A reflection of Singapore's multicultural character, expressed through a modern IPA.

Beer Flight - $28
*3 x 9oz craft beer (*only available from 12pm - 6pm)*



WINE LIST

WHITE WINE

Santa Lucia Sauvignon Blanc - CHI - 68
Notes of white flowers, pineapples, tropical fruits, and dry fruits, a fresh and round palate with aromas of lemon and grapefruit.

Luigi Leonardo Chardonnay - ITA - 58
Ripe pear on the nose and palate. Well-balanced acidity.

Lindsay Estate South Australia Chardonnay Balcony - AUS - 78
Fine aroma of ripe tropical fruits such as pineapple and mango, complemented by subtle notes of citrus fruits and a hint of vanilla.

Graf Johann IV Reisling - DEU - 78
Soft, refreshing, round flavour with balanced acidity, citrus shades, and harmonous aftertaste.

Toi Toi Sauvignon Blanc - NZL - 78
Passionfruit, kiwi, musk characters. Juicy concentrated characters.

Chateau de Cathalogne Blanc - FRA - 78
Soft, refereshing, rounded flavour with balanced acidity, citurs shades, and harmonnious aftertaste.

RED WINE

Santa Lucia Merlot - CHI - 68
A lovely soft and smooth red wine with a highly intense purple-red color, with spicy notes and hints of cherries, blackcurrants, and small red berry jam.

Luigi Leonarado Sangiovese - ITA - 58
Sweet cherry hints, good acidity and mild tannins.

Lindsay Estate South Australia Shiraz Trucking - AUS - 78
Flavours of black fruits such as plums and blackcurrants are complemented by notes of chocolate and a hint of vanilla.

Naadia Pinot Nero Igt Terre Di Chieti - ITA - 78
Dark red colour with violet hints. Notes of cherry, blueberry, chocolate and ripe dark fruits on the nose. Good-balanced, complex wine and fruity finish.

Fontanafredda Barbera D'alba Piemonte - ITA - 88
Great structure with a velvety texture and great balance. It has notes of vanilla, spices, withered roses, and underbrush.

Enzo Vincenzo Amarone Della Valpolicella Veneto - ITA - 158
Intense scents of stewed fruit and jam, on the palate it's very elegant. Complex finish, with clear scents of jam (cherries, blackberries, raspberries) and intense spicy notes.

Fontanafredda Coste Rubin Barbaresco Piemonte - ITA - 158
Expressive bouquet featuring ripe red berries, plums, and blueberry, with violets and hints of spices and tobacco.

Viu Manent El Incidente Carmenere Colchagua - CHI - 158
Aromas of exotic spices, green tea, violets, and various red and black fruits, together with subtle herbal notes.

7 Treasures Mendoza Malbec - ARG - 78
Mature tannins that support fresh plum, strawberry and cherry flavours.

Chateau Tout De Bossuet Lalande De Pomerol (Cab Sauv, Cab Franc, Merlot) - FRA - 88
Plump, concentrated and rich on the palate. The finish is a real cocktail of red fruit, cocoa and roast spice.

Lindsay Estate Barossa Cabernet Sauvignon - AUS - 88
Elegant and well rounded with luscious wild berry characters, finishing with soft tannins. A fleshly fruit-forward with touches of oak integration to enhance the complexity.

Viu Manent Reserva Merlot - CHI - 88
Plums, black cherries, black currants, long pleasing finish.

SPARKLING WINE / OTHERS

Prosecco (Perla Bianca) Spumente - ITA - 68
Straw yellow with a lively persistent and subtle perlage. Fruity with tones of apple, pear, and peach.

Sara's Rose (Toi Toi) - NZL - 78
Beautiful aromas of red berry fruits, mandarin and floral notes leading to a vibrant palate that is crisp, up front and zesty with a lingering fruity finish.

Moet & Chandon Brut - FRA - 168
Intense green apple and citrus fruit nuances with brioche, cereal and fresh nuts on the palate.

Fontanafredda Moscato D'asti Piedmonte - ITA - 68
The fragrance of its aroma, which comes directly from the grapes, imbues this wine with an intense nose of musk, black locust and orange flowers, sage, and honey.