

# Lunch Set

*Soup + Main + Drinks*

*Monday to Friday, 12 - 3pm*

*\*Not applicable on Public holidays*

**\$18.80<sup>++</sup>**



**Dessert  
+\$5**



**Craft Beer  
+\$10**



**LITTLE ISLAND BREWING CO.**  
**@ SOUTH BEACH**

26 Beach Road #B1-16 South Beach Avenue, Singapore 189768

For More Info: [www.libc.co](http://www.libc.co) [sb@libc.co](mailto:sb@libc.co) [6386 4365](tel:63864365) [8533 3370](tel:85333370)



LITTLE ISLAND BREWING CO. @ SOUTH BEACH  
26 BEACH ROAD, SOUTH BEACH AVENUE #B1-16, 189768

# WEEKDAY LUNCH SET SPECIALS

operating hours: mon - thu : 12pm - 11pm  
fri & eve of ph : 12pm - 12am  
sat & ph : 3pm - 11pm

kitchen hours: mon - fri : 12pm - 3pm

**SOUP + MAIN + DRINK @\$18.80<sup>++</sup>**

MONDAY - FRIDAY, 12PM - 3PM (NOT APPLICABLE ON PUBLIC HOLIDAY)

## SOUP

- TOMATO SOUP**  
made from ripe tomatoes

## CHOICE OF MAINS

- HULI HULI CHICKEN CHOP**  
grilled boneless thigh, huli huli sauce, nasi kunyit, sambalado
- CRISPY PORK BELLY**  
slow roasted pork belly, ponzu cucumber, nasi kunyit, green sriracha
- FISH & CHIPS**  
ale battered seabass, sweet tartare, and fries
- BRISKET SANDWICH**  
15hr smoked brisket, maple mustard mayo, watercress, chimichurri, sourdough toast

## CHOICE OF DRINKS

COKE / COKE ZERO / SPRTIE / GINGER ALE / JUICE

## ADD ON SPECIAL

- STICKY DATE PUDDING FOR ONLY \$5**
- A PINT OF CRAFT BEER OR GLASS OF HOUSE WINES FOR ONLY \$10**

vegetarian friendly  dairy  spicy  pork

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2. no sale of alcohol to persons under 18 years old  
3. please enquire with us if you have any food allergies, and are unsure of the ingredients in our products

Little Island Brewing Co Littleislandbrew libcsg





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MONDAY - FRIDAY, 12PM - 3PM (NOT APPLICABLE ON PUBLIC HOLIDAY)

## STARTERS

|                    |  |    |
|--------------------|--|----|
| 🌿 khmer peanuts    | peanuts, kaffir lime leaves, chilli, garlic, sugar, sea salt | 4  |
| 🌿 french fries     | russet potato, sea salt, herbed mayo                         | 8  |
| 🌿 truffle fries    | russet potato, black truffle oil, parmesan, herbed mayo      | 12 |
| 🐷 spam fries       | with gochujang mayo  | 15 |
| 🐷 chicken karaage  | fried chicken pieces, herbed mayo                            | 12 |
| 🌿 mozzarella stick | fried mozzarella cheese, green sriracha                      | 13 |

## SALAD

|                |   |    |
|----------------|---|----|
| 🐷 caesar salad | romaine lettuce, caesar dressing, bacon, croutons, parmesan | 16 |
|----------------|---|----|

## SERIOUS BURGERS

|                         |  |    |
|-------------------------|--|----|
| 🌿 korean chicken burger | spiced fried chicken thigh, lettuce, sweet gochujang sauce, mayo, brioche, fries           | 25 |
| 🐷 ultimate cheeseburger | angus beef patty, pepperoni, tomato jam, gochujang mayo, fresh onion, salt, brioche, fries | 26 |

## MAIN

|                          |  |    |
|--------------------------|--|----|
| 🌿 huli huli chicken chop | grilled boneless thigh, huli huli sauce, nasi kunyit, sambalado                          | 16 |
| 🌿 crispy pork belly      | slow roasted pork belly, ponzu cucumber, nasi kunyit, green sriracha                     | 21 |
| 🌿 fish & chips           | ale battered seabass, sweet tartare, and fries   | 23 |
| 🌿 brisket sandwich       | 15hr smoked brisket, maple mustard mayo, watercress, chimichurri, sourdough toast, fries | 25 |

## SIDES

|               |                      |   |
|---------------|----------------------|---|
| 🌿 nasi kunyit | butter turmeric rice | 5 |
|---------------|----------------------|---|

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# FOOD MENU



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fri & eve of ph : 3pm - 9.45pm

## STARTER

|                     |  |    |
|---------------------|--|----|
| 🌿 khmer peanuts     | peanuts, kaffir lime leaves, chilli, garlic, sugar, sea salt | 4  |
| 🌿 french fries      | russet potato, sea salt, herbed mayo                         | 8  |
| 🌿 truffle fries     | russet potato, black truffle oil, parmesan, herbed mayo      | 12 |
| 🍷 spam fries        | with gochujang mayo  | 15 |
| 🌿 chicken wings     | grilled chicken wings, soy, pepper, green siracha            | 12 |
| 🍷 chicken karaage   | fried chicken pieces, herbed mayo                            | 12 |
| 🌿 mozzarella stick  | fried mozzarella cheese, green sriracha                      | 13 |
| 🍷 smoked currywurst | pork sausage, curry powder, catsup                           | 13 |
| 🌿 cheese nachos     | corn chips, cheese, guacamole, salsa, jalapeno, cheese sauce | 15 |

## TAPAS

|                            |   |    |
|----------------------------|---|----|
| 🌿 king oyster mushrooms    | mushroom, ponzu sauce   | 10 |
| 🌿 dukkah cauliflower       | roasted cauliflower, pine nuts, dukkah spice  | 12 |
| 🍷 shio koji brussel sprout | brussel sprout, teriyaki dashi sauce, furikake  | 13 |
| 🌿 blistered padron peppers | padron pepper, sea salt   | 15 |
| 🍷 crispy baby calamari     | baby squid, salted egg powder, fried curry leaf   | 16 |
| 🍷 wagyu beef quesadilla    | 15hr smoked brisket, habanero mustard, pickled onions, cheddar, charred jalepeno, flatbread | 20 |
| 🍷 crispy pork belly        | slow roasted pork belly, ponzu, green sriracha  | 21 |
| 🌿 gambas al ajilio         | sea prawns, roasted garlic oil, mash, sourdough   | 23 |

## MAIN

|                          |  |    |
|--------------------------|--|----|
| fish & chips             | ale battered seabass, sweet tartare, and fries   | 23 |
| 🌿 korean chicken burger  | spiced fried chicken thigh, lettuce, sweet gochujang sauce, mayo, brioche, fries           | 25 |
| 🍷 ultimate cheeseburger  | angus beef patty, pepperoni, tomato jam, gochujang mayo, fresh onion, salt, brioche, fries | 26 |
| 🍷 wagyu beef brisket     | 15 hrs smoked brisket, balsamic truffle sauce, and mash                                    | 29 |
| 🍷 grilled lamb outlet    | grilled lamb shoulder, mash, roasted veg, gravy, mint sauce                                | 32 |
| shio koji pork cheek     | pork cheek, shio koji, pineapple teriyaki, togarashi                                       | 34 |
| 🍷 steak frites (200g+/-) | argentine ribeye steak, chimchurri, gravy, fries   | 39 |

## SALAD

|                |   |    |
|----------------|---|----|
| 🍷 caesar salad | romaine lettuce, caesar dressing, bacon, croutons, parmesan | 16 |
|----------------|---|----|

## DESSERT

|                        |   |    |
|------------------------|---|----|
| 🍷 vanilla gelato       | -   | 5  |
| 🌿 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 |

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Weekday Lunch Special Promotion: mon - fri | 12pm - 3pm

all prices stated are subject to a 10% of service charge and 9% of prevailing gst. | our products may contain allergens, please enquire if you have any allergies before placing orders.

## TAP ROOM

### WHAT'S ON TAP \*please check for availability

### BEER \*happy hour: mon-wed: all day | thu-fri: 12pm-6pm | sat: 3pm-6pm | weekends, eve ph & ph: not applicable

|                       | Labels               | IBU | ABV  | US Pint 473ml |     | Jug 1.3l |     | Tower 4l |     |
|-----------------------|----------------------|-----|------|---------------|-----|----------|-----|----------|-----|
|                       |                      |     |      | hh            | reg | hh       | reg | hh       | reg |
| <b>Staple Beers</b>   |                      |     |      |               |     |          |     |          |     |
| golden ale            | sister golden ale    | 20  | 5.0% | 11            | 14  | 31       | 39  | 88       | 108 |
| hefeweizen            | white light          | 14  | 5.0% | 11            | 14  | 31       | 39  | 88       | 108 |
| extra pale lager      | naked lager          | 16  | 5.1% | 11            | 14  | 31       | 39  | 88       | 108 |
| dry irish stout       | that old black magic | 27  | 5.5% | 12            | 15  | 34       | 42  | 96       | 118 |
| west coast ipa        | vertigo              | -   | 6.5% | 12            | 15  | 34       | 42  | 96       | 118 |
| <b>Seasonal Beers</b> |                      |     |      |               |     |          |     |          |     |
| light lager           | sunlight             | -   | 2.5% | 9             | 11  | 26       | 31  | 80       | 96  |
| summer lager          | eye of the lager     | 15  | 4.5% | 11            | 14  | 31       | 39  | 88       | 108 |
| modern lager          | just a little krush  | -   | 4.5% | 11            | 14  | 31       | 39  | 88       | 108 |
| australian pale ale   | a oz with no name    | 18  | 5.0% | 11            | 14  | 31       | 39  | 88       | 108 |
| american ipa          | stars & bars         | 35  | 6.4% | 12            | 15  | 34       | 42  | 96       | 118 |
| <b>Gluten Free</b>    |                      |     |      |               |     |          |     |          |     |
| alcoholic kombucha    | strawberry champagne | 0   | 3.0% | 10            | 13  | 28       | 37  | -        | -   |
| hard ginger beer      | flaming lips         | 0   | 5.5% | 11            | 14  | 31       | 39  | -        | -   |

\*IBU - Intl Bittering Unit

## COCKTAILS

| Cocktails            | Category | Description  | Price |
|----------------------|----------|--|-------|
| cuba libre           | classic  | rum, coke, lime  | 14    |
| whisky highball      | classic  | whisky, soda   | 16    |
| ginlet               | classic  | gin, lime concentrate  | 18    |
| mojito               | classic  | white rum, lime juice, brown sugar, soda                           | 18    |
| aperol spritz        | classic  | aperol, prosecco, soda   | 18    |
| margarita            | classic  | tequila, cointreau, lime soda                                      | 18    |
| singapore sling      | classic  | gin, dom, pineapple, pomegranate, lime, cherry liquor, tonic water | 24    |
| negroni              | bespoke  | gin, vermouth, campari   | 18    |
| white wedding        | bespoke  | gin, lemonade calpis   | 20    |
| umegroni             | bespoke  | gin, umeshu, campari   | 20    |
| smokey old fashioned | bespoke  | whisky, brown sugar, bitters, burnt rosemary                       | 20    |

## WINE

| White Wine                                      | 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 cathalogue blanc     | fra     | -        | -         | 78     |
| chardonnay lindsay estate balcony               | aus     | -        | -         | 78     |
| <b>Red Wine</b>                                 |         |          |           |        |
| 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    |
| <b>Sparkling Wine / Others</b>                  |         |          |           |        |
| moscato d'asti fontanafredda                    | ita     | -        | -         | 68     |
| prosecco perla bianca                           | ita     | -        | -         | 68     |
| sara's rose toi toi                             | nzl     | -        | -         | 78     |
| champagne moët & chandon imperial brut          | fra     | -        | -         | 168    |

# BAR LIST

SPIRITS \*bottle purchase: · free mixers on purchase day only · bottle balance are kept for 3 months from date of purchase

| <u>Whisky</u>                      | <u>Country</u>   | <u>ABV</u> | <u>Shot</u>   | <u>1 Bottle</u>  |
|------------------------------------|------------------|------------|---------------|------------------|
| johnnie walker black label (700ml) | usa              | 40%        | 10            | 138              |
| jack daniel's                      | usa              | 40%        | 10            | 138              |
| monkey shoulder                    | sco              | 40%        | 13            | 158              |
| glenfiddich signature malt 12 yo   | sco              | 40%        | 13            | 188              |
| macallan 12 yo double cask         | sco              | 43%        | 18            | 268              |
| <u>Gin</u>                         | <u>Country</u>   | <u>ABV</u> | <u>Shot</u>   | <u>1 Bottle</u>  |
| beefeater                          | gbr              | 40%        | 10            | 128              |
| roku gin                           | jpn              | 43%        | 12            | 148              |
| hendrick's                         | sco              | 41.4%      | 13            | 178              |
| <u>Vodka</u>                       | <u>Country</u>   | <u>ABV</u> | <u>Shot</u>   | <u>1 Bottle</u>  |
| iganoff grain                      | esp              | 37.5%      | 10            | 128              |
| grey goose                         | fra              | 40%        | 12            | 158              |
| <u>Rum</u>                         | <u>Country</u>   | <u>ABV</u> | <u>Shot</u>   | <u>1 Bottle</u>  |
| bacardi white                      | cub              | 38%        | 10            | 128              |
| captain morgan's spiced rum        | jam              | 37%        | 11            | 138              |
| captain morgan's dark rum          | jam              | 37%        | 12            | 138              |
| <u>Tequila</u>                     | <u>Country</u>   | <u>ABV</u> | <u>Shot</u>   | <u>1 Bottle</u>  |
| jose cuervo gold                   | mex              | 37.5%      | 10            | 128              |
| <u>Umeshu</u>                      | <u>Country</u>   | <u>ABV</u> | <u>Shot</u>   | <u>1 Bottle</u>  |
| akashi tai siraume ginjo umeshu    | jpn              | -          | 8             | 78               |
| <u>Others</u>                      | <u>Country</u>   | <u>ABV</u> | <u>Shot</u>   | <u>1 Bottle</u>  |
| jagermeister                       | deu              | 35%        | 8             | 98               |
| aperol                             | ita              | 11%        | 8             | 98               |
| campari                            | ita              | 38%        | 9             | 108              |
| <u>House Shooters</u>              |                  | <u>ABV</u> | <u>Single</u> | <u>Tray of 6</u> |
| tequila shots                      | tequila          | 37.5%      | 10            | 50               |
| jagerbomb                          | jager + red bull | 35%        | 10            | 50               |

## NON-ALCOHOLIC BEVERAGES

| <u>Soda</u>         |                                     | <u>ABV</u> | <u>Glass</u> |
|---------------------|-------------------------------------|------------|--------------|
| passionfruit cooler | passionfruit + mint + lemonade      | 0          | 7            |
| steve jobs          | apple spritzer                      | 0          | 7            |
| lemonade calpis     | fresh lemon squeeze + calpis + soda | 0          | 8            |
| iced lemon tea      | tea + lemon juice + sugar           | 0          | 8            |
| yuzu kombucha       | yuzu + jasmine tea                  | 0.5%       | 8            |

Soft Drinks - 6  
soda water  
sprite  
coke / coke zero  
tonic water  
ginger ale

Juices - 6  
pineapple juice  
cranberry juice  
apple juice  
orange juice  
lime

Water  
footprint alkaline water - 3  
perrier sparkling water - 5

Hot Tea \*one time refill (12pm to 6pm) - 5  
english breakfast  
earl grey  
green tea

Hot Coffee  
espresso - 3  
black coffee - 5  
latte - 6  
cappuccino - 6

# LIBC TAPROOM

STAPLE BEERS



## Sister Golden Ale Golden Ale | HH:\$11 Reg:\$14

ABV: 5.0% 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.



## White Light Hefeweizen | HH:\$11 Reg:\$14

ABV: 5.0% IBU: 14 Maltiness: 🍷 Bitterness: 🍷 Hoppiness: 🍷

Bavarian-style wheat beer, boasting a slightly hazy appearance that bursts with enticing fruity aromas reminiscent of bananas and cloves.



## Naked Lager Extra Pale Lager | HH:\$11 Reg:\$14

ABV: 5.1% IBU: 16 Maltiness: 🍷 Bitterness: 🍷 Hoppiness: 🍷

Beautiful German pilsner malt and hops create a light, refreshing beer with a crisp, dry finish and subtle honey notes.



## That Old Black Magic Dry Irish Stout | HH:\$12 Reg:\$15

ABV: 5.5% IBU: 27 Maltiness: 🍷🍷🍷 Bitterness: 🍷🍷 Hoppiness: 🍷

An award-winning Dry Irish Stout with velvety nitro smoothness, rich roasted malt, and notes of chocolate and dark stone fruit.



## Vertigo West Coast IPA | HH:\$12 Reg:\$15

ABV: 6.5% IBU: 40 Maltiness: 🍷🍷 Bitterness: 🍷🍷🍷 Hoppiness: 🍷🍷🍷

A classic West Coast IPA with assertive bitterness and double dry-hopped notes of watermelon and resinous lemon peel from experimental Yakima Valley hops.



## Sunlight Light Lager | HH:\$9 Reg:\$11

ABV: 2.5% IBU: - Maltiness: 🍷 Bitterness: 🍷🍷 Hoppiness: 🍷🍷

A light, super-crisp 2.5% lager brewed with Simcoe and Cascade, perfect for staying hydrated after outdoor activities.



## 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, making it perfect for warm weather.



## Just A Little Krush Modern Lager | HH:\$11 Reg:\$14

ABV: 4.5% IBU: - Maltiness: 🍷 Bitterness: 🍷 Hoppiness: 🍷

Light bodied and easy drinking lager, dry and clean finish with a hint of melon.



## Stars & Bars American IPA | HH:\$12 Reg:\$15

ABV: 6.4% IBU: 40 Maltiness: 🍷🍷🍷 Bitterness: 🍷🍷 Hoppiness: 🍷🍷🍷

An American IPA bursting with fruity hops, balanced by sweet caramel malt and notes of stone fruit, plum, and mixed berries.



## A Oz With No Name Australian Pale Ale | HH:\$11 Reg:\$14

ABV: 5.0% IBU: 18 Maltiness: 🍷🍷 Bitterness: 🍷 Hoppiness: 🍷

An easy-drinking 5% Australian Pale Ale with 100% Aussie malt and vibrant notes of melon, grape, and subtle guava.

SEASONAL BEERS

# WINE LIST

## WHITE WINE

### **Santa Lucia Sauvignon Blanc - CHI**

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**

Ripe pear on the nose and palate. Well-balanced acidity.

### **Lindsay Estate South Australia Chardonnay Balcony - AUS**

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**

Soft, refreshing, round flavour with balanced acidity, citrus shades, and harmonious aftertaste.

### **Toi Toi Sauvignon Blanc - NZL**

Passionfruit, kiwi, musk characters. Juicy concentrated characters.

### **Chateau de Cathalogne Blanc - FRA**

Soft, refereshing, rounded flavour with balanced acidity, citurs shades, and harmonnious aftertaste.

## RED WINE

### **Santa Lucia Merlot - CHI**

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**

Sweet cherry hints, good acidity and mild tannins.

### **Lindsay Estate South Australia Shiraz Trucking - AUS**

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**

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**

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**

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**

Expressive bouquet featuring ripe red berries, plums, and blueberry, with violets and hints of spices and tobacco.

### **Viu Manent El Incidente Carmenere Colchagua - CHI**

Aromas of exotic spices, green tea, violets, and various red and black fruits, together with subtle herbal notes.

### **7 Treasures Mendoza Malbec - ARG**

Mature tannins that support fresh plum, strawberry and cherry flavours.

### **Chateau Tout De Bossuet Lalande De Pomerol (Cab Sauv, Cab Franc, Merlot) - FRA**

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**

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**

Plums, black cherries, black currants, long pleasing finish.

## SPARKLING WINE / OTHERS

### **Prosecco (Perla Bianca) Spumante - ITA**

Straw yellow with a lively persistent and subtle perlage. Fruity with tones of apple, pear, and peach.

### **Sara's Rose (Toi Toi) - NZL**

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.

### **Red Sangria**

Red wine, rum, orange juice, citrus fruits.

### **Moet & Chandon Brut - FRA**

Intense green apple and citrus fruit nuances with brioche, cereal and fresh nuts on the palate.

### **Fontanafredda Moscato D'asti Piedmonte - ITA**

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.