

SMALL BITES

OYSTERS

6 PIECES \$28 | 12 PIECES \$50

FRENCH FRIES \$10

Tossed with organic sea salt & organic oregano

CHICKEN BITES \$12

Crispy coat chicken bits with spicy dip

GARLIC TRUFFLE FRIES \$12

Tossed with truffle oil, parmesan cheese, garlic & truffle mayo

HALLOUMI CHEESE FRIES \$14

Fried halloumi cheese with honey mustard

FRIED CALAMARI \$16

With a side of wasabi mayo

BBQ CHICKEN WINGS 3 PIECES \$9 | 5 PIECES \$14

Crispy chicken wings smothered in a sweet & tangy homemade barbecue sauce

DNB FRIED CHICKEN 3 PIECES \$10 | 5 PIECES \$15

Crisp egg batter coated with homemade spicy sauce

JALAPEÑO POPPERS 5 PIECES \$15

Jalapeno filled with cream cheese, coated with bread crumbs

CREAMY GARLIC PRAWN \$23

Sautéed prawn in creamy garlic sauce with white wine. Serve with garlic bread

CHICKEN SIEW MAI \$12

Deep fried siew mai with mayo

CHICKEN BRATWURST \$14

sliced and serve with honey mustard and spicy dip

SNACK PLATTER \$49

Chicken siew mai, chicken bratwurst, chicken wings, fried calamari, jalapeno poppers and fries

SANDWICES (HOMEMADE BREAD)

TURKEY BACON SANDWICH \$22

With lettuce, tomato, cheese, mustard mayo & homemade bread

EGG SANDWICH \$19

With lettuce, tomato, cheese, mayo & homemade bread

AVOCADO SANDWICH \$20

With lettuce, tomato, mustard mayo & homemade bread

GRILLED CHICKEN SANDWICH \$22

With lettuce, tomato, honey mustard & homemade bread

STEAK SANDWICH \$24

With lettuce, tomato, avocado, cheese, mustard & homemade bread



PASTAS (Choice of Penne or Spaghetti)

AGLIO OLIO PASTA \$18

Garlic, tomato, mushroom, bird's eye chilli & EVOO topped with parmesan

Add Prawns \$7 | Add Chicken \$6 | Add Turkey Bacon \$5 | Salmon \$10

ARRABIATTA PASTA \$18

Garlic, tomato, bird's eye chilli & EVOO topped with parmesan

Add Prawns \$7 | Add Chicken \$6 | Add Turkey Bacon \$5 | Salmon \$10

BEEF PASTA \$25

Mushrooms, cherry tomatoes, juicy beef n tangy pomodoro sauce

SALMON & CREAM PASTA \$23

Cooked with homemade cream sauce topped with salmon

CARBONARA PASTA \$23

Traditional carbonara pasta with turkey bacon & egg yolk

BIG BITES

CHICKEN CUTLET \$24

Breaded chicken thigh, serve with fries, vegetables & garlic bread

CHICKEN CHOP \$24

Grilled chicken thigh, serve with teriyaki sauce, fries, vegetables & garlic bread

FISH & CHIPS \$24

Battered bread crumb fish, serve with homemade tartar, fries & garlic bread

STEAK & FRIES \$32

Sirloin steak served with fries, grilled vegetables & honey bbq sauce

BEEF BURGER \$27

American Style Burger with fries

SALMON STEAK \$29

Served with creamy garlic sauce with white wine, grilled vegetables & fries

DESSERTS

SELECTION OF CAKES \$9

- TIRAMISU
- STRAWBERRY SHORTCAKE
- RED VELVET
- MANGO PASSIONFRUIT
- OREO CHEESE CAKE
- BASQUE CHEESE CAKE
- CHOCOLATE BANANA
- CARROT CAKE
- CARAMEL COFFEE CAKE
- CHEWY CHOCOLATE BROWNIE
- CHOCOLATE FUDGE CAKE

MINI CHOCOLATE ECLAIR (6PCS) \$10

SWEET CREPES \$20

- with sweet semolina custard filling & caramelized bananas.
- with honey, cinnamon, icing sugar & mixed berries
- with peanut butter, jam & strawberries

NON ALCOHOLIC BEVERAGES

EPSA FLAVOURED SODAS \$4

- Orangeade Still
- Lemonade
- Sour Cherry
- Blood Orange

REGULAR SODAS \$4

- Coca Cola
- Sprite
- Ginger Ale
- Coca Cola Zero

* PRICES ARE SUBJECTED TO SERVICE CHARGE.

ALCOHOLIC BEVERAGES

ALL NIGHT LONG!!!

DRAFT BEER - PINT

SAPPORO BLACK- JAPAN	\$12
SAPPORO LAGER - JAPAN	\$11
CARLSBERG - DENMARK	\$10
KRONENBOURG BLANC - FRANCE	\$11
CONNORS STOUT - MALAYSIA	\$12

HAPPY HOUR

TOWER

SAPPORO DARK 3L - JAPAN	\$68
SAPPORO LAGER 3L - JAPAN	\$62
CARLSBERG 3L - DENMARK	\$58
KRONENBOURG 1664 BLANC 2L - FRANCE	\$42
SOMAEK 3L - SOJU + LAGER	\$88

BOTTLE BEERS / CIDER

BEERS

MYTHOS LAGER - GREECE	\$10
MYTHOS ICE - GREECE	\$10
CORONA EXTRA - MEXICO	\$10
PERONI NASTRO AZZURRO - ITALY	\$10
FIX LAGER - GREECE	\$10
CASS LAGER - KOREA	\$10
STELLA ARTOIS - BELGIUM	\$10
BUCKET OF 5	\$40

CIDER

SOMMERSBY APPLE	\$11
BUCKET OF 5	\$44

SOJU YAKULT 2L

SELECTION OF:	\$59
-GREEN GRAPE PEACH GRAPEFRUIT	
-STRAWBERRY LYCHEE	

COGNAC

	SINGLE (50ML)	BOTTLE
MARTELL VSOP - FRANCE	\$16	\$190
MARTELL CORDON BLEU - FRANCE	\$39	\$490

VODKA

	SINGLE (50ML)	BOTTLE
STATUS - GREECE	\$12	\$130
BELVEDERE - POLAND	\$15	\$160
GREY GOOSE - FRANCE	\$14	\$150
REYKA - ICELAND	\$16	\$170
KAISTRA ELION	\$14	\$150



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	SINGLE (50ML)	BOTTLE
HENDRICKS - SCOTLAND	\$16	\$170
BULLDOG - UK	\$15	\$160
BOMBAY SAPPHIRE - UK	\$13	\$140
OLD SPORT - GREECE	\$12	\$130
VOTANIKON - GREECE	\$14	\$150
GRACE - GREECE	\$15	\$160
MONKEY 47 (500ML) - GERMANY	\$14	\$140

BOURBON/TENNESSEE

	SINGLE (50ML)	BOTTLE
JIM BEAM - KENTUCKY	\$12	\$130
MAKER'S MARK - KENTUCKY	\$17	\$180
JACK DANIELS - TENNESSEE	\$14	\$150

RUM

	SINGLE (50ML)	BOTTLE
SAILOR JERRY - US VIRGIN ISLANDS	\$14	\$150
BLACK TEARS WHITE - CUBA	\$12	\$130
BLACK TEARS SPICED - CUBA	\$14	\$150
LA PROGRESIVA 13 - CUBA	\$17	\$180

TEQUILA

	SINGLE (50ML)	BOTTLE
MILAGRO BLANCO - MEXICO	\$14	\$150
MILAGRO REPOSADO - MEXICO	\$15	\$160
MILAGRO ANEJO - MEXICO	\$16	\$170
ROSE CREAM - MEXICO	\$14	\$150

JAPANESE WHISKY

	SINGLE (50ML)	BOTTLE
NIKKA COFFEE GRAIN	\$19	\$260
NIKKA FROM THE BARREL (500ML)	\$21	\$200

WHISKY

	SINGLE (50ML)	BOTTLE
SOUTHERN COMFORT - NEW ORLEANS	\$12	\$130
JAMESON IRISH - IRELAND	\$12	\$130
CHIVAS REGAL 18 - SCOTLAND	\$18	\$200
MONKEY SHOULDER - SCOTLAND	\$14	\$160
GLENFIDDICH 12 - SCOTLAND	\$15	\$170
GLENFIDDICH 15 - SCOTLAND	\$18	\$250
LAPHROAIG 10 - SCOTLAND	\$16	\$180
BALVENIE 12 - SCOTLAND	\$17	\$200
BALVENIE 14 - SCOTLAND	\$19	\$270
JW BLUE LABEL - SCOTLAND	\$37	\$460
LAGAVULIN 16 - SCOTLAND	\$19	\$280
MACALLAN 12 DBL CASK - SCOTLAND	\$22	\$240

INHOUSE COCKTAILS * Just ask our friendly staff for other cocktails!

MAKER'S MARK OLD FASHIONED \$19

Classic old fashioned made with Maker's Mark Bourbon, sugar syrup & Angostura Bitters. Served over ice & garnished with orange peel

NEW YORK SOURS \$18

Bulleit Rye, lemon juice, sugar syrup & house red wine. A modern whiskey sour with a twist

MALIBU PALOMA \$18

Malibu Rum, lime juice & pink grapefruit soda. A refreshing tropical cocktail served over ice with a grapefruit slice garnish

BULLDOG SOUTHSIDE \$18

Our twist on the classic Southside cocktail with Bulldog Gin, lemon juice, sugar syrup & fresh mint. Served over ice with a mint sprig garnish

METAXA MOJITO \$18

Mediterranean twist on the classic Mojito with Metaxa Brandy, lime, sugar syrup & Soda. Served over ice with a fresh mint sprig garnish

APEROL SPRITZ \$20

Red Spritz, Amalia Sparkling Wine & Soda. Shaken and strained with an orange slice garnish

GREEK SPRITZ \$20

Skinos Mastiha, Otto Vermouth & pink grapefruit soda. Served over ice with a grapefruit slice garnish.

SBAGLIATO NEGRONI \$18

Campari, Otto Vermouth & Amalia Brut Prosecco. Served over ice with an orange peel garnish.

SOUR CHERRY DAIQUIRI \$19

Black Tears Spiced Rum, lime juice, sour cherry syrup & ice. Blended & served with a lime wheel & sour cherry garnish.

ALABAMA SLAMMER \$18

Southern comfort, amaretto, votanikon gin & orange juice.

AMERICANA \$19

Southern comfort, grenadine, lemonade & blue curacao

STRONG COCKTAILS

SANTORINI ISLAND ICED TEA \$28

Mastiha, Ouzo, Tsipouro, Gin, Vodka, Lemon Juice, Simple Syrup & Coke

4 HORSEMEN OF THE APOCALYPSE \$32

Jack Daniels, Jim Beam, Jameson, Johnnie - Straight Up, No Ice

AUNT ROBERTA \$38

Vodka, Absinthe, Gin, Brandy & Cassis - Shake & Strained

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WINE LIST

sparkling

Piccini Prosecco - Glera	\$13	\$60
Piccini Venetian Prosecco - Glera		\$70
Cesare Pavese Bianco Moscato D'Asti		\$65

white

Skouras Assyrtiko	\$12	\$55
Ktima Brintziki Melios White - Roditis Malagouzia	\$12	\$55
Skouras Sauvignon Blanc		\$65
Skouras Armyra - Chardonnay		\$60
Diamantakos White - Preknadi		\$65
Dr Hermann Riesling Mosel - Riesling		\$70

rose

Ktima Gerovassiliou - Xinomavro	\$13	\$60
Chateau D'Esclan Whispering Angel - Grenache, Cinsault, Rolle		\$75

sweet

Samos Vin Doux - Muscat	\$12	\$55
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red

Kechris Xinomavro	\$12	\$55
Avantis Historia	\$12	\$55
- Grenache Rouge Syrah Mavrokoudoura		
Skouras St George - Agiorgitiko		\$60
Skouras Fleva - Syrah		\$65
Tselepos Dilofos - Cabernet Sauvignon Merlot		\$70
Diamantakos Naoussa - <i>Xinomavro</i>		\$70