

## lo' ter

<b>DUKKAH</b>	\$15
toasted nuts, seeds and spice mix, cold pressed olive oil, crusty dough	
<b>EGGPLANT CHUTNEY</b>	\$12
spiced eggplant, yoghurt, burnt nachos	
<b>CON CARNE</b>	\$16
picante mutton ragu, trio of beans, burnt nachos	
<b>CRUDITES</b>	\$15
pickled root vegetables, tempura kale, peanut butter dip	
<b>ESCARGOT</b>	\$18
half dozen snails. garlic confit, herb butter	
<b>URCHIN</b>	\$28
uni, wood-smoked negitoro, black tobiko	
<b>ROJAK</b>	\$12
selection of legumes and fruits, finger lime, fermented shrimp paste	
<b>DESSERT</b>	
<b>SPICED BERRY PARFAIT</b>	\$13
chilli-infused berry compote, Chantilly cream, strawberry foam, granola	
<b>MANGO STICKY SUSHI</b>	\$13
fresh mango, glutinous rice, coconut foam	

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## COCKTAIL (per 200ml)

M.INDICA	\$15
pandan gin, lemongrass infusion, mango, honey	
COFFEE G&T	\$15
burnt coffee distillate, lime husk tonic	
BASIL	\$15
thai basil vodka, cranberry hibiscus infusion, lavender bitters	
ARTEMIS	\$15
jalapeno tequila, mexican tarragon syrup, blue pea infusion	

## NON-ALCOHOLIC (per 200ml)

BERGAMOT	\$12
bergamot tea, rosemary and thyme infusion	
MELATI SPRITZ	\$12
melati non-alcoholic botanical spirit, kaffir lime infusion	
NITRO COLD BREW COFFEE	\$5
SEASONAL KOMBUCHA	\$6
NORDAQ MINERAL WATER	\$3
still or sparkling	

## BEER (per 500ml)

BREWLANDER GRACE	\$15
lychee black tea ale	
BREWLANDER FREEDOM	\$15
lager	

*\*one-time purchase of rechargeable tap card at \$5 required*

*\*all prices are subject to 10% service charge and prevailing GST*