

CANOPY BAR

All Day Menu

SMALL BITES

French Fries with tomato sauce or mayonnaise	\$ 4.00
Onion Rings with tartare sauce	\$ 5.00
Crumbed Mushrooms with tartare sauce	\$ 6.00
Crispy Citrus Chicken Skewers (Marinade contains sesame)	\$ 6.00
Turmeric & Lemongrass Beef Skewers (Marinade contains peanuts)	\$ 6.50
Roasted Root Vegetable Salad Taro, pumpkin, sweet potato and carrot served on a bed of mixed greens with plant-based meatballs & a basil dressing	\$ 7.00
Chicken Nuggets with fries tomato sauce or mayonnaise	\$ 7.50
Caesar Salad Romaine lettuce, cherry tomatoes, bacon, parmesan cheese, Caesar dressing served with garlic bread & your choice of chicken or shrimp	\$ 8.00
Quinoa Salad Tri coloured quinoa, mixed greens, beans, raisins, rocket & feta tossed in a vinaigrette topped with balsamic caviar. Add a protein for \$2 - chicken, prawn or tofu	\$ 8.50
Salmon Avocado Tartar Cured salmon, avocado, shallots, lemon gremolata sauce served with toasted ciabatta	\$ 9.00

LARGE BITES

Tofu Pita Pocket Marinated tofu, bell peppers, red cabbage, lettuce, tomato salsa, sriracha mayo & feta cheese	\$ 8.00
Chicken Quesadilla Tortillas stuffed with sautéed onions, bell peppers, jalapenos, oregano, mozzarella & cheddar cheese served with a green side salad & tomato salsa	\$ 8.00
Penne Pesto Penne coated in a pesto sauce made from almonds, basil, garlic, parmesan cheese & olive oil, tossed with cherry tomatoes, broccoli & green peas	\$ 8.00
Fettuccine Carbonara Fettuccine tossed with bacon, onion, garlic, cream, parmesan cheese & egg yolk served with crispy garlic bread	\$ 8.50
Spaghetti Bolognese Spaghetti with beef, tomato, carrot, onion, garlic & basil topped with parmesan cheese served with crispy garlic bread	\$ 9.00
Fish & Chips Battered fish fillets and potato wedges served with lemon wedges & pea mayo	\$ 9.00
Club Sandwich Not just your standard club sandwich.... we've packed it with chicken, bacon, lettuce, tomato, mayo & added a hard-boiled egg and cheddar cheese	\$ 9.50

Pork Schnitzel Crumbed Pork striploin served with mashed potato, green peas and mustard gravy	\$ 9.50
Beef Burger Beef patty, lettuce, tomato, gherkins & sauteed onions with mayo, served with fries Add bacon or cheese for \$ 1.50	\$ 10.50
Pan Seared Salmon Pan seared salmon fillet served with ginger steamed rice, sauteed broccoli, carrot, zucchini & an orange mustard sauce	\$ 15.00

PLANT BASED

French Fries with vegan tomato sauce or vegan mayo	\$ 4.00
Onion Rings with vegan tartare sauce	\$ 5.00
Crumbed Mushrooms with tartare sauce	\$ 6.00
Golden Rice Dumplings Topped with plant-based meatballs, guacamole & carrot ketchup	\$ 6.00
Roasted root vegetable salad Taro, pumpkin, sweet potato and carrot served on a bed of mixed greens with plant-based meatballs and a basil dressing	\$ 7.00
Guacamole on Toast Smashed avocado with lime, coriander & garlic served on wholegrain toast topped with a balsamic reduction, cherry tomatoes, basil, rocket & micro greens	\$ 7.50
Tofu Pita Pocket Marinated tofu, bell peppers, red cabbage, lettuce, tomato salsa & vegan mayo sriracha	\$ 7.50
Quinoa Salad Tri coloured quinoa, mixed greens, beans, raisins, rocket & tomato tossed in a vinaigrette topped with balsamic caviar	\$ 8.00
Vege & Legume Burger Vege & legume patty, lettuce, tomatoes, avocado, gherkins & vegan mayo served with fries	\$ 8.00

DESSERTS

Fresh Fruit Salad with mint juice	\$ 4.00
Cream Caramel garnished with whipped cream & blueberries	\$ 6.00
Profiteroles served with vanilla ice cream & dark chocolate sauce	\$ 7.00
Mango Crumble served with coconut caramel sauce & vanilla ice cream	\$ 7.00

Above prices are not inclusive taxes or service charge.

CÂNOPY BAR

Wine list

HOUSE WHITE WINE	Glass	Bottle
Treeline <i>Chardonnay, South Eastern Australia</i>	\$ 6.00	\$ 30.00
Te Pa “Pa Road” (VG) <i>Sauvignon Blanc, Marlborough, New Zealand</i>	\$ 7.50	\$ 37.50
HOUSE ROSE WINE		
Gérard Bertrand “Cote Des Roses” <i>Grenache-Syrah-Cinsault, Languedoc, France</i>	\$ 7.50	\$ 37.50
HOUSE RED WINE		
Treeline <i>Shiraz-Cabernet, South Eastern Australia</i>	\$ 6.00	\$ 30.00
Chateau Bouteilley <i>Merlot-Cabernet Sauvignon, Bordeaux, France</i>	\$ 7.50	\$ 37.50
HOUSE SPARKLING WINE		
Cuvee Jean Louis Brut <i>Blanc de Blancs, Cotes de Gascogne France</i>	\$ 7.50	\$ 37.50
WHITE WINE		
Purato (VG), Catarratto <i>Pinot Grigio, Sicily, Italy</i>		\$ 45.00
L’avenir “Provenance” <i>Chenin Blanc, Stellenbosch, South Africa</i>		\$ 45.00
Dr. Loosen (VG) <i>Riesling, Pfalz, Germany</i>		\$ 50.00
DE Bortoli “ 17 TREES” (VG) <i>Pinot grigio, Riverina, Australia</i>		\$ 55.00
Allan Scott (VG) <i>Sauvignon Blanc, Marlborough, New Zealand</i>		\$ 58.00
ROSE WINE		
Barone Ricasoli “ALBIA” (VG) <i>Sangiovese - Merlot, Tuscany, Italy</i>		\$ 60.00
RED WINE		
D’arenberg “Stump Jump” (VG) <i>Grenache, Shiraz - Mourvedre, Mc Laren Vale / Adelaide, Australia</i>		\$ 40.00
Gérard Bertrand “Cote Des Roses” <i>Pinot noir, Languedoc, France</i>		\$ 45.00
Domaine De Rochebin <i>Bourgogne AOP Pinot Noir, Burgundy, France</i>		\$ 50.00
Aguaribay <i>Aguaribay, Malbec, Argentina</i>		\$ 50.00
De Bortoli “17 TREES” (VG) <i>Shiraz, Riverina, Australia</i>		\$ 55.00
Scott Base <i>Pinot noir, Central Otago, New Zealand</i>		\$ 80.00
SPARKLING WINE		
Prosecco Bianco <i>Bottega, “Il Vino dei Poeti” Bianco, Glera Veneto, Italy</i>		\$ 50.00
CHAMPAGNE		
Taittinger Brut <i>Chardney / Pinot noir, Pinot Meunier, Reims, France</i>		\$ 190.00

Drink list

CLASSIC COCKTAILS	
Margarita <i>Tequila, cointreau, lime juice & sugar syrup</i>	\$ 5.50
Daiquiri <i>White rum, cointreau, lime juice, sugar syrup</i>	\$ 5.50
Khmer Ginger Martini <i>Vodka, ginger, lime, sugar syrup & angustura bitters</i>	\$ 6.00
Old Fashioned <i>Whisky, angostura bitters, brown sugar with orange rind</i>	\$ 6.00
Negroni <i>Gin, sweet vermouth, bitter campari with orange</i>	\$ 6.50
Mojito <i>Light rum, mint, lime, sugar syrup & soda water</i>	\$ 6.50
ROYALES	
Gulf Of Siam <i>Aged samai rum, pineapple, lime, five spice syrup, sparkling wine</i>	\$ 6.00
Aperol Spritz <i>Aperol, sparkling wine and splash soda water</i>	\$ 7.00
Lychee Sparkler <i>Vodka, lychee, sparkling wine</i>	\$ 8.00
PITCHERS	
Watermelon Margarita <i>Tequila, watermelon, triple sec, lime juice, simple syrup</i>	\$ 13.00
Mojito <i>Light rum, mint, lime, sugar syrup, soda water</i>	\$ 16.00
Sangria <i>Red wine, brandy, orange juice, lime juice, tropical fruit</i>	\$ 16.00
TROPICAL & TIKI	
Maitai <i>Gold & light rums, cointreau, burnt almond syrup, pineapple juice</i>	\$ 6.00
Singapore Sling <i>Gin, cointreau, cherry liqueur, pineapple juice</i>	\$ 6.00
APERITIF	
Martini Rosso / Dry / Bianco	\$ 4.50
Campari	\$ 4.50
Aperol	\$ 4.50
HOUSE SPIRITS	
Gordon’s Dry Gin	\$ 4.50
Smirnoff Vodka	\$ 4.50
Sauza White/Gold Tequila	\$ 4.50
Bacardi White/Gold Rum	\$ 4.50
Jim Beam	\$ 4.50
Jack Daniel’s	\$ 5.50
Wild Turkey	\$ 6.00
PREMIUM SPIRITS	
Bombay Sapphire Gin	\$ 5.00
J.W Red Label	\$ 5.00
Absolut Vodka	\$ 5.00
Maker’s Mark	\$ 6.50
42 Below Vodka	\$ 7.00
J.W Black Label	\$ 7.00
TOP SPIRITS	
Samai Rum	\$ 7.00
Hendrick’s Gin	\$ 8.00
Seekers Mekong Dry Gin	\$ 8.00
Glenfiddich 12 yrs	\$ 9.00
Glenmorangie 10 yrs	\$ 12.50
Hennessy V.S.O.P	\$ 16.50
DIGESTIFS	
Fernet Branca	\$ 5.00
MOCKTAILS	
Our homemade cordials with soda	
Pineapple-Clove	\$ 3.00
Spicy Ginger	\$ 3.00
Lime	\$ 3.00
BEER BY BOTTLE	
Angkor 330ml	\$ 2.50
Hanuman 330ml	\$ 2.50
Indochine Pilsner	\$ 3.50
FRESH JUICES	
Watermelon Juice	\$ 3.00
Passionfruit Juice	\$ 3.00
Lime Juice	\$ 3.00
Coconut Juice	\$ 3.00
Orange Juice	\$ 4.00
HEALTHY DRINK	
Green Elixir <i>Celery, cucumber, bok choy, green apple, lime, spinach & ginger</i>	\$ 4.50
Citrus Refresher <i>Carrot, celery, cucumber, orange, lime & green apple</i>	\$ 4.50
Crimson Fusion <i>Beetroot, cucumber, celery, lime, spinach, orange & fresh mint</i>	\$ 4.50
FRUIT SHAKES	
Avocado Fruit Shake	\$ 4.00
Coconut Fruit Shake	\$ 4.00
SOFT DRINK	
Coke / Coke Zero	\$ 2.00
Soda Water	\$ 2.00
Tonic Water	\$ 2.00
Sprite	\$ 2.00
SPARKLING WATER	
San Pellegrino 500ml	\$ 4.00
San Pellegrino 1 Litre	\$ 7.00
MINERAL WATER	
Kulen water 500ml	\$ 2.00
Kulen water 1.5 Litre	\$ 3.50
COFFEE	
Single/Double Espresso	\$ 2.50
Hot/Ice Black Coffee	\$ 2.50
Hot/Ice Cappuccino	\$ 3.00
Hot/Ice Latté	\$ 3.00
Hot/Ice Flat White	\$ 3.00
Hot/Ice Coconut Latté	\$ 3.50
Hot/Ice Chocolate	\$ 3.50
HOMEMADE TEA	
Fresh Mint Tea	\$ 2.50
Ginger & Honey Tea	\$ 2.50

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