

ALMUSAL *Brunch*



Silogs NF, DF, Contains Garlic & Onion

All Silogs are served with Garlic Fried Rice, Fried Egg, Atsara (Pickled Papaya), Sawsawan (Spiced Vinegar) and Housemade Banana Ketchup

Longganisa	27
Pork Tocino	27
Ribeye Beef Tapas	29

Tortang Talong Vegetarian, NF, DF, GF Option 26

Fluffy Eggplant Omelet, Toasted Pandesal, Housemade Banana Ketchup and Atsara (Contains Garlic and Onion)

Pandesal Brekkie NF, DF Option, Contains Garlic & Onion 27

Pandesal, Bacon, Fried Egg, Longganisa, Cheddar Cheese, Housemade Banana Ketchup

Arroz Caldo Vegan Option, NF, GF, Contains Garlic & Onion 25

Filipino-Style Chicken Porridge, Soft Boiled Eggs, Chives, Fried Garlic Oil

Champorado Vegan, NF, DF 25

Chocolate Rice Pudding, Coconut Milk, Strawberry Arnibal

Maruya Vegan Option, DF Option, NF 27

Banana Fritters, Cinnamon Sugar, Ube Ice Cream, Calamansi and Lemon Curd

Add-ons

Adobo Chips	12
Adobo Chicken	10
Adobo Fried Tofu	7
Pandesal	5
Steamed Rice	6
Garlic Fried Rice	7

TAGAY Drinks

Kape (Coffee)

Made with Filipino Coffee Beans

Latte (Reg / Ube / Pandan)	5.5
Cappucino	5.5
Mocha	5.5
Flat White (Reg / Ube / Pandan - espresso optional)	5.5
Long Black	5.5
Espresso	4.5
Magic	5
Affogato (Ube / Queso)	12

Add-ons

Extra Shot	0.5
Iced	0.5
Soy / Oat / Almond / Skim Milk	1

Coke / Coke Zero / Sprite	6
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Housemade Calamansi Iced Tea	10
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Housemade Shrub Soda (Calamansi / Guava / Lychee)	10
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NON Wines	15
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Non-alcoholic wines, served by the glass



Brunch from 10am - 3.30pm, Thu - Sun
Dinner from 5pm - late, Wed - Sat

Take a look at our Dinner & Set Menus at
palay.com.au

MALIIT *Appetizers*

Adobong Oysters NF, DF, GF 6

Sydney Rock Oysters, Adobo Sauce (price per piece)

Kinilaw sa Gata NF, DF, GF 23

Market Fish, Coconut Vinegar and Soy Sauce & Tri Citrus Tuna, Coconut Cream, Chives Oil, Aromatics

Pandesal Vegan, NF, DF 12

Brown Sugar Pandesal, Truffle Mushroom Spread

Inihaw (Grilled Skewers) NF, DF, GF

Skewers served with Sawsawan (Spiced Vinegar)

Chicken, Tomato Salada 5

Pork Tocino, Atsara 8

Ribeye Beef Tapas, Atsara 9

DULCE *Desserts*

Biko Vegan Option, NF, DF Option, GF 15

Sticky Brown Sugar Pudding, Calamansi Curd, Toasted Coconut, Ube Ice Cream

Maja Blanca Vegan Option, NF, DF Option, GF 15

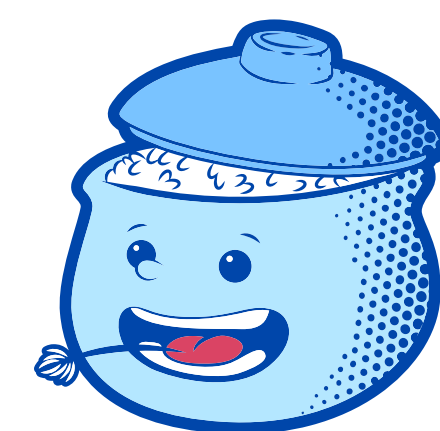
Corn & Coconut Pudding, Queso Ice Cream, Grated Parmesan



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MALAKI Mains



Pyanggang Chicken Vegan Option, NF, DF 29

Burnt coconut sauce, Maryland Chicken, Lemongrass Oil, Crispy Shallots

Beef Kaldereta Vegan Option, NF, DF 29

Slow cooked Beef, Kaldereta Sauce, Garlic Oil

Pork Sisig NF, DF 28

Pork Ears and Belly, Chicharon, 60 Degree Egg

Sinigang na Salmon Vegan Option, NF, DF 29

Salmon, Tamarind Broth, Mixed Vegetables

Pancit Vegan, NF, DF 24

Filipino-Style Fried Vermicelli Noodles and Vegetables

Sides

Steamed Rice 6

Garlic Fried Rice 7

Add-ons

Adobo Chips 12

Adobo Chicken 10

Adobo Fried Tofu 7

TAGAY Drinks

Coke / Coke Zero / Sprite 6

Housemade Calamansi Iced Tea 10

Housemade Shrug Soda (Calamansi / Guava / Lychee) 10

NON Wines (by the glass) 15



PAKAININ

Feed Me

75 pp Set Menu

Adobong Oysters

Kinilaw na Gata

Filipino Chicken Skewers

Sinigang na Salmon

Sisig

Garlic Fried Rice/Steamed Rice

Maja Blanca

Minimum 2 pax required for the Set Menu.

