



THE
**GRAND
CASTLE**
— RESTAURANT & BANQUET —



MENU



SPECIAL NIGHTS

MONDAY | TUESDAY | WEDNESDAY

We cater for Birthdays, Corporate and Wedding events.
Private Function Room available.

Please note that vouchers are welcome but not valid with our special discounts and dining offers as these specials are all sponsored by third parties.
Vouchers are not valid with our set menus.

Please inform our staff of any allergies or dietary restrictions
before placing your order.

FULLY LICENSED



BANQUET MENU

RECOMMENDED FOR 4 OR MORE GUESTS

Please ask our friendly staff to explain more about the Banquet Menu

All Banquets come with a selection of rice, naan assorted sides and condiments

NON-VEGETARIAN BANQUET

ENTREE

Onion bhaji, Tandoori chicken tikka, cheese kurkuries or samosas

MAIN

3 curries and 6 + 4 curries

From Lamb / Chicken / Beef Dishes

Normal price

44.90

Special nights

41.90

VEGETARIAN BANQUET

ENTREE

Onion bhaji, cheese kurkuries, vegetarian samosas or Paneer chilli milli

MAIN

3 curries and 6 + 4 curries

Normal price

37.90

Special nights

34.90

GRAND CASTLE BANQUET

ENTREE

Samosas, chicken tikka, seekh kebab and amritsari fish

MAIN

3 curries and 6 + 4 curries

With Lamb Chops / Seafood

Normal price

48.90

Special nights

44.90





ENTREE

**VEGETARIAN SAMOSA | 4.80/each**

Triangular pastry filled with spiced potatoes, served with mint sauce, tamarind sauce, and salad

MEAT SAMOSA | 4.99/each

Triangular pastry filled with spiced lamb, served with mint sauce, tamarind sauce, and salad

ONION BHAJI | 14.90

Sliced onions coated in gram flour and spices, fried to golden perfection, served with mint sauce, tamarind sauce, and salad

CHEESE KURKURIES (4 PCS) | 15.90

Creamy cheese mixed with finely chopped onion, capsicum, Indian spices, and herbs, served with mint and tamarind sauce

SEEKH KEBAB (6 PCS) | 18.50

Lamb mince blended with herbs and spices, cooked in a tandoori oven, served with mint and tamarind sauce, and salad

PANEER CHILLI MILLI | 18.95

Lightly battered cottage cheese tossed with onions, capsicum, and a tangy tomato sauce

AMRITSARI FISH (4 PCS) | 17.95

Fish fillets marinated in Indian-style batter and deep-fried to golden brown

EGGPLANT | Main 21.50

Eggplant marinated in Indian spices, oven-roasted, and served with tomato chutney, Parmesan cheese, raita, and salad

HARA BARA KEBAB | 16.50

Crispy fried patties made from a blend of minced vegetables

CHILLI MILLI POTATO | 18.95

Lightly battered potatoes tossed with onions, capsicum, and a tangy tomato sauce

TANDOORI MUSHROOMS | 18.95

Mushrooms marinated in a yogurt base with ground spices, cooked in a traditional tandoori oven

TANDOORI PRAWNS | 21.95

King prawns marinated overnight in spiced yogurt, and cooked in a traditional tandoori oven

PAPADUMS BASKET | 6.00

With mint and tamarind chutney

MASALA PAPAD | 7.99

Crispy papad topped with a tangy mix of spiced onions, tomatoes, and fresh herbs



FROM THE STREETS OF INDIA

PANI PURI PADDLE | 13.90

Crispy puris served with tangy tamarind water, spiced potatoes, and chickpeas

DAHI BATATA PURI | 14.90

Crispy puris filled with spiced potatoes, yogurt, and chutneys, topped with sev for a delightful crunch

PAPDI CHAAT | 14.90

A classic Indian street food dish of crispy papri, spiced potatoes, chickpeas, yogurt, and chutneys, garnished with fresh coriander and sev

SAMOSA CHAAT | 14.90

Crisp samosas topped with spiced chickpeas, tangy chutneys, and velvety yogurt, garnished with fresh herbs and pomegranate pearls.



SIZZLER

TANDOORI CHICKEN TIKKA

| Main 24.99 (Special nights 19.95) | Entree 19.90

Chicken thigh marinated overnight in yoghurt and ground spices served with mint sauce, tamarind sauce, and salad

TANDOORI MURG MALAI KEBAB

| Main 24.99 (Special nights 19.95) | Entree 19.90

Chicken breast marinated in cheesy cream sauce and cooked in traditional tandoori oven, served with mint and tamarind sauce and salad

TANDOORI CHICKEN | Main 24.50 | Entree 19.90

Tandoori chicken with bone marinated in yoghurt and spices, cooked in a tandoori oven, served with mint and tamarind sauce and salad

MASALA PRAWNS (6 PCS) | 19.95

King tiger prawns skewered in onion sauce and seasoned with The Grand Castle's special blend of spices

TANDOORI PANEER TIKKA | 18.50

Marinated cottage cheese skewered and cooked with The Grand Castle's special spices in a traditional tandoori oven



PLATTER



GRAND CASTLE PLATTER | 31.99

A delightful assortment of samosas, seekh kebabs, Amritsari fish, and chicken tikka, served with mint sauce, tamarind chutney, and salad

SIZZLER NON-VEGETARIAN PLATTER | 35.99

A sizzling selection of chicken malai, chicken tikka, seekh kebabs, Amritsari fish, and prawn pakoras, served with mint sauce, tamarind chutney, and salad

VEGETARIAN SELECTION PLATTER | 27.99

A flavorful mix of vegetarian samosas, cheese kurkuries, onion bhajis, and aloo tikkis, served with mint sauce, tamarind chutney, and salad

AVAILABLE ON SPECIAL NIGHTS

CHICKEN TANGDI KEBAB | 19.90

Succulent chicken drumsticks, double-marinated with a blend of aromatic Indian spices, expertly grilled in the tandoor for a smoky finish

CHICKEN 65 | 20.95

A bold South Indian street-food classic, featuring tender chicken infused with mustard seeds, fragrant curry leaves, and fiery dry chilies

TANDOORI CREAMY FISH TIKKA | 21.90

Fresh, locally sourced fish marinated in spiced yogurt and cooked to perfection in a traditional clay oven





MAIN COURSE

CHICKEN DISHES

BUTTER CHICKEN 🌿 | 25.50 | Special nights 19.95

A signature Grand Castle dish and a must-try! Tender chicken thighs simmered in a mild, creamy tomato sauce, finished with fenugreek leaves

CHICKEN MASALA 🌿 | 25.50

Boneless chicken cooked with onions, tomatoes, and ground spices, topped with fresh coriander

CHICKEN TIKKA MASALA | 25.50 | Special nights 19.95

Tender chicken pieces cooked with capsicum and spiced onions in a rich, tomato-based gravy

SAAG CHICKEN 🌿 | 25.50

Boneless chicken simmered in a rich and spiced English spinach sauce

CHICKEN VINDALOO 🌿 | 25.50

A Goan delicacy for spice enthusiasts, featuring boneless chicken in a fiery hot chef's special sauce

CHICKEN MUMTAZ 🌿 | 25.50

Boneless chicken cooked in an onion sauce with a touch of cream and mint

CHICKEN KORMA 🌿 | 25.50 | Special nights 19.50

Boneless chicken simmered in a cashew nut paste, finished with a touch of cream and fenugreek leaves

CHICKEN JHALFREZI 🌿 | 26.50

Tender boneless chicken cooked with sautéed onions and capsicum, finished with fresh coriander and a hint of cream

🌿 Gluten-free



 Gluten-free

LAMB DISHES

LAMB KARAHI | 25.99

Diced tender lamb cooked with aromatic traditional spices in a thick sauce, enhanced with sautéed onions and capsicum

LAMB KORMA | 25.99

Lamb cubes simmered in a creamy cashew-based sauce, finished with a touch of cream

SAAG GOSHT | 25.99

Tender lamb cooked in a rich English spinach sauce with a dash of cream

LAMB MALABARI | 25.99

Lamb simmered in coconut milk with mustard, coriander and cumin seeds

LAMB VINDALOO | 25.99

A Goan speciality featuring lamb cooked in a fiery hot chef's special sauce

LAMB ROGAN JOSH | 25.99 | Special nights 19.95

A traditional lamb curry made with onions, tomatoes, and select spices, finished with fresh coriander

BEEF DISHES

BEEF KARAHI | 25.99

Tender diced beef fillet cooked with aromatic traditional spices in a thick sauce, finished with sautéed onions and capsicum

BEEF KORMA | 25.99 | Special nights 19.95

Beef cubes simmered in a creamy cashew-based sauce, finished with a touch of cream

BEEF VINDALOO | 25.99 | Special nights 19.95

A Goan speciality featuring beef cooked in a fiery hot chef's special sauce

SAAG BEEF | 25.99

Tender beef cooked in a rich English spinach sauce with a dash of cream

BEEF MALABARI | 25.99

Beef simmered in coconut milk with mustard, cumin, and coriander seeds

THE GRAND CASTLE CHEF'S SPECIALITY

TANDOORI LAMB CHOPS (sizzler) 🌿 | 29.99

Juicy lamb chops marinated in Indian spices, tandoor-cooked, and served with a fresh salad

GOAT CURRY 🌿 | 28.90

Baby goat prepared with garam masala and a medley of exotic Indian herbs

LAMB SHANK 🌿 | 25.90

Tender lamb shank slow-cooked in a dark, rich, spiced gravy

TANDOORI RAAN 🌿 (24 hours notice) | 99.95

Whole lamb shoulder marinated and roasted to perfection in a tandoori oven



Tandoori Raan

SEAFOOD DISHES

FISH GOAN CURRY 🌿 | 27.90

Tender fish fillets simmered in thick onion sauce blended with mustard seeds, coconut and sun dried chillies



Fish Goan Curry

FISH VINDALOO 🌿 | 27.90

A very hot curry from goa with chef's own blend of spice

FISH MASALA 🌿 | 27.90

Fish cooked in Indian spices and masala sauce

PRAWN GOAN CURRY 🌿 | 29.90

Shelled tiger prawns cooked in onion based sauce with mustard seeds, coconut and sun dried red chillies

BUTTER PRAWNS 🌿 | 29.90

Shelled prawns cooked in rich creamy tomato sauce finished with fenugreek leaves

PRAWN JHALFREZI 🌿 | 29.90

Tiger prawns cooked with sautee onion and capsicum in thick onion sauce finished with fresh coriander

PRAWN MASALA 🌿 | 29.90

Prawn cooked in a medium sauce with tomatoes and fresh coriander

🌿 Gluten-free

VEGETARIAN

MALAI KOFTA | 21.95 | Special nights 18.90

A signature Grand Castle dish and a must-try! Mildly spiced homemade potato and cheese dumplings cooked in a tomato and cashew nut-based sauce, finished with cream and a hint of fenugreek leaves

VEGETABLE KORMA 🌿 | 21.90

Homemade potatoes and vegetables in a creamy cashew nut and sultana sauce

MUSHROOM JHALFREZI 🌿 | 22.95

Mushrooms cooked in a thick onion-based sauce with sautéed onions, capsicum, finished with cream and fresh coriander

KARAHI PANEER 🌿 | 21.90

Ricotta cheese in an onion and tomato-based curry, with sautéed onions and capsicum, finished with fresh coriander

PALAK PANEER 🌿 | 21.95 | Special nights 18.95

Ricotta cheese in a rich spiced English spinach sauce with a touch of cream

CHOLAY MASALA 🌿 | 21.90

Chickpeas cooked in an onion and tomato-based sauce, finished with fresh coriander and a touch of cream

SLOW COOKED DAL MAKHNI 🌿 | 18.95

Black lentils simmered in a creamy tomato and onion sauce, finished with cream



MIXED VEGETABLES 🌿 | 21.90

A mix of seasonal vegetables cooked with a blend of spices and onions, finished with fresh coriander

ALOO GOBHI 🌿 | 21.90

Potatoes and cauliflower cooked in a tomato and onion sauce

DAL TADKA 🌿 | 17.95

Yellow lentils cooked with Indian spices and herbs

PANEER TIKKA MASALA | 21.95

Cottage cheese cooked with capsicum and spiced onions in a tomato-based gravy

MALAI MUTTER PANEER | 21.95

Cottage cheese and green peas cooked in an onion and tomato gravy, tempered with royal cumin

ALOO PALAK | 21.50 | Special nights 18.95

Potatoes cooked in a rich spiced English spinach sauce

ALOO ZEERA | 20.50

Potatoes and cumin seeds cooked in a tomato and onion sauce, finished with coriander

🌿 Gluten-free





VEGAN

GRAND CASTLE VEGAN PLATTER | 27.00

An elegant assortment of plant-based delights, showcasing vibrant flavors and textures

TOFU MASALA | 17.90

Tender tofu simmered in a rich, spiced tomato and onion gravy

VEG SAMOSAS | 4.80 each

Golden pastries filled with spiced vegetables, served with tangy chutneys

ONION BHAJI | 14.90

Crispy onion fritters with a touch of aromatic spices, perfect for dipping

PAPADUMS | 6.00

Light and crisp lentil wafers, served with an array of flavorful chutneys

MAIN DISHES

MALAI KOFTA | 21.95

Golden dumplings in a creamy, spiced tomato-cashew sauce

MUSHROOM JALFREZI | 22.95

Stir-fried mushrooms in a tangy tomato and bell pepper sauce

KADHAI TOFU | 21.90

Wok-tossed tofu with bold spices, peppers, and onions

PALAK TOFU | 21.90

Tofu cooked in a smooth spinach and garlic-infused curry

CHOLAY MASALA | 21.90

Slow-cooked chickpeas in a robust, spiced gravy

MIXED VEGETABLES CURRY | 21.90

A medley of fresh vegetables in a fragrant, spiced sauce

ALOO ZEERA | 20.50

Cumin-spiced potatoes with a hint of coriander

ALOO PALAK | 21.50 | Special nights 18.95

Potatoes simmered in a flavorful spinach-based curry

DAL (YELLOW LENTIL) | 17.95

Lightly spiced yellow lentils tempered with garlic and cumin

RICE AND BIRYANI

BASMATI RICE PLAIN | 5.50

Fluffy, fragrant basmati rice

SAFFRON RICE | 6.50

Basmati rice cooked with saffron and aromatic spices

GOAT DUM BIRYANI | 21.50

Basmati rice prepared with spices and tender baby goat, served with raita

VEGETABLE BIRYANI (WITH RAITA) | 19.50

Basmati rice cooked with seasonal vegetables and spices, served with raita

CHICKEN BIRYANI | 21.50

Basmati rice cooked with traditional spices and tender chicken

LAMB BIRYANI | 21.50

Basmati rice cooked with traditional spices and tender lamb

BREADS

ROTI | 4.95

Wholemeal bread cooked in the tandoor

PLAIN NAAN | 4.95

Leavened bread cooked in the tandoor (without butter)

BUTTER NAAN | 5.99

Naturally leavened bread made from plain flour, and cooked in the tandoor

GARLIC NAAN | 5.99

CHILLI GARLIC NAAN | 6.50

North Indian-style bread cooked in the tandoor with garlic or chili garlic

PARATHA | 5.95

Flaky wholemeal bread cooked in the tandoor

ALOO KULCHA | 6.99

Bread stuffed with mashed potatoes and spices, cooked in the tandoor

ONION KULCHA | 6.99

Naan stuffed with onions and spices, cooked in the tandoor

PANEER KULCHA | 6.99

Bread stuffed with cheese and spices, cooked in the tandoor

PESHAWARI NAAN | 6.99

Naan stuffed with fried fruits and coconut, cooked in the tandoor

KEEMA NAAN | 6.99

Bread stuffed with spicy minced lamb, cooked in the tandoor

CONDIMENTS

PLAIN YOGURT  | 3.50

RAITA  | 5.50

KACHUMBER SALAD | 7.50

MANGO / MIXED / LIME PICKLE | 3.50

SWEET MANGO CHUTNEY | 3.50

MINT CHUTNEY | 4.00



KIDS MENU

CHIPS WITH BUTTER CHICKEN SAUCE | 9.95

CHEESE KURKURIES WITH MINT CHUTNEY | 9.50

NUGGETS WITH CHIPS | 9.95

TANDOORI CHICKEN MALAI
WITH CHUTNEYS | 13.90

KIDS BUTTER CHICKEN WITH RICE
OR SWEET NAAN BREAD | 15.95

KIDS JUICE

ORANGE / MANGO / APPLE / TROPICAL | 4.50

DESSERTS

PISTA KULFI | 6.99

Traditional ice cream made with pistachio nuts and saffron

MANGO KULFI | 6.99

Traditional ice cream made with pistachio nuts and mango

GULAB JAMUN WITH ICE CREAM | 9.50

Sweet dumplings made from flour and milk, served in sweet syrup, accompanied by homemade ice cream

HONEY COMB | 7.50

Homemade ice cream served with honey and passion fruit syrup

RAS MALAI | 7.50

Cottage cheese dumplings soaked in thickened milk flavored with cardamom





THE GRAND CASTLE

230 Cambridge
Street Wembley WA 6014



LUNCH MENU



FRIDAY  SATURDAY  SUNDAY

11AM - 2.30PM

AVAILABLE ON MONDAY, TUESDAY AND WEDNESDAY NIGHTS

CHAAT

SAMOSA CHAAT | 14.90

Crispy samosas with spiced chickpeas, chutneys, yogurt, and fresh herbs

PAPDI CHAAT | 14.90

Crispy papdi topped with spiced potatoes, chickpeas, yogurt, chutneys, coriander, and sev

ALOO TIKKI CHAAT | 14.90

Crispy potato patties with spiced chickpeas, chutneys, and yogurt

GOL GAPPA CHAAT | 12.90

Crispy puffs with tangy tamarind, spicy potatoes, and yogurt

DAHI PURI | 14.90

Puris filled with spiced potatoes, chutneys, and creamy yogurt



STREET FOOD

CHOLLE BHATURE | 18.90

Spiced chickpea curry served with fluffy deep-fried bread

AMRITSARI KULCHA | 18.90

Stuffed crispy flatbread paired with spiced chickpea curry

PAV BHAJI | 18.00

Spiced mashed vegetables served with buttered pav buns

DAHI BHALLA | 16.00

Soft lentil dumplings in creamy yogurt, topped with chutneys and spices



DOSA

MASALA DOSA | 21.50

Crispy rice crepe filled with spiced potato masala, served with chutneys and sambar

PANEER DOSA | 21.50

Golden dosa stuffed with flavorful spiced paneer, served with chutneys and sambar

PLAIN DOSA | 19.00

Classic crispy rice crepe, perfect with chutneys and sambar



THALI

VEG THALI | 29.90

A wholesome platter of vegetarian curries, rice, bread, and sides

VEG NON VEG THALI | 32.90

A balanced platter with both vegetarian and non-vegetarian dishes, served with rice and bread

NON VEG THALI | 34.90

A hearty platter of non-vegetarian curries, rice, bread, and sides



CHAI



CARDAMOM CHAI | 4.90

Fragrant tea infused with the warmth of cardamom

MASALA CHAI | 4.90

Spiced tea with a blend of aromatic Indian spices

GINGER CHAI | 4.90

Comforting tea brewed with fresh, zesty ginger



THE GRAND CASTLE
— RESTAURANT & BANQUET —



WINE &
BEVERAGE
L I S T

08 9385 0046

KINDLY INFORM OUR WAIT STAFF OF ANY ALLERGIES YOU MAY HAVE

COCKTAILS

· 17 ·

MOJITO

Rum, Soda, Sourmix, Lime, Mint

TROPICAL OASIS

Midori, Vodka, Apple Juice, Pineapple Juice

TEQUILA SUNRISE

Tequila, Orange Juice, Grenadine

ESPRESSO MARTINI

Vodka, Kahlua, Coffee Shot

COSMOPOLITAN

Vodka, Cranberry Juice, Triple Sec

FRUIT TINGLE

Vodka, Blue Curacao, Grenadine, Sprite

LONG ISLAND

Gin, Vodka, Tequila, Rum, Triple Sec, Coke

M O C K T A I L S

FIRE ENGINE

GLASS 11

VIRGIN MOJITO

GLASS 13

MANGO PASSION

GLASS 13

LEMON SODA (AL-JEERA)

GLASS 9.95 · JUG 20

LEMON LIME BITTER

GLASS 6 · JUG 18

MOSCATO

FIORE 200ML, AUSTRALIA

Refreshing and spritzy with rose, spice, lychee, and grape aromas. Lightly sweet and low alcohol

ROSÉ

WILDFLOWER GREAT SOUTHERN, WA

Dry and crisp with delicate red fruit aromas. Best served chilled

G B
9

11 42

RED WINES

PINOT NOIR

G B

OAKRIDGE YARRA VALLEY, VIC

12 44

Fruit aromas with spice and toast. Dark cherry, red berries, and plush tannins

AD HOC CRUEL MISTRESS GREAT SOUTHERN, WA

46

Mineral notes, black cherries, and spicy oak with a silky finish



CABERNET MERLOT

FOLKLORE CABERNET MERLOT REGIONAL, WA

10 34

Medium-bodied with bay leaf, layered with notes of cedar and chocolate

CASTELL SILVER SERIES GREAT SOUTHERN, WA

39

Aromas of violets and fresh blackcurrant, complemented by dried herbs and cocoa



TEMPRANILLO

ELVARDO TEMPRANILLO GRENACHE

44

MCLAREN VALE, SA

Pomegranate, violets, and spicy peppers. Savory cherry and red berries with silky tannins.



CABERNET SAUVIGNON

RYMILL 'THE YEARLING' COONAWARRA, SA

11 42

Dark cherries, blackcurrant, and vanilla with a lively palate of plums and berries

THE YARD CABERNET SAUVIGNON

60

BY CHERUBINO FRANKLAND RIVER, WA

Ruby-red with plummy fruits, juicy palate, and integrated oak

CAPE MENTELLE MARMADUKE MARGARET RIVER WA

49

Sweet blackberry seamlessly integrated with supple tannins



SHIRAZ

GRAND CASTLE HOUSE RED

8 32

YOUNG POETS SHIRAZ, AUSTRALIA

Robust with sweet blueberry and savory black olive flavors

WILDFLOWER GREAT SOUTHERN, WA

11 44

Vibrant wild cherry and plum with silky, refined tannins

HENTLEY FARM BAROSSA VALLEY, SA

69

Rich plum and clove, with fine-grained tannins and excellent balance

THE YARD SHIRAZ BY CHERUBINO

65

FRANKLAND RIVER, WA

Violet and rose aromas with dark fruits, fig, and balanced acidity

WHITE WINES

RIESLING

ROBERT OATLEY SIGNATURE SERIES
GREAT SOUTHERN, WA

A standout vintage with soft texture, crisp lemon-lime notes, and a fine acidity

PIKES CLARE VALLEY, SA

Fresh and delicate with vibrant citrus flavors and a clean, dry finish

CHERUBINO GREAT SOUTHERN, WA

Chalky minerals, lemon-lime hints, and a tight, steely structure with a long finish



PINOT GRIGIO

GRAND CASTLE HOUSE WHITE

YOUNG POETS PINOT GRIGIO, AUSTRALIA

Bright with green apple and pear, balanced by a crisp, smooth finish

CHAIN OF FIRE SOUTH AUSTRALIA

Crisp and refreshing, with notes of pear, apple, and citrus



CHARDONNAY

AD HOC HEN AND CHICKEN PEMBERTON, WA

Hints of vanilla, crisp acidity, and balanced oak

ROBERT OATLEY SIGNATURE SERIES

MARGARET RIVER, WA

Bright with white peach, gentle oak, and sourced from top Chardonnay regions

SOUMAH CHARDONNAY YARRA VALLEY, VIC

Elegant and balanced, with stone fruit, citrus, and subtle oak

G B

46

12 48

69

8 32

34

11 40

46

59

SAUVIGNON BLANC

ARA SINGLE ESTATE MARLBOROUGH, NZ

Lush grapefruit and gooseberry flavors with a dry finish

GIESEN ESTATE MARLBOROUGH, NZ

Tropical fruit, fresh herbs, and subtle blackcurrant leaf notes

CHERUBINO GREAT SOUTHERN, WA

Crisp and aromatic, featuring tropical fruits, citrus, and a refreshing minerality

THE LANE ADELAIDE HILLS, SA

Bright and lively, with grapefruit, gooseberry, and a hint of fresh herbs



SAUVIGNON BLANC SEMILLON

CAPE MENTELLE MARMADUKE SSB

MARGARET RIVER, WA

Fresh green apple and zesty lemon, with a crisp, refreshing finish

PIKES CLARE VALLEY, SA

Stone fruit, grapefruit, and crushed nettle aromas with a touch of minerality

WILD OATS

Lively and fruit-forward, featuring tropical notes, fresh acidity, and a clean finish

G B

11 39

42

47

45

12 48

39

42



SPARKLING WINES

G B

10

12

11

HENKELL TROCKEN DRY 200ML, GERMANY

Delicate bubbles with a harmonious, well-rounded taste and a touch of glamour

GRANDIN MÉTHODE

TRADITIONNELLE BRUT 200ML, FRANCE

A fine-beaded sparkling with soft texture and refreshing apple and pear notes

AURELIA PROSECCO 200ML, AUSTRALIA

Spritzzy with fine bubbles, pear, citrus blossom, and a fruity, floral finish

WILDFLOWER SPARKLING REGIONAL WA

Bright citrus and crisp apple, complemented by toasty, nutty yeast notes

PIPER-HEIDSIECK CHAMPAGNE

CUVÉE BRUT REIMS FRANCE

Fresh, elegant, and beautifully balanced

G B

41

120

BEER

LOCAL

JAMES BOAGS PREMIUM LIGHT	8.5
LITTLE CREATURES PALE ALE	8.5
JAMES SQUIRE 150 LASHES	8.5
BOSTON BREWING CO. TINGLETOP GINGER BEER	10

IMPORTED

HEINEKEN <small>HOLLAND</small>	8.5
ASAHI <small>JAPAN</small>	8.5
CORONA <small>MEXICO</small>	8.5

ON TAP

KINGFISHER
TIGER
SINGLE FIN <small>(GAGE ROAD)</small>

NON-ALCOHOLIC

GIESEN 0% SAUVIGNON BLANC, NZ	36
GIESEN 0% MERLOT, NZ	36
HENKELL 200ML SPARKLING 0%	10

SPIRITS

JOHNNIE WALKER BLACK	9.5
JOHNNIE WALKER GOLD	14
CHIVAS REGAL	9.5
JAMESON	9.5
GLENFIDDICH	9.5
JACK DANIELS	8.5
WILD TURKEY	8.5



GIN/VODKA/ RUM/TEQUILA

SMIRNOFF VODKA	9.5
BOMBAY SAPPHIRE GIN	9.5
BLUE AGAVE TEQUILA	8.5
BACARDI RUM	8.95



CIDERS

MONTEITH'S APPLE	8.9
MONTEITH'S PEAR	8.9

MILKSHAKES

CHOCOLATE/VANILLA/ STRAWBERRY	9.95
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LASSI

MANGO LASSI	6
SWEET LASSI	6
CUMIN LASSI	6



WATER

SPARKLING WATER	8.95
COOLRIDGE WATER	6.50

SOFT DRINKS

CODE/DIET COKE/ COKE NO SUGAR	4.95
LEMONADE	4.95
SOLO	4.95
SUNKIST	4.95



JUICE

TROPICAL/ORANGE/ APPLE	5.95
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HOT DRINKS

FLAT WHITE	4.5
LONG BLACK	4.5
ESPRESSO	4.5
CAPPUCCINO	4.5
MASALA CHAI	4.5

& COFFEE