



# THE BAR

## FULLERTON FAVOURITES

**Popcorn Chicken** *gf* **16**  
*Marinated in Smoky Spice Blend, Sweet Chili and Lemon*

**Singaporean Satay** *gf df* **26**  
*Wagyu Beef and Chicken with House made Peanut Sauce*

**Vegetarian Spring Rolls** *v* **18**  
*With Sweet Chili Sauce*

**Gado Gado Salad** *gf df* **18**  
*Seasonal Vegetables, Puffed Tofu, Potato, Free Range Eggs and House-made Peanut sauce*

**Seafood Laksa** *gf df* **32**  
*Tiger Prawns, Fish Cake, Quail Eggs and Bean Curd in Spicy Coconut Gravy*

**Singapore Chicken Curry** *gf df* **36**  
*Chicken in Spicy Coconut Gravy, Potato, Fragrant Rice and Papadum*

**Vegan Curry** *gf df vg* **32**  
*Seasonal Vegetables, Chickpeas and Potato in Spicy Coconut Gravy, Fragrant Rice and Papadum*

## MAINS

**Casarecce Pasta** *vg* **27**  
*With Broccolini, Pumpkin, Roasted Pine Nuts and Kale Pesto*

**Fish and Chips** **30**  
*Handpicked Crispy Battered Market Fish, French Fries, Tartare Sauce and Fresh Lemon Wedge*

**Fullerton Burger** **29**  
*200g Wagyu Beef Patty, Caramelised Onions, Lettuce, Tomato, Bacon, Cheddar Cheese, Egg and French Fries*

**Club Sandwich** **29**  
*Triple Decker Sandwich of Grilled Chicken Breast, Smoked Bacon, Fried Egg, Tomato, Mayonnaise and French Fries*

*v indicates vegetarian | gf indicates gluten-free | df indicates dairy-free | vg indicates vegan*

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## ENTRÉE AND SALADS

**Soup of the Day** 15

**Caesar Salad** 18

*Gem Lettuce, Free Range Eggs, Crispy Farm House Bacon, Anchovies, Aged Parmesan and Fermented Sourdough Croutons*

**Add chicken 6 | Add Tiger Prawns 12**

**Green Spring Salad gf v** 18

*Green Peas, Asparagus, Cos Lettuce, cucumber, Potatoes, Mint, Feta and Mustard Vinaigrette*

**Charcuterie Platter** 29

*Cured and Smoked Meats, Salami, Selection of two Australian Cheeses, Pickles, Marinated Olives and Sourdough*

## SIDES

**Edamame gf df vg** 8

*With Garlic, Chili, and Cumin Salt*

**French Fries** 10

*With Sea Salt*

**Potato Wedges** 10

*With Sour Cream and Sweet Chili Sauce*

## DESSERT

**Classic Crème Brûlée** 14

*With Micro Sponge and Strawberries*

**Apple Rhubarb Crumble** 16

*With French Vanilla Ice Cream*

**Flourless Chocolate Cake gf** 14

*With Raspberry Gel and Vanilla Bean Ice Cream*

**Pandan Crepe Slice** 18

*Layered French Crepe with Pandan Cream Cheese and Matcha Ice Cream*

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## WHITE WINE

	Glass	Bottle
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<b>Pinot Gris, Black Cottage</b> <i>Marlborough, New Zealand</i>	16	80
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<b>Riesling, Rockbare</b> <i>Clare Valley, South Australia</i>	16	80
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<b>Chardonnay, Snake &amp; Herring</b> <i>Margaret River, Western Australia</i>	16	80
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<b>Chardonnay, Cape Mentelle</b> <i>Margaret River, Western Australia</i>		85
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<b>Sauvignon Blanc, 821 South</b> <i>Marlborough, New Zealand</i>	15	75
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<b>Sauvignon Blanc, Black Cottage</b> <i>Marlborough, New Zealand</i>		80
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<b>Sauvignon Blanc, Cloudy Bay</b> <i>Marlborough, New Zealand</i>		95
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## ROSE

	Glass	Bottle
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<b>Rêverie, Rosé</b> <i>Pays D'oc</i>	15	75
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<b>AIX, Rosé</b> <i>Provence, France</i>	19	95
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# THE BAR

RED WINE	Glass	Bottle
<b>Pinot Noir, Black Cottage</b> <i>Marlborough, New Zealand</i>	16	80
<b>Shiraz, Saltram 1859</b> <i>Barossa, South Australia</i>	15	75
<b>Shiraz, Cape Barren</b> <i>McLaren Vale, South Australia</i>		80
<b>Merlot, Robert Stein</b> <i>Mudgee, New South Wales</i>	16	75
<b>Cabernet Sauvignon, Snake +Herring</b> <i>Margaret River, Western Australia</i>	15	70
<b>Cabernet Sauvignon, Grant Burge</b> <i>Cameron Vale, South Australia</i>	18	85
<b>Malbec Reserva, Terrazas</b> <i>Mendoza, Argentina</i>		85
<b>Tempranillo, La Linea</b> <i>Adelaide Hills, South Australia</i>		80
<b>Pinot Noir, Cloudy Bay</b> <i>Marlborough, New Zealand</i>		105
<b>Grange Bin 95 Vintage 2010, Penfolds</b> <i>Magill Estate, South Australia</i>		1995

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## CHAMPAGNE

	Glass	Bottle
<b>Veuve Clicquot Brut</b>	<b>32</b>	<b>160</b>
<b>Moet &amp; Chandon Brut Imperial</b>		<b>155</b>
<b>Moet &amp; Chandon Rose Imperial</b>		<b>175</b>
<b>Moet &amp; Chandon Nectar Imperial</b>		<b>175</b>
<b>“R” de Ruinart</b>		<b>190</b>
<b>Louis Roederer Brut Premiere</b>		<b>185</b>
<b>Bollinger Special Cuvée Brut</b>		<b>245</b>
<b>Dom Perignon Vintage 2008</b>		<b>450</b>
<b>Krug Grand Cuvée Brut</b>		<b>715</b>

## SPARKLING WINE

	Glass	Bottle
<b>Chandon Brut NV</b> <i>Yarra Valley, Victoria</i>	<b>18</b>	<b>90</b>
<b>Cloudy Bay Pelorus NV</b> <i>Marlborough, New Zealand</i>		<b>95</b>
<b>Chandon Rose NV</b> <i>Yarra Valley, Victoria</i>		<b>90</b>
<b>Bandini Prosecco</b> <i>Veneto, Italy</i>	<b>16</b>	<b>80</b>

## DESSERT WINE

	Glass	Bottle
<b>Botrytis Semillon, De Bortoli</b> <i>Riverina, Australia</i>	<b>16</b>	<b>65</b>

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## COCKTAILS

**Toblerone Martini** 23  
*Frangelico, Baileys, Kahlua, Drambuie, Cream*

**Lychee Twister** 23  
*Absolut, Lychee liqueur, Pineapple juice, Grapefruit juice*

**Shanghai Champagne** 23  
*Lychee Liqueur, Pineapple juice, Prosecco*

**Singapore Sling** 23  
*Beefeater, Dom Benedictine, Cointreau, Lime Juice  
Cherry Brandy, Pineapple juice*

**Mint and Cucumber Martini** 29  
*Archie Rose Gin, Vermouth, Cucumber, Mint*

**Mixed Berry Caipiroska** 29  
*Archie Rose Vodka, Chambord, Honey Syrup, Blueberry,  
Strawberry, Lime*

## MOCKTAILS 15

**Berry Dream**  
*Cucumber, strawberries, cranberry juice, lemonade*

**Amigo**  
*Strawberry syrup, passion fruit syrup, orange juice, lime juice*

**Coconut Kiss**  
*Coconut syrup, strawberry syrup, cream, pineapple juice*

*Classic Cocktails available upon request*

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## VODKA

<b>Absolut</b>	<b>14</b>
<b>Absolut Elyx</b>	<b>16</b>
<b>Archie Rose</b>	<b>17</b>
<b>Belvedere Pure</b>	<b>18</b>
<b>Grey Goose</b>	<b>18</b>
<b>Ketel One</b>	<b>16</b>

## GIN

<b>Archie Rose</b>	<b>17</b>
<b>Beefeater</b>	<b>14</b>
<b>Bombay Sapphire</b>	<b>16</b>
<b>Four Pillars Shiraz</b>	<b>16</b>
<b>Four Pillars Navy Strength</b>	<b>18</b>
<b>Hendrick's</b>	<b>18</b>
<b>Poor Toms Pink</b>	<b>15</b>
<b>Plymouth Original</b>	<b>16</b>
<b>Tanqueray</b>	<b>16</b>
<b>Tanqueray No. 10</b>	<b>18</b>

## TEQUILA

<b>Olmecca</b>	<b>14</b>
<b>Don Julio Blanco</b>	<b>16</b>
<b>Don Julio Reposado</b>	<b>21</b>
<b>Don Julio Anejo</b>	<b>31</b>

## RUM AND CACHAÇA

<b>Bundaberg</b>	<b>14</b>
<b>Bacardi</b>	<b>14</b>
<b>Captain Morgan Spiced Gold</b>	<b>16</b>
<b>Appleton VX</b>	<b>17.50</b>
<b>Ypioca Cachaça</b>	<b>17.50</b>
<b>Kraken</b>	<b>17.50</b>
<b>Pampero Especial</b>	<b>17.50</b>
<b>Havana Club</b>	<b>21</b>
<b>Ron Zacapa Centenario 23</b>	<b>21</b>



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## WHISKEY

<b>Jameson Irish</b>	<b>15</b>
<b>Bulleit Rye</b>	<b>15</b>
<b>Canadian Club</b>	<b>15</b>
<b>Jack Daniel's</b>	<b>15</b>
<b>Wild Turkey</b>	<b>16</b>
<b>Maker's Mark</b>	<b>17</b>
<b>Woodford Reserve</b>	<b>19</b>

## SCOTCH WHISKY

<b>Ballentine's 12 Year Old</b>	<b>14</b>
<b>Chivas Regal 12 Year Old</b>	<b>16</b>
<b>Chivas Regal 18 Year Old</b>	<b>26</b>
<b>Johnnie Walker Black Label</b>	<b>16</b>
<b>Johnnie Walker Gold Label</b>	<b>26</b>
<b>Johnnie Walker Blue Label</b>	<b>48</b>

## SINGLE MALT WHISKY

<b>The Glenlivet 12 Year Old</b>	<b>16</b>
<b>The Glenlivet 15 Year Old</b>	<b>21.50</b>
<b>The Glenlivet 18 Year Old</b>	<b>30</b>
<b>Nikka from The Barrel</b>	<b>19</b>
<b>Nikka Coffey Grain</b>	<b>25</b>
<b>Laguvalin 16 Year Old</b>	<b>21.50</b>
<b>Glenkinchie 12 Year Old</b>	<b>21</b>
<b>Glenfiddich 12 Year Old</b>	<b>18</b>
<b>Glenfiddich 18 Year Old</b>	<b>30</b>
<b>Talisker 10 Year Old</b>	<b>19</b>
<b>Oban 14 Year Old</b>	<b>20.50</b>
<b>Highland Park 12 Year Old</b>	<b>18.50</b>
<b>Highland Park 18 Year Old</b>	<b>33</b>
<b>Glenmorangie Original 10 Year Old</b>	<b>18</b>
<b>Glenmorangie Lasanta</b>	<b>19</b>
<b>Glenmorangie Quinta Ruban</b>	<b>19</b>
<b>Glenmorangie Nectar D'or</b>	<b>19</b>
<b>Glenmorangie Extremely Rare 18 Year Old</b>	<b>30</b>

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## COGNAC AND BRANDY

<b>Hennessy VSOP</b>	<b>21.50</b>
<b>Hennessy XO</b>	<b>49.50</b>
<b>Martell VSOP</b>	<b>19.50</b>
<b>Martell Cordon Bleu</b>	<b>23.50</b>
<b>Martell XO</b>	<b>48.50</b>
<b>St. Agnes Brandy</b>	<b>14</b>
<b>Remy Martin VSOP</b>	<b>19.50</b>

## APERITIF

<b>Dubonnet</b>	<b>14</b>
<b>Akropolis Ouzo</b>	<b>13</b>
<b>Aperol</b>	<b>14</b>
<b>Campari</b>	<b>14</b>
<b>Pimm's No.1</b>	<b>13</b>
<b>Pernod</b>	<b>13</b>
<b>Cinzano Rosso</b>	<b>13</b>
<b>Martini Bianco</b>	<b>13</b>
<b>Martini Extra Dry</b>	<b>13</b>

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## FORTIFIED WINE

**Campbell's Rutherglen Topaque** 19

## SHERRY

**Tio Pepe Fino Dry** 14

**Candado Pedro Ximenez** 16

## PORT

**Penfolds Reserve Tawny Port** 14

**De Bortoli Tawny 8 Year Old** 17

**Grant Burge Tawny 10 Year Old** 18

**Penfolds Grandfather Port** 35

## LIQUEUR

14

**Malibu**

**Kahlua**

**Aperol**

**Baileys Irish Cream**

**Chambord**

**Cointreau**

**D.O.M. Benedictine**

**Drambuie**

**Frangelico**

**Galliano Amaretto**

**Galliano Vanilla**

**Galliano Sambuca**

**Grand Marnier**

**Limoncello**

**Midori Melon**

**Southern Comfort**

**Tia Maria**

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## BOTTLED BEER | AUSTRALIAN | CRAFTED BEERS

<b>Little Creatures Pale Ale   Fremantle, WA</b>	<b>12</b>
<b>James Boag's Light   Launceston, TAS</b>	<b>11</b>
<b>James Boag's Lager   Launceston, TAS</b>	<b>12</b>
<b>Crown Lager   Melbourne, VIC</b>	<b>12</b>

## INTERNATIONAL BEER **13**

<b>Corona   Mexico</b>
<b>Stella Artois   Belgium</b>
<b>Heineken   Netherland</b>
<b>Peroni   Italy</b>

## CIDER & GINGER BEER

<b>Bilpin Apple Cider   Australia</b>	<b>13</b>
<b>Brookvale Union Alcoholic Ginger Beer 500ml</b>	<b>19</b>

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## MINERAL WATER | BOTTLED

<b>Acqua Panna – natural still mineral water</b> <i>500ml</i>	<b>9</b>
<b>Acqua Panna – natural still mineral water</b> <i>1L</i>	<b>18</b>
<b>S. Pellegrino – natural sparkling mineral water</b> <i>500ml</i>	<b>9</b>
<b>S. Pellegrino – natural sparkling mineral water</b> <i>1L</i>	<b>18</b>

## SOFT DRINK 7

**Pepsi**  
**Pepsi Max**  
**Lift**  
**Lemonade**  
**Lemon, lime and bitters**  
**Soda, lime and bitters**  
**Ginger Ale**

## SOFT DRINK | BOTTLED 8

**Coke**  
**Diet Coke**  
**Coke No Sugar**  
**Lemonade**  
**Tonic Water**

## SELECTION OF FRUIT JUICE 8

**Orange**  
**Pineapple**  
**Apple**  
**Tomato**  
**Cranberry**  
**Ruby Red Grapefruit**

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## FINE SELECTION OF TWG TEA

8

**English Breakfast**  
**French Earl Grey**  
**1837 Black Tea**  
**Emperor Sencha Green**  
**Water Fruit Green**  
**Chamomile**  
**Moroccan Mint**  
**Grand Jasmine**

## PREMIUM SELECTION OF TWG TEA

12

**Imperial Oolong**  
**Emperor White Garden**

## COFFEE

**Long Black** 8  
**Cappuccino** 8  
**Flat White** 8  
**Café Latte** 8  
**Double Espresso | Long Macchiato** 8  
**Piccolo Latte | Espresso | Macchiato** 7

## SPECIALTY BEVERAGES

**Mocha** 8  
**Hot Chocolate** 8  
**Chai Latte** 8  
**Ginger Chai Latte** 8  
**Iced Coffee | Iced Chocolate | Iced Mocha** 12