

THE MARMALADE PANTRY + CORK CELLAR

ALL DAY DINING

SOUP OF THE DAY	10.0
SWEET RED PEPPER & TOMATO SOUP	10.0
HOMEMADE DIPS WITH PITA WEDGES	9.0
BREAD BOARD	6.0
CRAB CAESAR	22.0
PAN SEARED TUNA NICOISE	22.0
WARM SPINACH & ROAST ONION SALAD WITH BACON & MOZZARELLA	21.0
ORIENTAL DUCK SALAD WITH PICKLED GARDEN VEGETABLES & TOASTED WALNUTS	20.0
SALT PEPPER PRAWN WITH WILD ROCKET & LIME AIOLI	20.0
COBB SALAD WITH AVOCADO BLUE CHEESE CHICKEN & BACON	19.0
MISO BAKED TOFU WITH VEGETABLE TEMPURA & GINGER SOY	18.0
HOUSE GREEN SALAD	8.0
SCRAMBLED EGGS & SAUSAGES ON TOAST WITH FIELD MUSHROOMS	18.0
FALAFEL WRAP WITH YOGHURT TAHINI & SPRING ONIONS	16.0
GRILLED PESTO CHICKEN WHOLEMEAL WRAP WITH OVEN ROASTED BUTTERNUT	18.0
RIBEYE STEAK SANDWICH WITH GRILLED ONIONS AVOCADO & WASABI MAYONNAISE	24.0
THE ULTIMATE BEEF BURGER	22.0
PENNE WITH FRESH PESTO TOMATO & GRILLED BUTTERNUT	18.0
SPAGHETTI AGLIO OLIO WITH CRISPY KUROBUTA PORK BELLY & CHILLI	22.0
LINGUINI WITH CRABMEAT TOMATO CHILLI & PINENUTS	22.0
SALMON TERIYAKI WITH CHILLED SOBA	18.0
PAN ROASTED RED SNAPPER WITH ALMONDS HERB CRUST & CHICKPEA SALAD	24.0
CHICKEN POT PIE	16.0
PAN ROASTED CHICKEN WITH CAULIFLOWER & POTATO LASAGNA BASIL FONDUE	26.0
ROAST PORK LOIN WITH SAGE & THYME CARAMELIZED SWEET POTATO	28.0
TAGLIOLINI WITH PARMA PETITE POIS, FAVE & WHITE WINE TARRAGON CREAM	28.0
DUCK LEG CONFIT WITH LENTILS & LARDON	28.0
TAGINE OF LAMB WITH PRUNES PRESERVED LEMON & CORIANDER	32.0
MANDARIN ORANGE PUDDING WITH BURNT ORANGE TOFFEE SAUCE	10.0
ETON MESS	12.0
BANOFFI PIE	12.0
STICKY DATE TOFFEE PUDDING WITH VANILLA BEAN ICE CREAM	12.0
DELUXE CHOCOLATE PECAN BROWNIE	12.0
MANGO & LEMONGRASS CRUMBLE	12.0
TOASTED ALMOND PAVLOVA WITH SUMMER BERRIES	12.0
BASIL CREPES WITH CARAMELIZED BANANAS	12.0
HOMEMADE LEMON TART WITH WILD BERRIES & RASPBERRY COULIS	12.0
CLASSIC BANANA SPLIT	16.0

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.

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FROM THE PANTRY
 VARIED DAILY SELECTION BUT ALL ITEMS
 MAY BE ORDERED IN ADVANCE FOR TAKEAWAY

SLICE

CAKES & TARTS

DEVILS FOOD CAKE	35.0	7.5
MALIBU COCONUT CAKE	58.0	7.8
NEW YORK CHEESECAKE	58.0	7.8
BROWNIE CHEESECAKE	60.0	8.2
PISTACHIO CHEESECAKE	60.0	7.8
LEMON CHEESECAKE	58.0	7.8
OREO CHEESECAKE	58.0	7.8
BLUEBERRY CHEESECAKE	58.0	7.8
PASSIONFRUIT CAKE	58.0	7.8
MANGO COCONUT UPSIDE DOWN CAKE	58.0	7.8
CARROT CAKE	60.0	7.8
CHOCOLATE TRUFFLE CAKE	60.0	7.8
ESPRESSO CHOCOLATE CAKE	58.0	7.8
BANANA WALNUT TEA CAKE	17.0	3.2
CHOCOLATE APRICOT & GINGER TEA CAKE	19.0	4.8
ORANGE CONFIT TEA CAKE	17.0	3.2
DAMP LEMON & ALMOND LOAF	17.0	3.2
CHOCOLATE TART		4.5
CARAMEL PECAN TART	35.0	6.8
CHERRY CRUMBLE TART	35.0	6.8
APPLE & CINNAMON PIE	35.0	6.8
BAKED BLUEBERRY & ALMOND TART	35.0	6.8
STICKY DATE SLICE	48.0	6.8

CUPCAKES

CLOUD NINE WHITE COCONUT CAKE WITH CREAM CHEESE	3.94
LIMONATA TART LEMON GLAZED CAKE	3.94
CHOCOLATE DELUXE THE ULTIMATE CHOCOLATE CUPCAKE	4.20
NUTELLA CHOCOLATE CAKE WITH NUTELLA FROSTING	3.94
ELVIS CHOCOLATE BANANA CUPCAKE WITH PEANUT BUTTER FROSTING	3.94
ROSE ROSE PETAL FLAVOURED CUPCAKE WITH LYCHEE & RASPBERRY FROSTING	4.20
RED VELVET SOUTHERN STYLED LIGHT CHOCOLATE CAKE WITH COCONUT FROSTING	4.20
WILLIAM CHOCOLATE CAKE WITH WILLIAM PEAR & VANILLA WITH BUTTER CREAM FROSTING	4.20

COOKIES

CHOCOLATE CHIP PEANUT BUTTER A GENUINE CHOCOLATE CHIP COOKIE	2.4
MANGO MELTAWAY SOFT BISCUIT WITH MANGO ICING	2.4

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JUICES

TANGY APPLE LEMON GINGER	7.5
MELONS WATERMELON CANTALOUPE HONEYDEW	7.5
PERT ORANGE APPLE GINGER	7.5
VIGOROUS CARROT CELERY APPLE	7.5
BLUSH CARROT BEETROOT CELERY	7.5
FLUSH CUCUMBER BEETROOT CARROT	7.5
DELIGHT HONEYDEW ORANGE CARROT	7.5
FRESHLY SQUEEZED CARROT	7.0
FRESHLY SQUEEZED GREEN APPLES	7.0
FRESHLY SQUEEZED WATERMELON	7.0
FRESHLY SQUEEZED HONEYDEW	7.0
FRESHLY SQUEEZED CANTALOUPE	7.0
FRESHLY SQUEEZED ORANGE	7.0

BOTTLED

LIME JUICE	6.0
PINK GRAPEFRUIT	6.0
APPLE	6.0
MANGO	6.0
CRANBERRY	7.0
TOMATO	6.0

SOFT

COKE	5.5
SPRITE	5.5
DIET COKE	5.5
GINGER ALE	5.5
BITTER LEMON	5.5
TONIC	5.5
SODA	5.5

H2O

SAN PELLEGRINO	6.0
FIJI ARTESIAN WATER	6.0


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GRYPHON TEA

ENGLISH BREAKFAST ROBUST BLEND OF BLACK TEA	6.5
EARL GREY HIMALAYA CALABRIAN BERGAMOT BLENDED WITH DARJEELING	6.5
CHAMOMILE GARDEN CHAMOMILE, MARIGOLD, LEMON GRASS & LAVENDER	6.5
MARSALA CHAI CITRUSY & SPICY TASTE OF INDIAN BLACK TEA, GINGER, CARDAMON & NUTMEG	6.5
CHERRY BLOSSOM WHITE TEA WITH SWEET CHERRIES & SPRING FLOWERS	7.5
PEPPERMINT AROMA & FLAVOUR THAT IS BOTH COOLING & STIMULATING	6.5
LEMONGRASS MILD LEMON-LIKE FLAVOUR	6.5
MORNING DEW GREEN TEA WITH ROSE, LEMON VERBENA & ROSE HIPS	6.5

CAFFE MOLINARI

ESPRESSO	5.2
LONG BLACK	5.2
FLAT WHITE	6.2
CAPPUCCINO	6.2
MACCHIATO	5.7
LATTE	6.2
MOCHA	6.2
HOT CHOCOLATE	6.5

 SOYMILK ADD \$1.0 DOUBLE SHOTS ADD \$1.5

NOT SO HOT

AFFOGATTO VANILLA BEAN ICE CREAM ESPRESSO	8.0
ICE COFFEE VANILLA BEAN ICE CREAM MILK ESPRESSO	8.5
ICE MOCHA VANILLA BEAN ICE CREAM MILK ESPRESSO DRINKING CHOCOLATE	8.5
ICE CHOCOLATE VANILLA BEAN ICE CREAM MILK DRINKING CHOCOLATE	8.5
ICED LEMON TEA	6.0