## Mocktails \$14

Raspberry Lychee Fizz raspberry puree, lime juice, soda

Sparkling Peach peach puree, lemon juice, soda

Pink Lemonade

pink guava, lemon juice, cranberry

Ginger Lemonade lime lemon & ginger mixture, lime juice, ginger ale

Iced Lemon Mint home-made black tea, fresh peppermint, lemon juice

#### Juice

Orange <sup>\$7</sup>
Apple <sup>\$7</sup>
Cranberry <sup>\$7</sup>
Pineapple <sup>\$7</sup>
Fresh Watermelon <sup>\$9</sup>

#### Coffee

Espresso \$7 Americano \$7 Macchiato \$7 Flat White \$8 Latte \$8 Cappuccino \$8 Mocha \$9 Iced Black \$8 Iced White \$9

#### Tea \$7

English Breakfast Earl Grey Chamomile Green Tea

#### Bottled Water 89

Acqua Panna San Pellegrino

### Soft Drinks \$7

Coca Cola Coke Zero Sprite Ginger Ale Soda/Tonic Water

## Miss Fitz

BEVERAGE MENU

Explore our extensive wine list for a diverse range of options. Please ask your server for our dedicated wine menu.



Pure Blonde bottle

James Squire Cider bottle

\$14



#### \$16 • 5+1 Promo

Tequila Shot B52 Jäger Shot Fireball Shot

#### Housepours

Pair a 30ml glass of our house vodka, gin, rum, bourbon, whiskey or tequila with your choice of mixer

## Classic Cocktails

Aperol Spritz | \$21 aperol, prosecco, soda

Dark & Stormy | \$21 spiced rum, ginger honey, lime, soda, angostura bitters

Cosmopolitan | \$21 vodka, cointreau, lime, cranberry, orange flame

Bloody Mary | \$21 vodka, lemon, special house Mary pre-mix

French 75 | \$21 gin, lemon, sparkling wine

Negroni | \$23

gin, sweet vermouth, Campari

Espresso Martini | \$23

vodka, Kahlua, espresso, chocolate bitters

Whisky Sour | \$23

bourbon, lemon, egg white, angostura bitters

Old Fashioned | \$23

bourbon, brown sugar, orange, angostura bitter

Long Island Iced Tea | \$23 four whites, cointreau, lime, cola

### Specialty Cocktails \( \)

Pandani | \$23

barrel-aged pandan infused Negroni

Watermelon Crush | \$23 vodka, fresh watermelon juice, lemon

Spicy Margarita | \$23 tequila, lime, fire-structure water

Gin Smash | \$23 Tanqueray gin, lime, basil

Miss Fitz | \$23

Hendrick's gin, cucumber bitters, Mediterranean tonic, cucumber, lime

Fire Me Man! | \$24

gin, lime, Fireball cinnamon whiskey

Pink Panther | \$24

gin, Limoncello, raspberry puree, lemon, egg white

Wild Monkey | \$24

Monkey 47 gin, lemon bitters, Mediterranean tonic, grapefruit

The Irish Buck | \$24

Bushmills 12yrs whiskey, ginger honey, lemon juice, soda, orange bitters

If you have a request, our bartenders are well-versed in classics or custom flavour profiles

#### Salads & Pasta

Ceasar Salad |\$20

romaine with croutons, bacon, parmesan & poached egg \* add chicken +6

#### Cauliflower & Chickpea Salad veg |\$22

with spices, spinach, avocado, pomegranate & tahini dressing \* add chicken +6

Prawn Aglio Olio |\$20

linguini cooked with olive oil, garlic, chili & prawns

Arrabbiata veg |\$20

linguini in spicy marinara sauce

Bolognese |\$22

linguini cooked with minced beef tomato sauce

Carbonara |\$22

linguini cooked with creamy egg, cheese, pork and black pepper

#### **Burgers & Sandwiches**

add fries or side salad +4

Beef Burger |\$24

beef patty with cheese, bacon, caramelized onion, lettuce, tomato, ketchup & mayo on brioche bun

Chicken Melt Burger |\$24

fried boneless chicken thigh with cheese, lettuce, tomato, ketchup, mayo & special sauce on brioche bun

Caprese Sandwich veg |\$19

mozzarella, tomato, pesto, olive oil and balsamic on sourdough

Chicken Avocado Sandwich |\$24

turkey, avocado, cheddar, lettuce, tomato, mayo on sourdough

Steak Sandwich |\$32

sliced steak, caramelized onions, cheese, tomato relish on sourdough

# LUNCH MENU

Appetizer

soup or starter salad

#### Choice of Main

Miso Sea Bass

pan seared sea bass fillet, herbed-roasted potatoes with mixed greens salad

Grilled Herbed Chicken Breast

slow grilled, seasoned tender chicken breast served with creamy mash & sautéed vegetables

Choice of Pasta from Pasta section

Choice of Burger from Burger section

Dessert

lava cake, fresh fruit plate or vanilla ice cream

Soft Drink

coffee, tea, juice or soda

**Beer or Wine | \$12** 

choice of lager or glass of red, white, rose or prosecco

#### Mains

Norwegian Salmon | \$27

crispy skin salmon with pan roasted vegetables

Fish & Chips |\$27

beer battered halibut fillet served with fries in a basket

Cajun Chicken |\$24

spiced chicken thigh with pan roasted vegetables & mashed potatoes

Steak & Fries |\$28

sirloin steak served with fries, gravy & chimichurri sauce

Sides to Share

Sautéed Broccoli |\$15

broccoli sautéed in olive oil & garlic

Spinach & Mushroom |\$16 fresh spinach & button mushrooms sautéed in olive oil & garlic

Garlic Prawns |\$16 spiced gambas style

Hummus |\$14

topped with dhukka, pomegranate & thyme

Garlic Bread |\$10

freshly baked baguette bread topped with parmesan cheese, garlic & herbs

Dessert

Lava Cake |\$14

warm chocolate cake with molten centre & vanilla ice cream

Fresh Fruits |\$10

seasonal fresh fruits

Vanilla Ice Cream |\$10 smooth & creamy with chocolate or

raspherry topping

Let us know if you have any dietary rquirements

All Prices exclusive of service charge and applicable GST

#### Tapas

Olives |\$10 marinated in herb oil and lemon.

Hummus | \$16 topped with dhukka, pomergranate & thyme

Fries |\$14 regular, truffle +2, sweet potato +2

Padron Peppers |\$16 charred with sea salt

Halloumi |\$16 with thyme, olive oil & lemon

Croquettes |\$16 potato and cheese croquettes with garlic aioli

Cauliflower | \$16 spiced, charred & served over hummus

Wings | \$18 6pcs with ranch -choose from 2 sauces 1) delicious parmesan garlic 2) original spicy & buttery buffalo sauce

Chicken Fingers |\$18 juicy, all-white meat chicken strips coated in a light, crunchy breading & fried to a golden crisp. served with tartare sauce

Garlic Prawns |\$18 spiced gambas style

Chicken Nuggets |\$18 served with your choice of dipping sauces, mayo, ketchup, chili or BBQ sauce

Regular Nachos vegetarian |\$20 with melted cheese, jalapeños, avocado cream \*add beef & bean chili +6

Turkish Chicken Skewers |\$22 dressed with mint yoghurt & capsicum sauce

Octopus |\$25 charred, served with salsa verde & lemon

Chorizo |\$18 spiced in bordelaise sauce

Skirt Steak | \$35 seasoned with salt, pepper & serve with chimichurri



DINNER MENU
6 pm - 9:30 pm

#### **Main Course**

Miss Fitz Steak |\$39

200g grass-fed Sirloin served with creamy mashed potatoes and roasted vegetables, brown jus

Norwegian Salmon |\$34 crispy skin salmon served with herbed-roasted potatoes and sautéed baby spinach with mushrooms, herbed lemon butter sauce

Beef Burger |\$28 beef patty with melted cheese, bacon, caramelized onions, lettuce, tomato, ketchup & mayo on brioche bun, served with fries

Turkish Chicken Sliders |\$27 with onion, special sauce, lettuce & tomato

#### Meat & Cheese

Cheese |\$29 Charcuterie |\$35

#### Flat Breads

Cheese |\$29 tomato, cheese, basil

Meat Lovers |\$30 ground beef, beef pepperoni and bacon, special sauce

Pepperoni |\$30 beef pepperoni, cheese, chili oil

Turkish Chicken |\$30 spiced chicken with yoghurt and capsicum sauce

#### For After

Lava Cake |\$14 small chocolate cake with vanilla ice cream

Fresh Fruits |\$10 seasonal fresh fruits

Vanilla Ice Cream |\$10 smooth & creamy with chocolate or raspberry topping

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