CANOPY BAR

All Day Menu

SMALL BITES

French Fries — $ 4.00
served with tomato sauce & mayonnaise

Onion Rings — $ 5.00
served with tartare sauce

Crispy Citrus Chicken Skewers — $ 5.50
(contains sesame)

Turmeric & Lemongrass Beef Skewers — $ 6.00
(contains peanuts)

Chicken Nuggets — $ 7.50
served with fries tomato sauce & mayonnaise

Fish Cakes — $ 7.50
served with fries tartare sauce & tomato sauce

Caesar Salad — $ 8.50
romaine lettuce, cherry tomatoes, bacon, parmesan cheese, Caesar dressing served with garlic bread.
Your choice of chicken or shrimp

Salmon Avocado Tartar — $ 9.00
cured salmon, avocado, shallots, lemon gremolata sauce served with toasted ciabatta

LARGE BITES

Penne Pesto — $ 8.00
penne coated in a pesto sauce made from almonds, basil, garlic, parmesan cheese & olive oil, tossed with cherry tomatoes, broccoli & green peas

Chicken Quesadilla — $ 8.50
tortillas stuffed with sautéed onions, bell peppers, oregano, mozzarella & cheddar cheese served with a green side salad & tomato salsa

Chicken Pita Pocket — $ 9.00
marinated chicken, bell peppers, red cabbage, lettuce, tomato salsa, sriracha mayo & feta cheese

Fettuccine Carbonara — $ 9.00
fettucine tossed with bacon, onion, garlic, cream, parmesan cheese & egg yolk served with crispy garlic bread

Spaghetti Bolognaise — $ 9.50
spaghetti, beef, tomato, carrot, onion, garlic & basil topped with parmesan cheese served with crispy garlic bread

Pork Schnitzel — $ 9.50
crumbed pork striploin served with mashed potato, green peas and mustard seed gravy

Club Sandwich — $10.00
not just your standard club sandwich.... we've packed it with chicken, bacon, lettuce, tomato, mayo & added hard-boiled egg and cheddar cheese

Beef Burger — $10.00
beef patty, lettuce, tomato, onion & gherkins with mayo, served with fries.
Add cheese or bacon for $1.50

PLANT BASED

French Fries — $ 4.00
served with vegan tomato sauce & vegan mayo

Onion Rings — $ 5.00
served with vegan tartare sauce

Seitan & Chickpea Nuggets — $ 6.50
served with fries and vegan green pea mayo

Vegan BLAT — $ 7.00
toasted multigrain bread packed with chefs special vegan bacon, tomato, lettuce, avocado & our special vegan mayo served with fries

Guacamole on Toast — $ 7.00
smashed avocado with lime, coriander & garlic served on wholegrain toast topped with a balsamic reduction, cherry tomatoes, basil, micro greens & vegan tofu feta cheese

Roast Vegetable Salad — $ 7.50
pumpkin, sweet potato, cauliflower, capsicum, shallot, quinoa, chickpeas, topped with vegan tofu feta and micro greens served with a mustard seed dressing

Tofu Pita Pocket — $ 8.00
marinated tofu, capsicum, red cabbage, lettuce, tomato salsa, sriracha vegan mayo & vegan tofu feta cheese

Vege & Legume Burger — $ 9.50
vege & legume patty, lettuce, tomato, avocado, gherkins & vegan mayo served with fries

DESSERTS

Fresh Fruit Salad — $ 4.00
served with mint juice

Above prices are not inclusive taxes or service charge.

CANOPY BAR

Wine list

HOUSE WHITE WINE

	Glass	Bottle
Treeline *Chardonnay, South Eastern Australia*	$ 7.00	$ 35.00
Koha *Sauvignon Blanc, Marlborough, New Zealand*	$ 8.00	$ 40.00

HOUSE ROSE WINE

Torres, “Vina Esmeralda” *Grenache, DO Catalunya, Spain*	$ 8.00	$ 40.00

HOUSE RED WINE

Treeline *Shiraz-Cabernet, South Eastern Australia*	$ 7.00	$ 35.00
Chateau Bouteilley *Merlot-Cabernet Sauvignon, Bordeaux, France*	$ 8.00	$ 40.00

HOUSE SPARKLING WINE

Cuvee Jean Louis Brut *Blanc de Blancs, Cotes de Gascogne France*	$ 8.00	$ 40.00

WHITE WINE

Purato (VG), Catarratto *Pinot Grigio, Sicily, Italy*	$ 45.00
L’avenir ‘’Provenance’’ *Chenin Blanc, Stellenbosch, South Africa*	$ 50.00
Allan Scott (VG) *Sauvignon Blanc, Marlborough, New Zealand*	$ 50.00
Dr. Loosen (VG) *Riesling, Pfalz, Germany*	$ 55.00
DE Bortoli ‘’ 17 TREES’’ (VG) *Pinot grigio, Riverina, Australia*	$ 60.00

ROSE WINE

Barone Riscasoli “ALBIA” (VG) *Sangiovese - Merlot, Tuscany, Italy*	$ 65.00

RED WINE

D’arenberg ‘’Stump Jump’’ (VG) *Grenache, Shiraz - Mourvedre, Mc Laren Vale / Adelaide, Australia*	$ 45.00
Moulin De Gassac *Pinot Noir, Pays d’Oc France*	$ 50.00
Domaine De Rochebin *Bourgogne AOP Pinot Noir, Burgundy, France*	$ 60.00
Aguaribay *Aguaribay, Malbec, Argentina*	$ 60.00
De Bortoli ‘’17 TREES’’ (VG) *Shiraz, Riverina, Australia*	$ 60.00
Scott Base *Pinot noir, Central Otago, New Zealand*	$ 90.00

SPARKLING WINE

Dea Del Marne, Glera Prosecco *Veneto Italy*	$ 45.00

CHAMPAGNE

Taittinger Brut *Chardney / Pinot noir, Pinot Meunier, Reims, France*	$ 190.00

Drink list

CLASSIC COCKTAILS

Margarita *Tequila, cointreau, lime juice & sugar syrup*	$ 5.50
Daiquiri *White rum, cointreau, lime juice, sugar syrup*	$ 5.50
Khmer Ginger Martini *Vodka, ginger, lime, sugar syrup & angustura bitters*	$ 6.00
Old Fashioned *Whisky, angostura bitters, brown sugar with orange rind*	$ 6.00
Negroni *Gin, sweet vermouth, bitter campari with orange*	$ 6.50
Mojito *Light rum, mint, lime, sugar syrup & soda water*	$ 6.50

ROYALES

Gulf Of Siam *Aged samai rum, pineapple, lime, five spice syrup, sparkling wine*	$ 6.00
Aperol Spritz *Aperol, sparkling wine and splash soda water*	$ 7.00
Lychee Sparkler *Vodka, lychee, sparkling wine*	$ 8.00

PITCHERS

Watermelon Margarita *Tequila, watermelon, triple sec, lime juice, simple syrup*	$ 13.00
Mojito *Light rum, mint, lime, sugar syrup, soda water*	$ 16.00
Sangria *Red wine, brandy, orange juice, lime juice, tropical fruit*	$ 16.00

TROPICAL & TIKI

Maitai *Gold & light rums, cointreau, burnt almond syrup, pineapple juice*	$ 6.00
Singapore Sling *Gin, cointreau, cherry liqueur, pineapple juice*	$ 6.00

APERITIF

Martini Rosso / Dry / Bianco	$ 4.50
Campari	$ 4.50
Aperol	$ 4.50

HOUSE SPIRITS

Gordon’s Dry Gin	$ 4.50
Smirnoff Vodka	$ 4.50
Sauza White/Gold Tequila	$ 4.50
Bacardi White/Gold Rum	$ 4.50
Jim Beam	$ 4.50
Jack Daniel’s	$ 5.50
Wild Turkey	$ 6.00

PREMIUM SPIRITS

Bombay Sapphire Gin	$ 5.00
J.W Red Label	$ 5.00
Absolut Vodka	$ 5.00
Maker’s Mark	$ 6.50
42 Below Vodka	$ 7.00
J.W Black Label	$ 7.00

TOP SPIRITS

Samai Rum	$ 7.00
Hendrick’s Gin	$ 8.00
Seekers Mekong Dry Gin	$ 8.00
Glenfiddich 12 yrs	$ 9.00
Glenmorangie 10 yrs	$ 12.50
Hennessy V.S.O.P	$ 16.50

DIGESTIFS

Fernet Branca	$ 5.00

MOCKTAILS

Our homemade cordials with soda

Pineapple-Clove	$ 3.00
Spicy Ginger	$ 3.00
Lime	$ 3.00

BEER BY BOTTLE

Angkor 330ml	$ 2.50
Hanuman 330ml	$ 2.50
Indochine Pilsner	$ 3.50

FRESH JUICES

Watermelon Juice	$ 3.00
Passionfruit Juice	$ 3.00
Lime Juice	$ 3.00
Coconut Juice	$ 3.00
Orange Juice	$ 4.00

HEALTHY DRINK

Green Elixir *Celery, cucumber, bok choy, green apple, lime, spinach & ginger*	$ 4.50
Citrus Refresher *Carrot, celery, cucumber, orange, lime & green apple*	$ 4.50
Crimson Fusion *Beetroot, cucumber, celery, lime, spinach, orange & fresh mint*	$ 4.50

FRUIT SHAKES

Avocado Fruit Shake	$ 4.00
Coconut Fruit Shake	$ 4.00

SOFT DRINK

Coke / Coke Zero	$ 2.00
Soda Water	$ 2.00
Tonic Water	$ 2.00
Sprite	$ 2.00
Ginger Beer	$ 5.00

PROBIOTICS

Kombucha Tea : *Ginger, Tumeric & Kampot Pepper*	$ 4.50
Kombucha Tea : *Organic Mint*	$ 4.50

SPARKLING WATER

San Pellegrino	500ml	$ 4.00
San Pellegrino	1 Litre	$ 7.00

MINERAL WATER

Kulen water	500ml	$ 2.00
Kulen water	1.5 Litre	$ 3.50

COFFEE

Single/Double Espresso	$ 2.50
Hot/Ice Black Coffee	$ 2.50
Hot/Ice Cappuccino	$ 3.00
Hot/Ice Latté	$ 3.00
Hot/Ice Flat White	$ 3.00
Hot/Ice Coconut Latté	$ 3.50
Hot/Ice Chocolate	$ 3.50

HOMEMADE TEA

Fresh Mint Tea	$ 2.50
Ginger & Honey Tea	$ 2.50

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