



The Upstairs

Welcome to The Upstairs.

Chef Mark Smith has curated this menu to showcase high quality and fresh local produce across a diverse range of cuisines. It adopts a tapas style approach, with the intention of sharing each dish amongst your friends. We trust you will enjoy.

Chicken Pate	2450 RP
A pate of chicken liver served with toasted baguette	
Moroccan Carrot Hummus	2550 RP
Wood fired carrot hummus with chilli pickled sultanas, dukkah and coriander oil	
Chinese Prawn Toast	2800 RP
A delicious modern take on a classic dish. Crispy fried bread, topped w/ minced prawn & sesame, served w/ house sweet chilli dipping sauce	
Pumpkin Tortellini	3200 RP
Fresh pasta stuffed with roasted pumpkin and parmesan, topped with brown herb butter and toasted almonds	
Madiha Maki Roll	3600 RP
Line caught yellowfin tuna maki roll, served with goma dare sesame dressing, wasabi and pickled ginger (8 pcs)	
Mushroom Maki Roll	3250 RP
Tempura fried abalone mushrooms, carrot, cucumber, wakame & spring onion, topped w/ Togarashi chilli mayo (8 pcs)	
Mahi Mahi Brandade Croquette	2500 RP
Salted and poached mahi mahi served as a panko crusted croquette with a romesco sauce (6 pcs)	
Yellowfin Tataki	3250 RP
Sesame and spice crusted seared yellowfin tuna, pickled vegetables and teriyaki sauce (10 pcs)	
Gambas Ajillo	2900 RP
Locally caught lagoon prawns sauteed in a smoked pepper, paprika and garlic sauce	
Italian Meatballs	3250 RP
Beef and pork meatballs simmered in a herb and tomato ragu served on a soft polenta base	
Ravioli of Braised Beef Cheek	3600 RP
Fresh house pasta filled with slow cooked beef cheek in a light tomato sauce, topped w/ a parmesan-gremolata crumb	
Korean Fried Chicken	2800 RP
Korean style crispy chicken tossed in a sticky Gochujang chilli sauce. Served on a carrot & cabbage slaw	





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COCKTAILS

Limoncello Spritz Italian Limoncello, Prosecco, Soda, Thyme, Citrus	3600 RP
Aperol Spritz Italian Aperol, Prosecco, Soda, Citrus	3300 RP
Piña Bili White Rum, Cold Pressed Pineapple, King Coconut, Peychaud Bitters	2200 RP
Amaretto Sour Italian Amaretto, Lime, Angostura Bitters, Egg White	2900 RP
Salted Caramel Espresso Martini Vodka, House Coffee Liqueur, Espresso, Salted Caramel	2500 RP
Smashing Whiskey Blended Scotch Whiskey, Fresh Pineapple, Mint, Lime, Ginger Syrup	3100 RP
Twisted Mexican Margarita Tequila, Jalepeno Syrup, Cucumber, Lime, Soda	3200 RP
Coconut Margarita Tequila, Lime, Agave, Coconut Milk, Toasted Coconut	3300 RP
A Bloody Gin Tonic Australian Four Pillars Shiraz Gin, Pelican Island Tonic, Rosemary	4500 RP
Papa Salt Gin Specialty Australian Coastal Gin, Pelican Island Tonic, Lime	2500 RP
Lemongrass Negroni Gin, Campari, Rosso Vermouth, Lemongrass Syrup, Grapefruit Bitters	3900 RP

MOCKTAILS

Coconut Cooler Cold Pressed Pineapple, Coconut Syrup, Lime, Ginger Beer	1400 RP
Watermelon Fizz Watermelon Juice, Mint, Lime, Lemon Soda	1300 RP
No Jito Cold Pressed Green Apple, Mint, Lime, Soda	1300 RP





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WINE

Sauvignon Blanc - False Bay (South Africa)	2300 / 10500 RP
Pinot Grigio - Emotivo (Italy)	1900 / 9700 RP
Rose - Sea Change (France)	2500 / 10800 RP
Shiraz - Cassillero del Diablo (Chile)	2500 / 10800 RP
Prosecco - Sea Change (France)	2700 / 12600 RP

BEER

Lion Lager (Draft)	800 RP
Lion Lager (Can)	700 RP

BASICS

Gin. Vodka. White Rum. Dark Rum	1650 RP
With Coke, Sprite, Soda, Tonic or Ginger Beer	

SPIRITS

Chivas Regal 18	5000 RP
Tequila	2000 RP

