

FABMENU

BRUNCH TILL 3PM

DINNER FROM 6PM / LAST ORDERS 9PM

NIBS (Available All Day till Dinner Last Orders)

GARLIC FRIES w truffle aioli	9.50
PARMESAN FISH GOUJONS <i>Chunks of dory fillets dipped in a spiced batter and served with a Sriracha tatar sauce</i>	11.00
FAB WAFFLES Plain 8.00 / W Ice cream 11.00 / Toppings & Ice Cream 15.00 - TRIPLE S - SOUR, SALTY & SWEET : Stewed apples and salted caramel / SEXY, NUTYY, CRUNCH : Oatmeal peanut butter choc chip and cranberry Crumble w a drizzle of Valrhona chocolate syrup / VERY BERY NICE : Stewed mix berries and crushed ginger and malt crumble	

STARTERS

SOUP OF THE DAY <i>Daily Market Finds</i>	8.50
WILD MUSHROOM SALAD <i>Sauteed wild mushrooms with thyme butter, mesclun salad, topped with a sunny side egg and drizzled with an aged balsamic dressing</i>	14.00 / 18.00
SCOTTISH SMOKED SALMON SALAD <i>Smoked salmon on a bed of mesclun salad, topped with capers, thin slivers of onions and drizzled with a calamansi vinaigrette</i>	16.00 / 20.00

HOT & TOASTY (Up to 15 mins cooking time)

HOUSE GRILLED CHEESE <i>Grated Mozzarella, cheddar and parmesan on thick slices of sourdough. Straight on the griddle. I love mine with cranberry jelly...ask for it!</i>	10.00
CAJUN CHICKEN GRILLED CHEESE <i>Triple cheese grilled sandwich filled with cajun seasoned chicken breast</i>	12.00
BEEF BBQ GRILLED CHEESE <i>Triple cheese grilled sandwich filled smokey BBQ beef brisket</i>	13.00
CROQUE MONSIEUR <i>Triple decker slices of brioche, turkey ham, cheese; toasted and topped with bechamel</i>	12.50
TUNA MELT <i>Dolphin free tuna mixed with aioli, sweet relish and grain mustard on a baguette topped with caramelised onions and cheese...BAKED</i>	12.00

PASTA

JU'S PRAWN PASTA <i>Tiger prawns cooked in a secret crustacean cream and tossed with egg pappardelle to soak up all the goodness...</i>	20.00
CHILLI CRAB MAC AND CHEESE <i>Macaroni tossed in cheesy bechamel and topped with chilli crab and herbed panko</i>	18.00

POT PIES (Up to 15 mins cooking time)

CHICKEN AND LEEK POTATO PIE	16.00
COTTAGE PIE <i>Stewed mince beef in ripe tomatoes topped with mash and cheese</i>	17.00

EGGS BEN (for gluten free country bread add 1.50)

2 sets of poached eggs served on a brioche and rosemary potatoes on the side, topped with an Italian fashioned hollandaise sauce

TOWKAY NG'S w Spinach	12.50
THE FAB w Smoke salmon	16.50
THE OL SKOOL w Turkey Bacon	15.00

TFBB CHAMPION BREAKFAST

2 Towkay Ng's poached eggs served on a toasted brioche, roast rosemary potatoes, garlicky mushrooms, choice of sausages and side of turkey bacon

MAINS

ALMOND ENCRUSTED SALMON WITH A MANGO HOLLANDAISE <i>Baked encrusted salmon served with a delicious creamed spinach and mashed potatoes</i>	22.00
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FRIED CHICKEN & WAFFLES

(ORIGINAL OR SPICY) <i>Deep fried succulent tender buttermilk chicken served on a whole waffle with a generous syrup drizzle and a Chinese pear, purple cabbage slaw</i>	21.00
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TRADITIONAL CORNED BEEF HASH

(for gluten free country bread add 1.50) <i>House dry cured brisket, mash potatoes, caramelised onions, and cabbage, turned on the griddle. Served with 2 toasted brioche and a sunny side egg.</i>	17.00
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FAB FISH & CHIPS

<i>Deep fried Dory fillets dipped in a spiced batter with chopped curry leaves, a good helping of chips and a Sriracha tatar sauce</i>	16.00
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DUCK CONFIT

<i>Slow cooked whole leg of duck, baked to crisp and tender served with a plum compote and mash</i>	21.00
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STEAK FRITTES (FRIES) - DINNER ONLY

<i>230G New Zealand grass fed sirloin, straight on the griddle and served with fries and a deglaze of onions and mushrooms</i>	25.00
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PANCAKES

• Plain	8.00
• with FRESH BLUEBERRIES	12.00
• with FRESH RASPBERRIES	12.00
• with APPLE CIDER PANCAKES	11.00
• with CHEESE	12.00
• with CHOCOLATE CHIPS 70% CACAO	11.00

FAB BEVERAGES

BEER & COCKTAILS

HEINEKEN	12.50 btl	
BULMERS / SOMERSBY CIDER	18.50 btl	12.50 btl
BLOODY MARY	12.50 gls	

WINES & SPARKLING

PALLISER ESTATE, SAUVIGNON BLANC 2012 Martinborough – New Zealand	15.50gls	69.50 btl
TRINITY HILLS, “THE TRINITY” 2011 Hawkes Bay – New Zealand	15.50gls	69.50 btl
TRINITY HILL PINOT NOIR 2011 New Zealand		80.50 btl
COL VETORAZ, EXTRA BRUT (PROSECCO) Veneto - Italy		69.50 btl
BOCCHINO MOSCATO D’ASTI Sparkling Moscato - Italy		82.00 btl

FRIs, SATs, SUNs and PHs

Bloody Marys - \$10.00 nett
&

Col Vetoraz, Extra Brut
Veneto - Italy - \$58.00 nett

COFFEES ETC...

EXPRESSO	4.20	
RISTRETTO	4.20	
MACCHIATO	4.50	
FLAT WHITE	5.40	
CAPPUCINO	5.40	
VALRHONA HOT CHOCO	7.20	
LATTE	5.40	iced 5.90
LONG BLACK	5.20	iced 5.40
MOCHA	6.00	iced 6.50
FAB ICE TEA		iced 3.00

TEAS in a cup 5.00

BRITISH BREAKFAST / CONTESSA GREY / PEARL OF THE ORIENT
WHITE GINGER LILY / CHAMOMILE DREAM / LEMON GINGER MINT
STRAITS CHAI

SLOW PRESSED JUICES

ORANGE	8.00
CARROT & ORANGE	10.50
GREEN APPLE	8.00
CELERY & GREEN APPLE	10.50
KIWI & LEMON	12.00

SODAS 4.00

COKE / COKE LIGHT / SPRITE / BITTER LEMON / SODA / ARRANCIATA
LIMONATA / POMELO / ROSSA

BOTTLED WATER 3.00

SPARKLING / STILL

EXTRA SHOT
1.80 p/s