

# POLLEN

## TERRACE

### *Food Menu*

#### SMALL PLATES & SNACKS

- Mixed olives, almonds, manchego 15
- Sourdough, hummus, Jerusalem artichoke butter 8
- Green olives, focaccia 12
- Mushroom croquettes 9
- Sesame eggplant fritters, aioli 10
- Garlic & herb shoestring fries 10
- Selection of 3 European cheeses with crackers 18
- Spanish tortilla 12
- Charcuterie board, pan con tomate, music bread 25

#### STARTERS

- Soup of the day 10
- Pear, radicchio, walnut, stilton salad 16
- Couscous, duck ham, date and pomegranate salad 19
- Grilled sourdough, tomato compote, buratta, tapenade 19
- Black tiger prawns in garlic & tomatoes 22

#### FROM THE GRILL

- 1000 Guineas Shorthorn beef
- Striploin (250g) or ribeye steak (250g) 42 | 52  
*Potato puree, portobello mushroom, peppercorn or béarnaise sauce*
- Iberico Pork Tomahawk (350g) 40  
*Braised red cabbage, apple puree*
- Spanish-style josper chicken 34  
*Green harissa, chick pea and eggplant stew*

#### MAINS

- King salmon, tomato & pepper couscous 32
- Lamb ragout rigatoni 28
- Saffron risotto, beef cheek 34
- Smoked trout & mortadella croque monsieur 26
- Pearl barley, pumpkin & zucchini risotto 24 (v)

#### DESSERTS

- Apple tarte tatin, vanilla ice cream 32  
*Good for 2 persons to share*
- Chocolate macadamia brownies, vanilla ice cream 11
- Cake of the day 10
- Tart of the day 10
  
- Ice cream/ sorbet 9  
*Vanilla, chocolate, flavour of the day – please ask our server*

# POLLEN

## TERRACE

### *Beverage Menu*

#### WINES by the glass / bottle

Our full wine list is also available – please ask our server for details

#### SPARKLING (125ml)

Prosecco, IL Fresco Villa Sandi, Brut DOC, NV 16 | 85

#### CHAMPAGNE (125ml)

Vieille France L'originelle, Brut, Avize, NV 22 | 120

#### WHITE (150ml)

Semillon Sauvignon Blanc, Pinical Estate, Riverina, 2017 18 | 80

Chardonnay, Aves Del Sur, Valle Del Loncomilla, 2017 20 | 95

#### RED (150ml)

Shiraz, Pinical Estate, Riverina 2017 18 | 80

Barbera Cabernet Franc, Monferrato Rosso DOC, Piedmont 2012 20 | 95

#### ROSE (150ml)

Merlot Garnacha, Lunares Rosado, Ronda 2014 20 | 95

#### SWEET (125ml)

Moscato d'Asti, Bosio DOCG, Piedmont, 2016 17 | 95

**WINE OF THE DAY** 15 *please ask our server for details*

#### BEERS

Tiger, Singapore 14 Heineken, Holland 15

#### ARTISAN BEER

Pollen Lager 12

Stone & Wood, Australia 16

Zeffer Craft Cider, New Zealand "Red or Green Apple" 14

#### POLLEN SIGNATURE COCKTAILS 22

**Pollen** *Bacardi Rum, triple sec, pernod, orgeat, grapefruit, passion fruit*

**Cloud Forest** *Malibu rum, banana liquor, orange, pineapple, mint, vanilla*

**Elderflower Mist** *Hendrick's gin, elderflower liquor, lemon, egg white*

**Daily Express** *Padron XO café, kahlua, vanilla, espresso*

#### JUICES 8

Orange, Pineapple, Cranberry, Pink Grapefruit,

#### FRESHLY SQUEEZED JUICES 10

Watermelon, Green Apple, Orange, Coconut

#### ORGANIC TEA 8

English breakfast, Royal Earl Grey, Jasmine Ting Yuan, Grün

Matinee, Chamomile Meadow, Bavarian Mint, Wild Berries

#### COFFEE 6

Espresso, Macchiato, Long Black, Cappuccino, Latte

Flat White, Mocha \*Double shot / iced / caramel +2

Hot chocolate

NORDAQ STILL/SPARKLING WATER 5 (free flow)

ANTIPODES STILL/SPARKLING WATER (1Litre) New Zealand 11