

## LUNCH &amp; DINNER MENU

## SOUP

**Soup of the Day (Weekly Special) \$10**  
clam, mushroom, seafood, or  
vegetable chowder

## SALAD

**Caesar Salad \$16**  
baby romaine lettuce in classic  
dressing, served with crispy  
bacon bits & croutons

**Soft Shell Crab Salad \$18**  
coral lettuce & red cabbage, with  
homemade pineapple salsa

## STARTERS &amp; BITES

**Ikan Bilis with Peanuts \$6**  
first serving free

**French Fries \$8**  
straight cut potato skin on, fried till chunky & golden brown

**Onion Rings 15pc \$10**  
crispy and golden, a crowd favourite

**Truffle Fries \$12**  
chunky & golden, tossed in truffle salt & parmesan cheese

**Homemade Spiced Wings 6pc \$14**  
available in 6 pieces or 12 pieces, served with our homemade hot sauce  
**12pc \$22**

**Flame Grilled Calamari 👑 \$16**  
seared on an open flame and seasoned with our homemade curry spice butter

**Bruschetta a la Funghi \$18**  
sauteed mushrooms, served with grilled bread & burrata

**Bruschetta a la Jamon Serrano \$20**  
slices of serrano ham, served with grilled bread & burrata

## KID'S MEAL (12 Years &amp; Below)

**Onion Rings & Fries \$10**  
bread coated onion  
rings, served with fries  
and vegetables

**Chicken Wings & Fries \$12**  
homemade marinated  
wings, served with fries  
and vegetables

**Kid's Fish & Chips \$14**  
lightly battered and  
fried to golden  
perfection, served with  
fries and vegetables


*Chef's Recommendation* 👑

Lunch Last orders at 1.30pm  
Dinner Last orders at 9.30pm

## LUNCH &amp; DINNER MENU



BURGERS & PASTA 

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<b>Bacon &amp; Mushroom Aglio Olio</b>	<b>\$18</b>
spaghetti tossed with sauteed mushroom and smoked bacon	
<b>Salted Egg Prawn Pasta</b>	<b>\$20</b>
spaghetti tossed with our homemade salted egg cream and white prawns	
<b>Classic Cheese burger</b>	<b>\$22</b>
flamed grilled black angus patty (150g) with caramelized onions and melted trio of cheese	
<b>Fountain Signature Burger</b> 	<b>\$24</b>
flamed grilled wagyu patty (150g) with mushroom, caramelized onions and melted trio of cheese	

MAINS & SHARING PLATTERS 

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<b>Fish &amp; Chips</b>	<b>\$22</b>
lightly battered with our very own craft beer, and fried to golden perfection	
<b>Grilled Salmon</b>	<b>\$24</b>
fresh fillet of salmon, seared over a hot plancha and topped with a citrus butter reduction	
<b>BBQ Ribs</b> 	<b>\$26</b>
tender and smoky ST Louis ribs, par-boiled with our very own craft beer	
<b>Sausage Platter (2-3 pax)</b>	<b>\$32</b>
trio of smoked chicken cheese, garlic thyme and spicy Italian sausage served with pickles and onion confit	
<b>Fountain Platter (2-3 pax)</b> 	<b>\$45</b>
a medley of grilled pork shabu shabu, fish bites, BBQ pork ribs, grilled vegetables and fries	

ADD ONS 

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<b>Grilled Vegetables</b>	<b>\$10</b>	<b>Baguette Bread</b>	<b>\$5</b>	<b>Change to Truffle fries</b>	<b>\$3</b>
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 *Chef's Recommendation*

Lunch Last orders at 1.30pm

Dinner Last orders at 9.30pm

# BEVERAGE MENU

## CRAFT BEER

*all beers brewed in-house and  
served in 435ml pints*

### **White Wash Weizen – \$12**

4% abv | fresh and fruity, mildly aromatic and full of summer

### **Fresh Start Lager – \$12**

5% abv | cool and crispy, dry-hopped for that rich aroma

### **Deep Soul IPA – \$12**

6% abv | strong and flavourful, a hop-lovers dream

### **Dark Spring Dunkel – \$12**

6% abv | coffee and caramel, powerful and full of confidence

## HOUSEPOUR & SPIRITS

*served in 30ml pour with available mixers - coke,  
sprite, tonic, ginger ale*

### **Vodka • Gin • Rum • Whisky • Tequila • Bourbon • Brandy – \$14**

served neat, on the rocks,  
or with mixers

## CIDER

### **Somersby Cider – \$13**

Apple/Pear (330ml - Bottle)  
4.5% ABV

## NON-ALCOHOLIC

<b>Espresso, Americano, Latté, Cappuccino</b>	<b>\$5</b>
<b>English Breakfast, Earl Grey, Green Tea, Chamomile</b>	<b>\$5</b>
<b>Evian Still Water, France (750ml - Bottle)</b>	<b>\$8</b>
<b>Badoit Sparkling Water, France (750ml - Bottle)</b>	<b>\$8</b>
<b>Iced Lemon Tea</b>	<b>\$6</b>
<b>Soft Drinks (330ml - Can)</b> coke, coke light, sprite, soda, tonic water	<b>\$6</b>
<b>Fruit Juices</b> orange, lime, cranberry	<b>\$6</b>

## CORKAGE CHARGE per bottle

<b>Wine (750ml)</b>	<b>\$30</b>	<b>Wine (1500ml)</b>	<b>\$50</b>	<b>Liquor, spirits</b>	<b>\$80</b>
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# BEVERAGE MENU

## WINES

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	Glass (120ml)	Bottle (750ml)
<b>Sparkling Wine</b>		
Tenuta Ca' Bolani, Glera, Prosecco, DOC Supmante Brut, Friuli-Italy, NV	\$16	\$75
G.H. Mumm, Champagne, Cordon Rouge, Champagne-France, NV		\$175
<b>White Wine</b>		
Salentein Portillo, Chardonnay, Uco Valley-Argentina, 2019	\$17	\$85
Sacred Hill , Sauvignon Blanc, Marlborough-New Zealand, 2019 Wine Spectator 88 pts , Environmentally sustainable, Viticultural	\$17	\$85
Cantina Lavis, Pinot Grigio, DOC, Trentino-Italy, 2018		\$105
Casas del Bosque, Chardonnay, Casablanca Valley-Chile, 2019		\$110
Immich-Batterieberg, CAI, Riesling, Kabinett Dry, Mosel-Germany, 2018		\$135
<b>Red Wine</b>		
Jardin de Luculo, Los Bohemios Tinto, Ganacha, Navarra-Spain, 2014	\$19	\$92
Domaine Grande Bellane, Cotes du Rhone, Rouge, Grenache, Syrah, Carignan, Southern Rhone-France, 2018		\$115
Villalta, Ripasso Valpolicella, Corvina, Rondinella, DOC, Veneto-Italy, 2016 JS 90 pts , Organic Farming		\$125
Governo All'uso Toscano, Toscana Barbanera, 2018		\$125
Chateau le Bourdieu, Merlot, Cabernet Sauvignon , Medoc, Cru Bourgeois, Medoc-France, 2015		\$140
Ilatium Morini, Campo Leon, Amarone, Della Valpolicella, 2015 DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA		\$240
<b>Rose</b>		
Clos Triguedina, Rose, Malbec, Cahors-France, 2018	\$20	\$98