

·B R E W E R K Z·

COCKTAILS



CUBAN SOUR 23
Don Papa Rum, Bols Apricot Brandy,
lemon & lime juice, egg white



MYSTIC PEA 23
Brass Lion Gin,
butterfly pea, tonic



QUEEN MARY 24
Jose Cuervo, St-Germain
Elderflower, lime &
tomato-pomegranate juice



SINGAPORE SLING 25
Gin, cherry brandy, Orange
Liqueur, Angostura, Grenadine,
pineapple, lime juice, dom



BOURBON SUNSET 24
Wild Turkey Bourbon, Golden
Falernum, Angostura Orange
Bitters, pu'er tea, longan,
pineapple juice



BOTANIC SLING 25
Tanqueray Gin, luxardo
maraschino, Bols Apricot Brandy,
blossom bitters, St-Germain
Elderflower, egg white



BELLE'S BLUSH 24
Stolichnaya Vodka,
St-Germain Elderflower,
hibiscus, pomegranate &
lemon juice, egg white



LONG ISLAND TEA 25
Gin, Vodka, Rum, Tequila,
Cointreau, lemon juice, coke,
simple syrup

MOJITO 23

Rum, lime juice, mint leaves,
soda

PIÑA COLADA 23

Coconut Rum, cream, pineapple
juice & slice

LYCHEE MARTINI 22

Stolichnaya, Vermouth Bianco,
Lychee Liqueur

COSMOPOLITAN 22

Vodka, Cointreau, cranberry,
lime juice

MARGARITA 22

100% blue agave tequila,
Cointreau, lime mix

APEROL SPRITZ 21

Aperol, prosecco, soda water

OLD FASHIONED 21

Whiskey, simple syrup,
Angostura Bitter, orange peel
garnish

MIMOSA 21

Prosecco, orange juice

MOCKTAILS

THE GRASSY BERRY 12

Cranberry juice, lemongrass syrup,
lime juice, soda water

PINEAPPLE PARADISE 12

Pineapple juice, almond syrup, yuzu
purée, lime juice, soda water

COCO PASSION 12

Passionfruit purée, coconut syrup,
ginger ale, lime juice

APPLE TANGO 12

Apple juice, lime juice, green apple
syrup, soda water

PINK SUNRISE 12

Pink grapefruit, banana syrup, lime
juice, almond syrup, soda water

BITTER LIME LEMON 12

Lime juice, lemonade, bitters

VIRGIN MOJITO 12

Mint, lime juice, sugar syrup,
soda water

SHIRLEY TEMPLE 12

Lime juice, lemonade, grenadine

WINES

Please inquire with our staff about the vintage

SPARKLING

PROSECCO

Santa Margherita Extra Dry NV,
Italy **G 15 / B 90**

MOSCATO

Ceretto Moscato d'Asti Vtg, Italy **B 70**

ROSÉ

Marqués de Caceres Vtg, Spain **B 85**

RED WINE

MERLOT

Pierre Jean Vtg, France **G 16 / B 80**

CABERNET SAUVIGNON

Katnook Founder's Block Vtg,
Coonawarra, Australia **G 16 / B 80**



WHITE WINE

CHARDONNAY

De Bortoli DB Family Selection
Vtg, Australia **G 16 / B 80**

SAUVIGNON BLANC

Greywacke Vtg, Marlborough,
New Zealand **G 16 / B 80**

RIESLING

St. Urbans-Hof Nik Weis Urban Vtg,
Mosel, Germany **B 90**

COFFEE

- Black Coffee **5** **A 0.95**
- Single Espresso **5** **A 0.95**
- Double Espresso **6** **A 0.95**
- Latte **6** **C 0.95**
- Cappuccino **6** **C 0.95**
- Iced Black Coffee **6** **A 0.95**
- Iced Latte **6** **C 0.95**
- Iced Cappuccino **6** **C 0.95**

TEA

- British Breakfast **8** **A 0.95**
- Earl Grey Lavender **8** **A 0.95**
- White Gingerlily **8** **A 0.95**
- Pearl Of The Orient **8** **A 0.95**
- Chamomile Dream **8** **A 0.95**
- Lemon Ginger Mint **8** **A 0.95**

All hot tea is served in a pot, free hot water refill

COLD PRESSED JUICE



- HAKUNA MANUKA 11** **C 7.50**
Manuka honey, pineapple,
apple, lemon
- PERKY GINGY 11** **C 7.50**
Orange, carrot, ginger, turmeric
- GET ACAI-TED 11** **C 6.50**
Organic acai, lime, honey, apple
- GREEN PASTURES 11** **B 5.50**
Green apple, cucumber, celery

SPIRITS

TEQUILA

- Jose Cuervo **14**
- Patrón Añejo **18**

GIN

- Tanqueray **15**
- Hendrick's **18**
- Monkey 47 Y.O. **18**

VODKA

- Stolichnaya **15**
- Absolut Blue **17**
- Grey Goose Original **20**

SINGLE MALT

- Glenlivet 12 Y.O. **18**
- Balvenie 12 Y.O. **20**

BOURBON

- Wild Turkey **15**
- Jack Daniel's **16**
- Maker's Mark **18**

BRANDY / COGNAC

- Rémy Martin V.S.O.P. **15**
- Hennessy V.S.O.P. **20**

SCOTCH WHISKEY

- Johnnie Walker Black Label **15**

RUM

- Mount Gay **15**
- Don Papa **17**
- Sailor Jerry **17**

OTHERS

- HOT CHOCOLATE 6** **D 10.50**
- ICED CHOCOLATE 7** **D 10.50**
- ICED TEA 5** **A 0.95**
- FRESH THAI COCONUT 10** **A 0.95**
- BOTTLED WATER / SPARKLING 8**
Acqua Panna, San Pellegrino **A 0.95**
- JUICES 6**
 - Orange juice, apple juice **C 2.50**
 - Fruit punch, lime, cranberry,
pineapple juice **C 2.50**

CIDERS Kopparberg, 330ml

- NAKED APPLE 4.5% ABV 16**
- PEAR 4.5% ABV 16**
- STRAWBERRY LIME 4.5% ABV 16**

SOFT DRINKS

ALL SOFT DRINKS 5

- Coke Zero, Oolong tea,
Ayataka green tea, soda **A 2.50**
- Coke, ginger ale, tonic, root beer,
peach tea, jasmine green tea **B 2.50**
- Sprite **C 2.50**

SIGNATURES



TIER 1

GOLDEN ALE
4.9% ABV, 25 IBU
Malty, bitterness



TIER 2

INDIA PALE ALE
5.5% ABV, 50 IBU
Floral, malty



TIER 2

BOHEMIAN PILSNER
5.0% ABV, 33 IBU
Crisp, malty, bitterness



TIER 2

OATMEAL STOUT
5.5% ABV, 25 IBU
Coffee, caramel, roasty



TIER 3

CIRCUIT BREAKER
NEW ENGLAND IPA
5.9% ABV, 25 IBU
Mango, pineapple



TIER 4

4AM
DOUBLE IPA
7.5% ABV, 80 IBU
Resin, pineapple, mango



TIER 3

CHAIN REACTION
MODERN IPA
5.0% ABV, 50 IBU
Mango, pineapple

ASIAN FLAVOURS



TIER 6

SINGAPORE SLING
SOUR ALE
5.0% ABV, 1 IBU
Tart, tropical, and herbal



TIER 2

LYCHEE
AMBER LAGER
5.0% ABV, 15 IBU
Lychee, caramel



TIER 1

OSMANTHUS
WHEAT
4.5% ABV, 5 IBU
Osmanthus, apricot



TIER 1

OSMANTHUS
WHEAT
NON-ALCOHOLIC, 7 IBU
Osmanthus, apricot



TIER 1

FESTBIER
OKTOBERFEST LAGER
5.6% ABV, 15 IBU
Toasty bread



TIER 1

BEYOND THE CIRCUIT
TROPICAL LAGER
5.0% ABV, 10 IBU
Passionfruit, citrus, pine



STEM 19

SPIRITED AWAY III
FRUITED MILKSHAKE SOUR
5.0% ABV, 1 IBU
Apricot, tropical fruits

HEALTHIER SERIES

SEASONAL

SEASONAL

SPARKLING FIZZ



TIER 1

DREAM
BLONDE ALE
4.5% ABV, 18 IBU
Passionfruit, mango, lemon



PINT 17

BLACK KNIGHT
NITRO IRISH STOUT
4.1% ABV, 30 IBU
Coffee, chocolate, cocoa



TIER 5

RYE IN PEACE
BAL TIC PORTER
7.5% ABV, 27 IBU
Dark chocolate, caramel



TIER 1

WITS AND WISDOM II
ORANGE WITBIER
4.5% ABV, 5 IBU
Orange, cloves

2 PINTS
FOR 20
Valid Tue-Sun



PINT 8/JUG 19

MINT LYCHEE SPARKLING FIZZ
0% ABV
Lychee, citrus

TIER	STEM 330 ML	PINT 480 ML	JUG 1.4 L	TOWER 4 L
TIER 1	13	17	47	130
TIER 2	14	18	50	137
TIER 3	15	19	53	145
TIER 4	16	20	56	152
TIER 5	17	21	59	160
TIER 6	18	22	62	167

OPEN TO 6PM
HAPPY HOUR
15% OFF BEERS!

BEER SAMPLERS

\$28* PER SET (4x130ML)

*Not applicable to any other promotions or privileges

All prices are subject to 10% service charge and prevailing GST. All images are for illustration purposes only.

BREAKFAST

Only available on weekends & public holidays,
10am-12pm



BIG BREAKFAST 26

Scrambled eggs, streaky bacon, garlic brats, potato hash, garden salad, cherry tomatoes, rye sourdough

BUILD YOUR OWN

Choose a minimum of 3 items:

- Scrambled eggs 5
 - Streaky bacon 5
 - Avocado guacamole 5
 - Garlic brats 8
 - Potato hash 4
 - Rye sourdough, butter 5
 - Pancakes, maple syrup & butter 5
 - Superfoods Salad 6
- Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette

APPETISERS

SUPER NACHOS VEG VG GF 23

Tortilla chips topped with melted cheese, jalapeños, salsa, and guacamole

- + Cheese 3
- + Beer chilli 3

BABY SQUID & CALAMARI 17

Salt and pepper, sourplum mayo

GOLDEN ALE BLUE MUSSELS 24

Please allow 20 minutes for preparation.
Limited portion available daily.
Blue mussels, beer emulsion, garlic bread

KOMBU TRUFFLE FRIES VEG GF 16

Kombu, grated parmesan, truffle coulis

CHARGRILLED LAMB RIBS GF 22

Lamb ribs confit, honey mustard, roasted beetroot



SPICY CHICKEN SATAY 18

Grilled chicken, japanese cucumber, homemade cashew sauce

RED HOT BUFFALO WINGS GF 19

Served with hot sauce.
Choice between spiciness level 1, 2 or 3

CRISPY PEPPERCORN CHICKEN 15

Sichuan spice, murukku, curry dip

BURGERS

*Request to change your sides from fries to roasted vegetables? Just inform our server.

IMPOSSIBLE™ VEG 27

Plant-based patty, mustard sauce, cheddar cheese, dill pickles, onion relish, tomatoes, lettuce

PULLED BEEF MANTOU BURGER* 25

Braised beef short ribs, garlic aioli, caramelised onions, Colby-Jack cheese, curly fries on side



AMERICAN COWBOY* 28

Crispy bacon, cheddar cheese, BBQ sauce

SOUP & SALAD

PACIFIC CLAM CHOWDER 12

Potatoes, bacon, white wine, rye sourdough

SUPERFOODS SALAD VEG VG GF 16

Kale, red cabbage, quinoa, cashew nut, beetroot, feta cheese, pumpkin seeds, honey mustard vinaigrette

CLASSIC CAESAR SALAD GF 15

Romaine lettuce, anchovy dressing, hard-boiled egg, croutons, bacon, parmesan chips

+ Grilled chicken 6 (For salad only)

+ Grilled trout 10 (For salad only)

SHARING



BREWERKZ PLATTER 74

- Aburi beef cubes, red wine sauce
- Tiger prawns, mango habanero sauce
- Kombu truffle fries, truffle coulis
- Assorted sausages, Brewerkz mustard
- Crispy peppercorn chicken, curry mayo

SAUSAGE PLATTER GF 28

Trio of sausages, sauerkraut, pickles, mashed potatoes and Brewerkz mustard

SIDES

SALTED EGG MERMAID FISH 12

Salted egg yolk, curry leaf

CRISPY TOFU FRITTERS VEG 12

Sichuan peppercorn, sesame



SMOKY BEER CHILLI BOWL VEG 15

NEWGrain+ 'Tortilla' chips, smoked peppers, charred tomatoes

SWEET POTATO FRIES VEG VG GF 9

Crisps on the outside and moist on the inside



KFC (Korean Fried Cauliflower) VEG VG 9

Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

'TORTILLA' CHIPS & SALSA VEG VG 6

Made with NEWGrain+ upcycled brewer's spent grains, packed with fiber and protein. Served with a zesty salsa dip for the perfect guilt-free snack!

PASTAS



BLACK SQUID INK 28
Black spaghetti, squid ink, fish stock, cherry tomatoes

CLASSIC VONGOLE 25
Linguine, clams, basil

TRUFFLED SCALLOP PASTA 30
Served Chilled
Scallops aburi, caviar-tobiko medley, sakura shrimp



CARBONARA EGG CONFIT 19
Fettucine, smoked pancetta, egg confit

PANCETTA AGLIO OLIO 19
Spaghetti, Italian bacon, garlic, chilli

MAINS

**Request to change your sides from fries to roasted vegetables? Just inform our server*

HALF RACK BABY BACK RIBS* GF 34
Smoked spice marination, Brewerkz BBQ sauce, apple slaw, french fries

GOLDEN ALE FISH & CHIPS* 26
Golden Ale Beer-battered, seasonal fish, french fries, white tartar sauce



WAGYU BEEF RIBEYE (300g) GF 72
Please allow 20 minutes for preparation.
Wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, red wine reduction

STRAITS STYLE NASI LEMAK GF 26
Please allow 20 minutes for preparation.
Blue pea basmati, braised duck in curry, housemade otah, sambal greens, omelette, condiments

DESSERTS

CHOCOLATE LAVA CAKE VEG 16
Please allow 20 minutes for preparation
Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruits

OATMEAL STOUT BEERAMISU VEG 14
Savoiardi soaked in Oatmeal Stout, baileys, espresso coffee

BREWERKZ ICE CREAM VEG GF 14
Trio of ice cream, cinnamon crumble

KIDS MENU 16/SET

Each set includes a main, an ice cream scoop (strawberry, chocolate, or vanilla), a drink (juice or soda), and a surprise toy.

Only applicable to 12 years and below

PULLED BEEF MANTOU SLIDERS
Braised beef shortribs, garlic aioli, caramelised onions, curly fries, cheddar cheese

MUSHROOM CREAM PASTA
Roasted chicken, mushrooms, fusilli

BOLOGNESE PASTA
Minced beef, tomatoes, penne, sausage



FISH & CHIPS
Battered fish fillet fries, tartar sauce

PIZZAS *Traditional Wood-Fired Oven Pizza*



RED BASE 8 INCH/12 INCH

Tomato sauce and mozzarella

PURE PEPPERONI 19 / 28
Smoky pepperoni, tomato sauce, mozzarella

HAWAIIAN 19 / 28
Honey-baked ham, pineapple, jalapeño, sliced olives

MARGHERITA VEG VG 19 / 25
Fresh mozzarella, sun-dried tomatoes, basil

FLORENTINE 19 / 28
Wilted spinach, forest mushrooms, serrano ham & eggs

QUATTRO FORMAGGI VEG 19 / 28
Tomato, gorgonzola, taleggio cheese, mozzarella, mimolette cheese

WHITE BASE 8 INCH/12 INCH

Garlic, oregano, olive oil and mozzarella

MEAT LOVERS 19 / 28
Pepperoni, garlic brats sausages, ham

FRUTTI DE MARE 19 / 28
Fresh seafood, basil, tomato chutney

TRUFFLE KALE FOREST VEG VG 19 / 28
Wild mushrooms, kale, truffle paste

TANDOORI CHICKEN 19 / 28
Potato, red chili, red onion, raita

TRUFFLED WILD MUSHROOM VEG VG 19 / 28
Truffle essence, porcini, hon-shimeji, white button shitake mushrooms