

·B R E W E R K Z·

Enjoy 50% off for your first pint of beer
APPETISER + MAIN COURSE + DESSERT + SOFT DRINK

FROM 28**/PAX

12PM - 3PM

APPETISERS

SOUP OF THE DAY

Based on chef's inspiration.
Please ask our team.

SUPERFOODS SALAD VEG VG GF

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

OCEAN TROUT TARTARE

Cured trout, capers, onions, crackers
on the side

HOMEMADE MEATBALLS +2

Iberico chorizo, momotaro tomatoes,
poblano cheese quesadillas
on the side

MAIN COURSES

GOLDEN ALE FISH & CHIPS

Golden ale, beer battered seasonal fish
served with french fries and tartar sauce

TRUFFLED MUSHROOM PASTA VEG +2

Forest mushrooms, 'caviar-tobiko' medley,
beancurd fritters

HALF RACK SMOKED BABY

BACK RIBS GF +3
Smoked spiced marinade, glazed with
Brewerkz BBQ sauce, served with apple
slaw and hash brown

CLASSIC BEEF BURGER +3

Black angus beef, beer onion relish,
sriracha mustard sauce, dill pickles,
cheddar cheese and fries on the side

LAMB RAGOUT PASTA

Tagliatelle, grilled lamb rump, root
vegetables, Mediterranean spices

BRAISED ANGUS BEEF BOWL +3

200 days grain-fed beef shin, root
vegetables, jamon ham, egg confit, pilaf rice

DESSERTS

JUST LIKE MARGHERITA

Lemon sorbet,
macarated seasonal fruits

SOUR CHERRY CRUMBLE

Walnut crumble, dark tart cherries,
vanilla ice cream

OATMEAL STOUT BEERAMISU VEG

Oatmeal Stout, baileys, espresso coffee

BREWERKZ ICE CREAM VEG GF

Check with our server for
available flavours

COFFEE

Black coffee +3 **A** 0.90
Single espresso +3 **A** 0.90
Double espresso +3 **A** 0.90
Cappuccino +3 **C** 0.90
Latte +3 **C** 0.90
Iced black coffee +4 **A** 0.90
Iced latte +4 **C** 0.90
Iced cappuccino +4 **C** 0.90

TEA

British Breakfast +3 **A** 0.90
Earl Grey Lavender +3 **A** 0.90
White Gingerlily +3 **A** 0.90
Pearl Of The Orient +3 **A** 0.90
Chamomile Dream +3 **A** 0.90
Lemon Ginger Mint +3 **A** 0.90

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

SOFT DRINKS

Coke Zero **A** 0.90
Coke **B** 0.90
Ginger Ale **B** 0.90
Tonic **B** 0.90
Root Beer **B** 0.90
Sprite **C** 0.90

OTHERS

Hot chocolate +3 **D** 10.90
Iced chocolate +4 **D** 10.90
Iced tea **A** 0.90

VEG (vegetarian). VG (vegan) & GF (gluten-free) option available, please ask our team

LUNCH SET IS CONSIDERED A PROMOTION. Valid for dine in only from 12pm to 3pm, Monday to Friday at Brewerkz Riverside Point. Not valid with other discounts, vouchers, promotions or privileges. Promotion is not available on public holidays. The management reserves the right to amend the terms & conditions without prior notice.

**All prices are subject to 10% service charge and prevailing GST*

COCKTAILS



SINGAPORE SLING 25
Gin, cherry liqueur, dom, orange
liqueur, bitters, grenadine,
pineapple, lime juice



MYSTIC PEA 23
Brass Lion Gin, butterfly pea,
tonic, grapefruit, rosemary



QUEEN MARY 24
El Destilador, St-Germain
Elderflower, lime & tomato juice



LONG ISLAND TEA 25
Gin, vodka, rum, tequila, triple sec,
lime mix, Coke



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



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

MOJITO 23
Rum, lime juice, mint leaves,
soda

PIÑA COLADA 23
Coconut rum, cream,
pineapple juice & slice

COSMOPOLITAN 22
Vodka, triple sec, cranberry,
lime juice

MARGARITA GLASS 22 / JUG 80
Tequila, triple sec, lime mix

APEROL SPRITZ 21
Aperol, prosecco, soda water

OLD FASHIONED 27
Bourbon, simple syrup, bitters,
orange peel garnish

MIMOSA 27
Prosecco, orange juice

MOCKTAILS

THE GRASSY BERRY 13 
Cranberry juice, lemongrass syrup,
lime juice, soda water

PINEAPPLE PARADISE 13 
Pineapple juice, almond syrup, yuzu
purée, lime juice, soda water

COCO PASSION 13 
Passionfruit cordial, coconut syrup,
ginger ale, lime juice

APPLE TANGO 13 
Apple juice, lime juice, green apple
syrup, soda water

PINK SUNRISE 13 
Pink grapefruit, banana syrup, lime
juice, soda water

BITTER LIME LEMON 13 
Lime juice, lemonade, bitters

SHIRLEY TEMPLE 13 
Lime juice, lemonade, grenadine

VIRGIN MOJITO 13 
Mint, lime juice, sugar syrup,
soda water

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WINES

Please inquire with our staff about the vintage

SPARKLING

PROSECCO

Santa Margherita Extra Dry NV,
Italy **G 17 / B 90**

MOSCATO

Ceretto Moscato d'Asti Vtg, Italy **B 90**

ROSÉ

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



RED WINE

MERLOT & BLENDS

Pierre Jean Vtg, France **G 17 / B 90**

CABERNET SAUVIGNON

Katnook Founder's Block Vtg,
Coonawarra, Australia **G 17 / B 90**

MALBEC

Kaiken Ultra Vtg, Mendoza,
Argentina **B 95**

WHITE WINE

CHARDONNAY

De Bortoli DB Family Selection Vtg,
Australia **G 17 / B 90**

SAUVIGNON BLANC & BLENDS

Greywacke Vtg, Marlborough, New
Zealand **G 17 / B 90**

RIESLING

St Urbans-Hof Nik Weis Urban Vtg,
Mosel, Germany **B 95**

PINOT GRIGIO

Santa Margherita Vtg, Trentino-Alto
Adige, Italy **B 95**

SPIRITS

TEQUILA

- El Destilador Reposado **14**
- Patrón Añejo **18**

GIN

- Tanqueray **15**
- Hendricks **18**
- Monkey 47 **18**

SCOTCH WHISKEY

- Johnnie Walker Black Label **15**
- Glenfiddich **20**
- Macallan Sherry Oak **24**

SINGLE MALT

- Glenlivet 12 Y.O. **18**
- Balvenie 12 Y.O. **20**
- Port Charlotte 10 Peated **23**

BOURBON

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

BRANDY / COGNAC

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

VODKA

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

RUM

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

CIDERS Kopparberg, 330ml

NAKED APPLE 4.5% ABV **16**

PEAR 4.5% ABV **16**

STRAWBERRY LIME 4.5% ABV **16**

COLD PRESSED JUICE

HAKUNA MANUKA **11** **C 1.50**

Manuka honey, pineapple,
apple, lemon

PERKY GINGY **11** **C 1.50**

Orange, carrot, ginger, turmeric

GET ACAI-TED **11** **C 1.50**

Organic acai, lime, honey, apple

GREEN PASTURES **11** **B 1.50**

Green apple, cucumber, celery

COFFEE & TEA

Black Coffee **6** **A 0.50**

Single Espresso **6** **A 0.50**

Double Espresso **7** **A 0.50**

Cappuccino **7** **C 0.50**

Latte **7** **C 0.50**

Iced Black Coffee **8** **A 0.50**

Iced Latte **8** **C 0.50**

Iced Cappuccino **8** **C 0.50**

British Breakfast **9** **A 0.50**

Earl Grey Lavender **9** **A 0.50**

White Gingerlily **9** **A 0.50**

Pearl Of The Orient **9** **A 0.50**

Chamomile Dream **9** **A 0.50**

Lemon Ginger Mint **9** **A 0.50**

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

OTHERS

HOT CHOCOLATE **7** **D 1.00**

ICED CHOCOLATE **8** **D 1.00**

ICED TEA **6** **A 0.50**

BOTTLED WATER / SPARKLING **8**

Acqua Panna, San Pellegrino **A 0.50**

JUICES **7**

• Orange juice, apple juice **C 0.50**

• Fruit punch, lime, cranberry,
pineapple juice **C 0.50**

SOFT DRINKS **6**

• Coke Zero **A 0.50**

• Coke, Ginger Ale, **B 0.50**
Tonic, Root Beer

• Sprite **C 0.50**

SIGNATURES



GOLDEN ALE
4.9% ABV, 25 IBU
Malty, bittersess



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



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



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



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



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



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

ASIAN FLAVOURS



SINGAPORE SLING
SOUR ALE
5.0% ABV, 11 IBU
Tart, tropical, and herbal



KOPI-O
STOUT
9.0% ABV, 48 IBU
Coffee macchiato, raisin



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



OSMANTHUS
WHEAT
4.5% ABV, 5 IBU
Osmanthus, apricot



OSMANTHUS
WHEAT
NON-ALCOHOLIC, 7 IBU
Osmanthus, apricot



PROBIOTIC
RASPBERRY SOUR
4.5% ABV, 0 IBU
Live probiotic cells



COPPER PLATE
CASK IPA
5.0% ABV, 50 IBU
Biscuity, orange

SEASONAL



RAVE FEVER
SAISON
6.1% ABV, 27 IBU
Pink grapefruit, banana



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



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



LIGHTSPEED
TRIPLE JUMP IPA
10.0% ABV, 27 IBU
Coconut, mango, apricot



B-CALM
JASMINE LAGER
4.5% ABV, 11 IBU
Jasmine flowers



DRUNK CRU
BELGIAN GOLDEN STRONG
9.5% ABV, 29 IBU
Cardamom, cloves



WHAT THE HELLES
MUNICH-STYLE LAGER
4.5% ABV, 9 IBU
Grainy sweet, floral overtones

TIER	STEM 330 ML	PINT 480 ML	JUG 1.4 L	TOWER 4 L	OPEN TO 6PM HAPPY HOUR 15% OFF BEERS!	BEER SAMPLERS \$26* PER SET (4x130ML) *Not applicable to any other promotions or privileges
TIER 1	12	16	44	121		
TIER 2	13	17	47	128		
TIER 3	14	18	50	136		
TIER 4	15	19	53	143		
TIER 5	16	20	56	151		
TIER 6	17	21	59	158		

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APPETISERS

RED HOT BUFFALO WINGS GF 18

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

NEW BABY SQUID & CALAMARI 17

Salt & pepper, sour plum mayo

NEW OTAK SANDO TOAST 15

Passionfruit, laksa hollandaise

CRISPY PEPPERCORN CHICKEN 15

Sichuan spice, murukku, curry dip



NEW SUPER NACHOS VEG GF 23

Assorted tortilla chips topped with melted cheese, jalapeños, salsa & guacamole
+ Cheese 3
+ Beer chilli 3

NEW PIMENTÓN RUBBED

PORK FILLET GF 22

Pluma cut, extra virgin olive oil

CHARGRILLED LAMB RIBS GF 22

Lamb ribs confit, honey mustard, roasted beetroot

SPICY CHICKEN SATAY 18

Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

KOMBU TRUFFLE FRIES VEG VG GF 16

Kombu, grated parmesan, truffle coulis

HEALTHIER

NEW SOUP OF THE DAY 12

Based on chef's Inspiration. Please ask our team.



SUPERFOODS SALAD VEG VG GF 15

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 bits and parmesan chips

+ Grilled chicken 6

+ Grilled trout 10

SHARING



NEW GOLDEN BUTTERMILK

CHICKEN-IN-BASKET 54

Buttermilk marination, assorted dips

NEW BREWERKZ PLATTER 54

- Peppercorn chicken
- Pimentón rubbed pork fillet
- Calamari
- Truffle fries
- Chips and salsa

SAUSAGE PLATTER 28

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

PIZZAS

We can do your pizza in white or red base. Your choice of toppings, including half-and-half, at the price of the higher-cost topping.



MEAT LOVERS 11" 26

Pepperoni, garlic brats sausages and ham

NEW NASI LEMAK FOCACCINA 20

Rendang, ikan bilis, coconut

3-CHEESE TRUFFLE

FOCACCINA 11" VEG 38

Closed-faced, truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms

TRUFFLED WILD MUSHROOM 11" VEG 25

Truffle essence, porcini, hon-shimeji, white button and shitake mushrooms

SIDES



SWEET POTATO FRIES VEG VG GF 12

Crisp on the outside and moist on the inside

NEW CRISPY CORN RIBS VG GF 9

Salt & Pepper

NEW STEAK CUT FRIES VEG 12

Double coated, 2 dips



KFC (Korean Fried Cauliflower) VEG VG 10

Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

'TORTILLA' CHIPS & SALSA VEG VG 8

Made with NEWGrain+ upcycled brewer's spent grains, packed with fiber and protein

BURGERS

WAGYU* 29

Smoked wagyu patty, Tellicherry black pepper, American cheese, and Dijon mustard, topped with red wine onions and sautéed mushrooms



AMERICAN COWBOY* 27

Topped with crispy bacon, cheddar cheese, and homemade BBQ sauce

IMPOSSIBLE™* VEG 25

Made from 100% plant-based meat patty, topped with mustard sauce, cheddar cheese, dill pickles, onion relish, tomatoes and lettuce

MEXICANO* 26

Topped with homemade Golden Ale beer chilli, guacamole, sour cream, jalapeños, and salsa on the side

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

MAINS

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

NEW GRILLED PORK T-BONE 32

Please allow 20 minutes for preparation
Apple bacon sauce, 5-onion chutney, confit potatoes

NEW HERB MARINATED CRISPY PORK KNUCKLE 48

Please allow 20 minutes for preparation
48-hour brine, patatas bravas, pineapple chilli dip, goma mixed salad



WAGYU BEEF RIBEYE (300g) GF 72

Australian Wagyu (MBS 8-9), balsamic mixed greens, confit potatoes, and red wine reduction

HALF RACK BABY BACK RIBS* GF 34

Smoked spice marination, glazed with Brewerkz BBQ sauce, served with apple slaw and french fries

GOLDEN ALE FISH & CHIPS* 28

Golden Ale, beer-battered seasonal fish served with french fries, white tartar sauce



NEW PUGLIAN SEAFOOD STEW 34

Orecchiette pasta, fresh seafood medley, cilantro

NEW DRY 'BAK KUT TEH' MUSHROOM CASARECCE 26

Vegetarian option available
Mixed peppercorn, pork rib fingers, pasta

SAKURA SHRIMP PASTA 26

Taglierini, sakura shrimp, cured sausage paste, shellfish stock

WAGYU BEEF BOWL 32

Boneless, braised in Jamón Serrano, served with root vegetables, egg confit and pilaf rice on side

TURMERIC FRENCH POULET GF 28

Half chicken, local herbs, coconut milk, cilantro rice, sambal and condiments

DESSERTS

OATMEAL STOUT BEERAMISU VEG 14

Savoiardi soaked in Oatmeal Stout, baileys, espresso coffee



NEW BLACK TRUFFLE DIAMOND VEG 16

Earl Grey chantilly cream, truffle ice cream, dark chocolate crumble



CHOCOLATE LAVA CAKE VEG 16

Please allow 20 minutes for preparation
Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruits

KIDS MENU 16/SET

Each set includes a Main, a Dessert (Vanilla or Strawberry Mille Crêpe), a Drink (Juice or Soda), and a Surprise Toy.

Only applicable to 12 years and below

MAINS

FISH & CHIPS

Battered fish fillet served with chips and white tartar sauce on the side

BOLOGNESE PASTA

Slow-cooked minced beef, tomato sauce, penne, Italian herbs

PULLED BEEF MANTOU SLIDERS

Braised beef short ribs, garlic aioli, caramelised onions & curly fries on the side

NEW TRIO OF SKEWERS

Mozzarella cheese sticks, chicken croquettes, seafood mille-feuille



NEW GRILLED SANDWICH PIZZETTE 6"

Ham & cheese, homemade tomato sauce