

·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

### LAMB RAGOUT PASTA

Tagliatelle, grilled lamb rump, root vegetables, Mediterranean spices

### TRUFFLED MUSHROOM PASTA VEG +2

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

### BRAISED ANGUS BEEF BOWL +3

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

### 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

## DESSERTS

### JUST LIKE MARGHERITA

Lemon sorbet, macerated seasonal fruits

### SOUR CHERRY CRUMBLE

Walnut crumble, dark tart cherries, vanilla ice cream

### OATMEAL STOUT BEERAMISU VEG

Oatmeal Stout, baileys, espresso coffee

### BREWERTZ ICE CREAM VEG GF

Check with our server for available flavours

## COFFEE

Black coffee +3 

Single espresso +3 

Double espresso +3 

Cappuccino +3 

Latte +3 

Iced black coffee +4 

Iced latte +4 

Iced cappuccino +4 

## TEA

British Breakfast +3 

Earl Grey Lavender +3 

White Gingerlily +3 

Pearl Of The Orient +3 

Chamomile Dream +3 

Lemon Ginger Mint +3 

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

## SOFT DRINKS

Coke Zero 

Coke 

Ginger Ale 

Tonic 

Root Beer 

Sprite 

## OTHERS

Hot chocolate +3 

Iced chocolate +4 

Iced tea 

VEG (vegetarian). VG (vegan) & GF (gluten-free) option available, Please inform our team of any allergies or special dietary requirements

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 21**  
Bourbon, simple syrup, bitters, orange peel garnish

**MIMOSA 21**  
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

## WINES

Please inquire with our staff about the vintage

### SPARKLING

#### PROSECCO

Santa Margherita Extra Dry NV,  
Italy **B 90**

#### MOSCATO

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

### ROSE

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**

Manuka honey, pineapple,  
apple, lemon

### PERKY GINGY **11**

Orange, carrot, ginger, turmeric

### GET ACAI-TED **11**

Organic acai, lime, honey, apple

### GREEN PASTURES **11**

Green apple, cucumber, celery

## COFFEE & TEA

### Black Coffee **6**

### Single Espresso **6**

### Double Espresso **7**

### Cappuccino **7**

### Latte **7**

### Iced Black Coffee **8**

### Iced Latte **8**

### Iced Cappuccino **8**

### British Breakfast **9**

### Earl Grey Lavender **9**

### White Gingerly **9**

### Pearl Of The Orient **9**

### Chamomile Dream **9**

### Lemon Ginger Mint **9**

### HOT CHOCOLATE **7**

### 10%

### ICED CHOCOLATE **8**

### 10%

### ICED TEA **6**

### 0%

### BOTTLED WATER / SPARKLING **8**

### Acqua Panna, San Pellegrino **A 0%**

### JUICES **7**

### Orange juice, apple juice **C 8%**

### Fruit punch, lime, cranberry, pineapple juice **C 8%**

### SOFT DRINKS **6**

### Coke Zero **A 0%**

### Coke, Ginger Ale, **B 5%**

### Tonic, Root Beer

### Sprite **C 8%**

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

# CRAFT BEERS

**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

**SINGAPORE SERIES**



**TIER 3**

**CIRCUIT BREAKER**  
NEW ENGLAND IPA  
5.9% ABV, 25 IBU  
Mango, cempedak, 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 2**

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



**STEM 16**

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



**TIER 1**

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



**TIER 1**

**STILL MITCH NON-ALCOHOLIC NEIPA**  
41 IBU  
Mango, passionfruit, red berries

**HEALTHIER SERIES**



**TIER 6**

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



**TIER 1**

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



**PINT 17**

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

**SEASONAL**



**TIER 1**

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



**PINT 16**

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



**STEM 18**

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



**STEM 21**

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

**SPARKLING FIZZ**



**TIER 6**

**DANKSTA JUICE**  
NEW ENGLAND IPA  
6.5% ABV, 20 IBU  
Peach Haze with dank vibes



**TIER 1**

**XPA EXTRA PALE ALE**  
4.5% ABV, 18 IBU  
Peach, lychee



**PINT 8/JUG 19**

**YUZU LIME ZING**  
0% ABV  
Yuzu, key lime

TIER	STEM 330 ML	PINT 480 ML	JUG 1.4 L	TOWER 4 L
<b>TIER 1</b>	<b>12</b>	<b>16</b>	<b>44</b>	<b>121</b>
<b>TIER 2</b>	<b>13</b>	<b>17</b>	<b>47</b>	<b>128</b>
<b>TIER 3</b>	<b>14</b>	<b>18</b>	<b>50</b>	<b>136</b>
<b>TIER 4</b>	<b>15</b>	<b>19</b>	<b>53</b>	<b>143</b>
<b>TIER 5</b>	<b>16</b>	<b>20</b>	<b>56</b>	<b>151</b>
<b>TIER 6</b>	<b>17</b>	<b>21</b>	<b>59</b>	<b>158</b>

**OPEN TO 6PM**

**HAPPY HOUR**

**15% OFF BEERS!**

**BEER SAMPLERS**

**\$26\* 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.

## 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



### NEW SUPER NACHOS VEG 23

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

### CHARGRILLED LAMB RIBS GF 22

Lamb ribs confit, honey mustard, roasted beetroot

### CRISPY PEPPERCORN CHICKEN 15

Sichuan spice, murukku, curry dip

### SPICY CHICKEN SATAY 18

Grilled chicken skewers, Japanese cucumber, homemade cashew sauce



### NEW PIMENTÓN RUBBED

### PORK FILLET GF 22

Pluma cut, extra virgin olive oil

### KOMBU TRUFFLE FRIES VEG 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

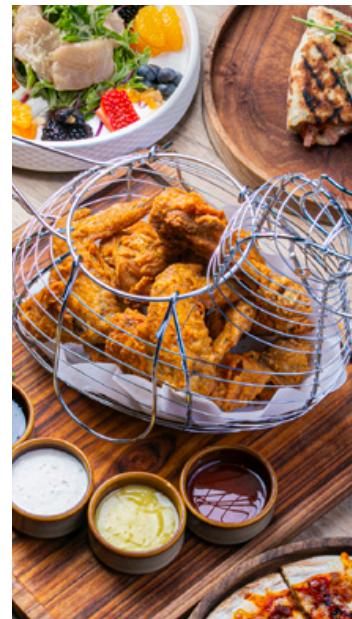
### CLASSIC CAESAR SALAD GF 15

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

+ Lemongrass 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.



## 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 VG 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 6-7), 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 DRY 'BAK KUT TEH' CASARECCE 26

*Vegetarian option available*  
Mixed peppercorn, pork rib fingers, pasta

## NEW PUGLIAN SEAFOOD STEW 34

Orecchiette pasta, fresh seafood medley, cilantro

## 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 Mille Crêpe (please ask our staff about the flavour), 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

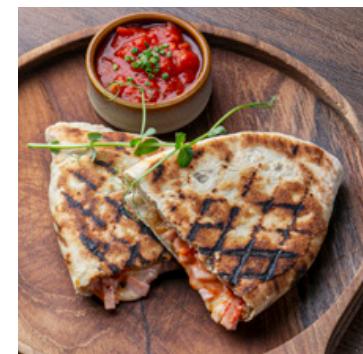
Slow-cooked minced beef, tomato sauce, penne, Italian herbs

### 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