

CUSTOMS HOUSE BAR

Discover New Customs



19 ROASTED YOUNG CHICKEN

VINE TOMATOES & WATERCRESS SALAD, CHILLI TOMATO RELISH

16 Custom's DOG

SMOKY HOT DOG BUN, AVOCADO, PICKLED ONION, SRIRACHA

21 Braised Galangal Beef Short RIBS

SLOW COOKED, SEASONAL MARKET SALAD, PINE NUT SALT

20 BEEF BRISKET IN CIABATTA

BRAISED OVERNIGHT WITH CHIPOTLE BBQ SAUCE, SLAW, LIME AÏOLI

23 PLOUGHMAN'S BOARD

PROSCIUTTO, SOPRESSA SALAMI, TRUFFLED PEACHES, AGED CHEDDAR, OLIVES, ARTICHOKE BUTTER, COUNTRY BREAD WARM HEIRLOOM TOMATO AND BUFFALO MOZZARELLA 17

BABY GREENS, PRESERVED LEMON DRESSING,

KING PRAWN AND ICEBERG SALAD 24

GRAPE TOMATOES, RADISH, BLUE CHEESE CRUMBLE, SPICED COCKTAIL DRESSING

ROASTED SEASONAL BABY VEGETABLES 16

WITH YOGURT DRESSING

CHICKEN CAESAR SALAD 19

CRISPY BACON, SOFT BOILED EGG, ANCHOVIES, FOCACCIA CROUTONS

CAJUN QUAIL SKEWERS 19

SHAVED CUCUMBER & RADISH

20 TAJIMA WAGYU BURGER

BRIOCHE BUN, SWISS CHEESE, HEIRLOOM TOMATO SALAD

19 GRILLED CHICKEN BREAST BURGER

BRIOCHE BUN, SMASHED AVOCADO, PERI PERI MAYONNAISE

18 HERBIVORE PIZZA

PEQUILLO PEPPERS, ARTICHOKES, TOMATO, ROASTED PUMPKIN, FETA

18 PEPPERONI PIZZA

WITH GRILLED ARTICHOKES

19 **CARNIVORE PIZZA**

BEEF BRISKET, PROSCIUTTO HAM, SAUSAGE, CHIPOTLE BBQ SAUCE TEMPURA PRAWNS 24

PRESERVED LEMON AÏOLI

TRIO OF BRUSCHETTA 15

TOMATO MOZZARELLA MELT | SMASHED AVOCADO | OLIVE TAPENADE

Pulled Pork Steamed Buns, 6 pcs 24

ROASTED CHILI SAMBAL

PARMESAN FRIES 9

TRUFFLE MAYONNAISE

POTATO WEDGES 9

SOUR CREAM, SWEET CHILI DIP



PUB GRUB





