


FOOD

"I found myself back in the sepulchral city resenting the sight of people hurrying through the streets to filch a little money from each other, to devour their infamous cookery..."

-Joseph Conrad, Heart of Darkness


BAR SNACKS & TAPAS

EDAMAME  \$8


Miso butter, citrusy salt

BEER-MARINATED OLIVES  \$8


Queen olives, orange, house pickles

ROMESCO HUMMUS  \$10

Romesco, smoked arbequina olive oil, crystal bread

PADRON PEPPERS  \$12

Flaky & Smoky sea salt

SHOESTRING FRIES  \$12

Beer-cheese sauce

BELGIUM FRIES  \$13

Double-fried potatoes, Tzatziki dipping

OCTOPUS CROQUETTES x3 \$14

Creamy octopus bechamel croquettes, tonkatsu, mayo, bonito, spring onion, ginger

FIRST SUNSET NACHOS  \$14

Beer-cheddar cheese sauce, pico de Gallo, pickled jalapeños, sour cream.

CHICKEN LIVER PÂTÉ \$14

Gherkins, raisin rye sourdough

WINGS OF DARKNESS x3 \$14

Crispy chicken wings, original Heart of Darkness sauce, red chili, coriander, blue cheese cream

BANH MI \$15

Lemon grass grilled chicken, chicken liver pate, pickles, chili, coriander.

HOD SLIDERS x2  \$19

Pork belly or Wagyu beef or falafel, beer onion, pickled jalapeño, lettuce, Heart of Darkness sauce

COLD CUTS

COLD CUTS PLATTER \$16

Jamon, Chorizo, Salchichon, sobrasada, house pickles

BREADS

BREAD & MISO BUTTER x5 \$8

Toasted bread, miso butter

ALIOLI ON TOAST x5 \$8

Toasted bread, white alioli

CATALAN TOMATO BREAD x5 \$10

Toasted bread, fresh tomato sauce


GREENS

BUTTON MUSHROOM  \$8

Garlic Butter Sautéed Mushrooms.

BABY CORN  \$10

Grilled baby corn, Heart of Darkness mayo, grated aged Manchego cheese

HERITAGE CARROTS  \$12

Char grilled carrots, miso butter.

DREAM ALONE  \$13

Poached potatoes omelette, grilled eggplant, beer-braised onion, Takezumi alioli

MY SALAD  \$16

Mix salad, tomato, cucumber, avocado, orange, pickled jalapeño, pomegranate, citrusy dressing

SEAFOOD

CLAMS & PRAWNS \$17

Chili-garlic sherry clams, grilled prawns, toasted bread

FISH & CHIPS TACO x2 \$18

Beer batter fish, minty guacamole, matchstick potatoes, tartar sauce, corn tortilla

FINE DE CLAIRE OYSTERS x3 \$21

Beer vinegar, shallots, ikura

OCTOPUS \$21

Grilled octopus leg, crispy Iberico ham, caper berries, smoked paprika crushed potatoes, black alioli

MEAT

SAUSAGE ROLL \$18

Classic British style Chorizo sausage roll

TERIYAKI PORK CHOP \$29

Grilled pork chop, teriyaki glazed, roasted pumpkin, watercress salad

WAGYU TRI TIP \$38

Grilled Wagyu tri tip, home-made fries, chimichurri

BOMBA RICE

SQUID INK RICE \$21

Squid, prawns, clams.

DESSERT

TAHITIAN BRULÉE \$12

Raspberry and chocolate cream brulée, coconut ice cream

MARLOW'S MELLOW \$14

Pomelo IPA Basque burnt cheesecake