 **STARTERS** 

**Roasted Red Capsicum Soup**

with popped rice and coconut cream

$9.50

**Classic Greek Salad**

cherry tomatoes, feta, kalamata olives, green capsicum & cucumber

$16.50

**Beetroot Salad**

slow-cooked beetroot, assorted onions, creamy goat’s cheese, walnuts

$17

**Beef Tartare**

hand-chopped sirloin and tenderloin mixed with capers, pickles & shallots, served

with bone marrow and crostini

$22

**Crab Salad**

blue swimmer crab remoulade, tiger prawns, frisse salad leaves and

homemade brioche melba toast

$17.50

**Duck Croquettes**

crispy panko-coated duck rillettes, accompanied by parsnip mash,

garlic confit and sweet wine sauce

$16.50

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**PLATTERS**

**Seafood Platter**

selection of gravlax, smoked fish, marinated seafood, pumpernickel bread and dipping sauces

$38 for 2 to share : $70 for 4 to share

**Charcuterie Platter**

3 types of charcuterie, duck rillettes, pickles, crostini and wholegrain mustard

$32 for 2 to share : $60 for 4 to share

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*All prices are in Singapore Dollars and are subject to GST & 10% Service Charge*

**MAIN COURSES**

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**Tin Hill Social Burger**

200gms ground prime beef served in a homemade brioche bun with lettuce, tomato and mayo served with a side of fries

$22

top it with cheese or bacon or both – add $2 for each

**Tin Hill Social Bangers & Mash**

prime pork sausages, buttery mashed potato covered in onion & cider gravy

$22

**Hay Smoked Pork Ribs**

home-smoked, slow-cooked ribs, served with spicy chimichurri sauce and fries

$26

**Pan Seared Black Cod**

served on a bed of vermicelli, lemongrass, fresh chilli and kaffir lime leaves

$35

**Beef Tenderloin**

200gms grilled to your choice, served with roasted vine tomatoes and red wine gravy,

accompanied by buttery mashed potato or fries

$35

**Tin Hill Social’s Seafood Stew**

classic seafood stew, served in the pan with fresh black cod, prawns, calamari, clams and mussels, cooked in a prawn bisque, with bread for dipping

$30

**Roast Chicken**

share a whole bird for 2, with jus and your choice of two sides. *(Allow 25 mins to prepare)*

$38

**Roast Pork Belly**

served with apple compote and your choice of two sides. Whole belly shared among 3-4 people.

*(Allow 45 mins to roast.)*

$85

**Beef T-Bone**

600gms T-Bone grilled, served with red wine gravy and your choice of two sides *(Shared among 2 people. Allow 25 mins to cook)*

$70

**Strigoli -** with beef ragu bolognese$22

**Linguini -** with a light creamy carbonara sauce, with smoked pancetta$23

**Rigatoni -** with aglio, olio and pepperoncino$20 **,** with prawns, add $5

**Risotto -** with rich porcini mushrooms and crutin cheese$22

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**PIZZAS**

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**Margherita** – roast tomato, mozzarella and fresh basil $24

**Bloody Margherita** – a take on the classic aperitif: vodka flushed roast tomatoes, mozzarella, celery salt, worcester and tabasco sauces $28

**Spinach and Ricotta** – with toasted pine nuts, cherry tomatoes and ricotta cheese $25

**Umami Chicken** – with baby king oyster mushrooms, shaved parmesan and fresh thyme $27

**Parma Ham** – with semi-dried tomato and fresh arugula leaves $29

**Hay-smoked Pulled Pork and Pancetta** – home-smoked, slow cooked pulled pork rib, with sausage, pancetta and onion $29

**Smoked Pancetta** – with shitake mushrooms, spring onions, chilli and brie $29

**Seafood** – with smoked salmon, prawns, calamari, onions, and crushed roasted tomato $30

**SIDES**

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**Coconut Corn on the Cob** / **Onion Mashed Potato** / **Peas and Smoked Pancetta** /

**Green Beans with Toasted Pine Nuts and Garlic Confit** / **Mixed Salad** / **Truffle Fries**

$9

**French Fries** $7

**Bread Rolls** - with olive oil and balsamic vinegar$4

**DESSERTS**

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**Frozen Mojito** - lime and rum sorbet with spearmint granita, soda foam and sugar crumbs $14

**Gianduja Chocolate Fondant** - with orange coulis and latte cremoso $15

**Mango Chilli Pie** - with rice pudding ice cream and coconut sago $15

**Chocolate Cake** - with raspberry coulis, vanilla ice cream and almond brittle $15

**Hay-infused Panna Cotta** - with spiced honey sauce and apple butter $10

**Ice Cream** - your selection, per scoop $5

**Cheese Board** - selection of three worldwide cheeses, grapes, crostini and chutney $23

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