

Ryan's KITCHEN

HOUSE SPECIAL

OP Prime Ribs 950g (Serves 2 pax) 118

AUS 350 days Angus Grain-Fed Ribeye on the Bone

Angus Tomahawk 1.2kg (Serves 3 pax) 158

AUS 350 days Angus Grain-Fed Long Bone Ribeye

Served with Roasted:

- Garlic Rosemary Potato
- Seasonal Vegetables
- Choice of 2 sauces

Sauces: Peppercorn Sauce | Shallot Red Wine Sauce | Porcini Truffle Sauce +\$1

CHEF'S PICK

Bangers & Mash 22

Italian & Irish Pork Sausages with Mashed Potato, Wilted Spinach, Roasted Cherry Tomato, Paprika Relish, Shallot Gravy

Rotisserie Half Poulet 25

Harissa Rosemary Marinated Half Chicken with Tzatziki, Roasted Potatoes, Baby Spinach, Roasted Cherry Tomatoes, and Charred Lemon

Slow Braised Organic Beef Cheek 39

Organic Beef Cheek with Mirepoix, Herbs, Red Wine Accompanied Onions Marmalade, Mashed Potato, Asparagus, Portobello

WAGYU BURGERS

Bacon Cheese 30

Grilled Streaky Bacon, Melted Cheddar Cheese, Onion Jam, Lettuce & Tomato Slice

Three Cheese 30

Cheddar Cheese, Grana Padano, Mozzarella, Onion Jam, Lettuce & Tomato Slice

Pepperoni 30

Pork Pepperoni, Pizza Sauce, Mozzarella, Marinated Piquillo, Balsamic Charred Onion, Arugula

AUS Wagyu Patty, Brioche Bun,
Grainy Mustard Mayo with Thick Cut Fries
*Gluten-Free Buns +\$2

BURGERS

Halloumi Porto Avo 30

Grilled Halloumi Cheese, Avocado, Portobello Mushroom, Balsamic Charred Onion, Arugula, and Spicy Feta Spread

Barbeque Pulled Pork Burger 23

AUS Cheddar, Green Apple Slaw, Arugula

We use premium Free Range Chicken from Queensland, Australia - raised ethically and naturally on lush pasture. With certifications like BRC and FREPA, we promise a product that's as natural, ethical, and delicious as it is wholesome for your family.



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WHILE WE OFFER GLUTEN-FREE MENU OPTIONS, WE ARE NOT A GLUTEN-FREE KITCHEN.
PLEASE INFORM THE CHEF OF ANY ALLERGIES PRIOR TO ORDERING. PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GST.



PICK & GRILL

Try our Pick-and-Grill option by selecting your preferred cut or ready-to-cook items from our butchery at Ryan's Grocery. Our restaurant staff will be more than happy to guide you in the selection and payment over at our grocery and then have them grilled at our restaurant for a preparation fee.

MEATS

	Prep Fees
Below 300g /pc	10
Served with choice of 1 sauce	
Below 900g /pc	20
Served with choice of 1 sauce	
Below 1.1kg /pc	30
Served with choice of 2 sauces	
Below 1.8kg /pc	45
Served with choice of 2 sauces	
1.8kg & above /pc	55
Served with choice of 2 sauces	
Sauces: Peppercorn Sauce Shallot Red Wine Sauce Porcini Truffle Sauce +\$1	

Add-on:
Roasted Garlic Rosemary Potatoes +\$5
Roasted Vegetable Medley +\$5

SAUSAGES

	Prep Fees
Min 3 pieces	3 /pc
Served with Tomato Paprika Relish	

OTHERS

	Prep Fees
Pastry	10
Kebabs (min 3 pc)	10

Ryan's KITCHEN

BRUNCH

Served daily till 3pm

Start your day off with our nutritious brunch menu, where every dish features cage-free eggs and house-made fresh sausages crafted from certified organic, free-range, and carbon-neutral pork and lamb.

Ryan's Big Breakfast 25

2 Eggs (Poached / Scrambled / Sunny Side), Smoked Salmon, Irish Pork Sausage, Bacon, Sautéed Mushrooms, Sautéed Spinach, Roasted Cherry Tomato, Gratin Potato, Sourdough

Avo & Eggs Toast 19

63°C Poached Eggs, Dukkah Spices, Smashed Avocado, Feta, Arugula, Roasted Cherry Tomatoes, Toasted Seeds

Coddled Egg & Sausage Toast 20

Irish Pork Sausage, Melted Smoked Cheddar, Bacon, Coddled Egg, Golden Parmesan Thick Toast

Halloumi Piquillo Egg Toast 25

Grilled Halloumi Cheese, Marinated Piquillo, Beet Hummus, Portobello, 63°C Poached Egg, served with Soy Béchamel Toast, Arugula

Omega-3 Scrambled Eggs 20

Salmon Trout Roe, Smoked Salmon, Flaxseed Oil, Soy Béchamel Toast, Arugula, Roasted Cherry Tomatoes

Mushrooms & Truffle Cheese Egg 23

Pancetta Mushroom Ragout, Wilted Baby Spinach, 63°C Poached Egg, Truffle Cheese Sauce, Gratin Potato, Grilled Toast

Moroccan Shakshuka 23

Baked Eggs, Lamb Sausage, Tomato Vegetable Lamb Stew, with Grilled Pita Bread



Vegetarian



Chef's Recommendation



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STARTERS

Grilled Pita Bread 8

Served with Olive Oil and Balsamic Bread Dip

Mediterranean Dips 19

Daily selection of 3 Dips with Grilled Pita Bread, Tortas Crackers

Dusted Squid Rings with Seaweed 9

Served with our House Blend Yuzu Sauce

Fish Fingers 19

Breaded Wild Caught Snapper with Tartar Sauce

Fried Oyster 19

Half-dozen Breaded Oysters with Tartar Sauce

Har Cheong Crispy Free Range Pork Belly 19

Served with Garlic Aioli and Sriracha Chilli

Hoegaarden White Beer 330ml +\$5

Caesar Salad 13

Butterhead Lettuce, Bacon Bits, Chopped Eggs, Garlic Croutons, Grated Parmigiano Cheese, House Dressing

With Parma Ham +\$9 With Smoked Salmon +\$7

Spinach & Warm Mushrooms Salad 15

Baby Spinach, Trio Mushrooms, Sesame Soy Balsamic Dressing, Toasted Seeds, Lotus Chips

Burrata Salad 26

Arugula, Heirloom Cherry Tomatoes, Sundried Cranberries, Extra Virgin Olive Oil, and Aged Balsamic Dressing

With Italian Salami +\$6 With Parma Ham +\$9

 Vegetarian  Chef's Recommendation

SOUP

House Mushroom Soup 13

Served with Sourdough

Chef's Soup of the day 12

Served with Sourdough



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FROM THE GRILL

Sirloin Steak (200g)	32
AUS Organic Carbon Neutral Sirloin Steak	
Ribeye Steak (200g)	36
AUS Organic Carbon Neutral Ribeye Steak	
Flat Iron Steak (230g)	33
AUS Organic Carbon Neutral Oyster Blade Steak	
Rack of Lamb (320g)	48
Warilba Organic Carbon Neutral Lamb Rack	
Free-Range Pork Chop (250g)	29
Borrowdale Free Range Carbon Neutral Pork Chop	
OP Prime Ribs 950g (Serves 2 pax)	118
AUS 350 days Angus Grain-Fed Ribeye on the Bone	
Angus Tomahawk 1.2kg (Serves 3 pax)	158
AUS 350 days Angus Grain-Fed Long Bone Ribeye	
Served with:	
<ul style="list-style-type: none"> • Roasted Garlic Rosemary Potato • Roasted Seasonal Vegetables • Choice of sauces 	
Sauces: Peppercorn Sauce Shallot Red Wine Sauce Truffle Porcini Sauce +\$1	

SIDES

Fries	
Sea Salt Fries	12
Truffle Fries	18
Black Truffle Paste, Grated Parmesan, Truffle Aioli	
Bonito Fries	15
Bonito Furikake, Mentaiko Mayo Dip	
Mashed Potato	
House Mashed Potato 	9
Truffle Mashed Potato 	13
Rosemary Garlic Roasted Potato 	9
Gratin Potato 2pc 	7
Roasted Vegetables Medley 	12
Sautéed Spinach with Bacon	9
Baby Spinach and Toasted Seeds 	7
Served in Sesame Soy Balsamic Dressing	
Arugula & Heirloom Cherry Tomato 	7
Served with Olive Oil & Balsamic Dressing	
Roasted Trio Mushrooms 	10

SAUCES

Peppercorn Sauce	3
Shallot Red Wine Sauce	3
Truffle Porcini Sauce	5

 Vegetarian

Ryan's KITCHEN

PASTA

Spaghetti | Strozzapreti

*Gluten-free options available

Mushroom Aglio Olio 20

Caramelized Garlic, Chilli, Sautéed Assorted Mushrooms, Baby Spinach, Olive Oil

Bolognese 24

Traditional Beef Ragù in Tomato Sauce, Grated Parmigiano

Smoked Salmon Pimento 24

White Wine, Pink Cream Sauce, Smoked Salmon, Salmon Trout Roe, Broccoli Florets, Grated Parmigiano

Beef Lasagna 25

Layered Baked Pasta with Traditional Beef Ragù, Tomato Sauce, Béchamel, Italian Cheese

Truffle Porcini Carbonara 27

Porcini Cream Sauce, 63°C Poached Egg, Mushrooms, Grated Parmigiano, Black Truffle Shavings

CHARCUTERIE

Cheese & Charcuterie Board 27

Chef's Choice Artisan Cheeses, Salami, Prosciutto, Cornichons, Waffle Crackers



Vegetarian



Chef's Recommendation

DESSERTS

Triple Chocolate Cake 8.90

Ricotta Cheese & Pistachio Cake 8.90

Served with berries compote & vanilla ice cream

Warm Chocolate Torte 15

Hokkaido Brûlée Cheese Cake 15

Macao Cake 15

Kids Meals

Served to children up to 12 years old

Sausage & Mash 14

Irish Pork Sausage, Mashed Potato, Wilted Spinach, Shallot Gravy

Carbonara 14

Bacon, Cream, Egg Yolk, Grated Parmigiano Spaghetti | Strozzapreti

Bolognese 14

Traditional Beef Ragù in Tomato Sauce, Grated Parmigiano Spaghetti | Strozzapreti

Fish & Chips 18

Breaded Wild-Caught Snapper, served with Tartar Sauce and Fries

With AUS Organic Apple / Orange Juice +\$3



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HOUSE POUR

	Btl	Glass
<i>Red</i>		
Allumea Nero D'Avola Merlot Sicilia DOP Organic (ITA)	45	12
<i>White</i>		
Allumea Grillo Chardonnay Sicilia DOP Organic (ITA)	45	12

PREMIUM WINES

Ask our waitstaff for the vintage of each bottle on our ever-changing wine selections.

	Btl	Glass
<i>Red</i>		
Antica Murrina Premo Sangiovese IGP Rubicone Rosso (ITA)	49	14
Logan Weemala Merlot (AUS)	59.9	
Richard Hamilton Colton's G.S.M (AUS)	64	16
Allegrini Corte Giara Amarone (ITA)	188	
<i>White</i>		
Richard Hamilton Almond Grove Chardonnay (AUS)	64	16

CORKAGE CHARGES

Ryan's Grocery Wines	15 per bottle
B.Y.O.W (Bring Your Own Wines)	25 per bottle
All Spirits	45 per bottle

WHISKEY

	Shot
McCarthy's Premium Blend Irish Whiskey (IRE)	12.9
Hints of toasted oats, fresh yellow apple and warm cinnamon spice with drops of dried vine fruits	

COCKTAIL

Red Sangria	16.9
Tempranillo, Strawberry & Lemon Juices, Lime, Orange & Morello Cherry	
White Sangria	16.9
Macabeo, Moscatel & Lemon Juices, Lime, Peach & Melon	
Strawberry Mojito	16.9
Rum, Crushed Strawberries, Lemon Juice, Lime & Mint Leaves	
Classic Lime Mojito	16.9
Rum, Lemon Juice, Lime & Mint Leaves	



HAPPY HOUR

On weekdays till 7pm



Allumea Nero D'Avola Merlot / Grillo Chardonnay Sicilia	9
Paulaner Munich Hell / Hefe-Weissbier Dunkel	9.5



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AUSTRALIAN BEER

	Btl
Byron Bay Lager 355ml	7.9
A balanced, thoughtfully crafted easy drinking beer brewed with all pale malts and a subtle citrus hop (4.2%)	
Coopers Dry Stout Bottle 375ml	8.9
Low carb, fine filtered lager with refreshing citrus taste of lime and lemon (4.2%)	
Coopers Original Pale Ale 375ml	8.9
Fruity and floral, balanced with a crisp bitterness, perfect for every occasion (4.5%)	
James Squire Pale Ale 330ml	8.9
Brewed with a variety of hops and malts, namely Galaxy, Amarillo, Munich and Pale (4.2%)	
Stone & Wood Pacific Ale 330ml	9.9
Australian barley, wheat and Galaxy hops from Tasmania (4.4%)	
Stone & Wood Green Coast Lager 330ml	9.9
Brewed with a blend of the finest malts and noble hops (4.7%)	






OTHER BEERS

	Btl
Estrella Galicia Cerveza Especial 250ml	6.5
Gluten-free lager w/ light spiced hops, SPN (4.5%)	
Hoegaarden White Beer 330ml	9
Unfiltered, flavoured with coriander & orange peel, BEL (4.9%)	
Paulaner Munich Hell 500ml	12
Full-bodied bright golden beer, bring on the sausages, GER (4.9%)	
Paulaner Hefe-Weissbier Dunkel 500ml	13
Unfiltered, strong, and nutty, at the same time, smooth & soft to the taste, GER (5.3%)	














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COFFEE

	Hot	Cold
 Single Espresso	4	
 Long Black	5	6.5
 Flat White / Cappuccino / Latte	6	7.5
 Mocha	7	8.5
* Add 1 espresso shot +2		
 Chocolate	6	7.5

JUICES & OTHERS

 Fiji Water	4.9
 Sparkling Mineral Water	5.3
 Galvanina Organic Sparkling Drink <i>Lemonade / Blood Orange</i>	5
Wild One Sparkling Mineral Water	5.9
 • Cola/Ginger Beer/Lemon Lime & Bitters	
 • Blood Orange/Lemonade/Passion Fruit	
Organic Juices (By the Glass)	6.9
 • Ryan's Fruit Punch/Apple Guava/Orange	
 • Apple/Pineapple	
 • Banana Mango & Apple/Kiwi Banana Mango & Mixed Greens	
 Remedy Kombucha	6.9
<i>Blood Orange / Cherry Plum / Ginger Lemon / Lemon Lime & Mint / Mango Passion / Passion Fruit</i>	
Tassoni	3.9
 • Chinotto Orange/Ginger Ale/Ginger Beer	
 • Citron	
 Kullamust	3.9
<i>Apple/Apple & Pear/Apple & Yuzu/Apple & Strawberry/Apple, White Peach & Orange Blossom/</i>	

TEA

	Hot	Cold
 Gryphon Tea (By the Pot)	6	
<i>British Breakfast / Earl Grey Lavender / Pearl of the Orient / Chamomile Dream</i>		
 Galvanina Organic Tea		5
<i>Peach / Lemon Ginger</i>		
 Iced Lemon Tea		5.9
 Cleanse Heaven		5.9
<i>Roogenic Native Detox Tea</i>		
 SlimSip		5.9
<i>Roogenic Metabolism Tea</i>		

 **ROOGENIC**
AUSTRALIAN WELLNESS

 **0% sugar**

WELLNESS TEA \$6.50 EA
Served by the pot

Relaxation - Lemon Myrtle, Jilungin, Lemongrass, Chamomile, Lavender, Passionflower, Dandelion Leaf

Detox - Lemon Myrtle, Hibiscus, Ginger, Beetroot, Mint

Relief - Lemon Myrtle, Rose, Lemongrass

Sleep - Jilungin, Lemon Myrtle, Hibiscus, Spearmint Strawberry, Aniseed Myrtle, Lemongrass, Passionflower

Happiness - Lemon Myrtle, Mango, Jilungin, Aniseed Myrtle, Mint, Passionflower, Ginseng

Anti-Inflammitea - Lemon Myrtle, Turmeric, Mint Lemongrass, Black Pepper, Pepperberry

Immunity - Lemon Myrtle, Ginger, Peppermint, Rosella, Ginseng, Orange Peel, Australian Native Quandong

Awaken - Black Tea, Cinnamon, Aniseed Myrtle, Cardamom, Ginger, Black Pepper, Nutmeg, Clove, Fennel Seed, Pepperberry

Revive - Green Tea, Lemon Myrtle, Mint, Lemongrass, Desert Lime

Metabolism - Lemon Myrtle, Lemongrass, Wild Crafted Maarr, Finger Lime



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