

LOUNGE MENU

TO SHARE

CHICKEN WINGS	20
choice of; soy ginger, cajun, salt + pepper, showcase hot, buffalo	
CRISPY CALAMARI	19½
southern spice, peppers, herbs, remoulade, pickled red onions	
JUMBO PRAWNS & SWEET CORN	25¼
corn purée, popcorn, spicy maple pancetta parmesan foam butter roasted corn bread, petite greens	
LOCAL CHARCUTERIE & ARTISAN CHEESE BOARD	42
house sourdough & focaccia, pistachios, sour cherry & fig chutney caramelized onion mustard, fresh berries, spicy olive tapenade	

WEST COAST CLAM CHOWDER

fennel, mirepoix, clams, scallop, prawn
local fish, bacon, grilled sourdough

24¼

GOLDEN BEETS HUMMUS

grilled naan bread, pickled & candied beets
lemon oil, frisée, greek barrel feta, dukkah

21

SHOWCASE BUTTER CHICKEN

marinated & roasted chicken thighs, tomato & fenugreek gravy
mint raita, coconut jasmine rice naan bread, cilantro, pickled red onions

36½

FISH AND CHIPS

2 pieces of feature fresh catch, coleslaw, remoulade, lemon, fries

30

LIGHTER FARE

SALADS

PEAR & PECAN SALAD

tuscan greens, goat cheese, candied pecans, berries poached pears
quinoa, watermelon radish, sherry thyme vinaigrette

26

ROASTED BEETS & MAPLE CHILI SALMON

roasted red beets, mint, arugula, seasonal stone fruit
toasted almonds, Greek barrel feta, citrus vinaigrette

36

BABY GREENS

cucumber, baby heirloom tomatoes, roasted pumpkin seeds
frisee, watermelon radishes, citrus vinaigrette

18

**upgrade for choice of grilled herb chicken breast, seared salmon or sauteed prawns +10*

SHOWCASE BURGER

grilled 8oz chuck & brisket beef patty, American cheese, bacon
hothouse tomato mayo, lettuce, caramelized onions
smoky bbq sauce, white bun, parmesan fries

28½

TURKEY CLUB SUPREME

provolone, pesto, aioli, maple black pepper bacon
hothouse tomato, butter leaf lettuce, rustic sourdough, fries

27½

SPICY MARGHERITA FLATBREAD

arrabbiata sauce, fior di latte, basil, grana padano

20¼

add spicy salami

6

add herb chicken breast

10

HANDHELDS

SIGNATURE COCKTAILS

PACIFIC VEIL	23
casamigos blanco tequila, luxardo maraschino tamarind and kaffir, lime infusion, demerara lime juice, egg white	
GOLDEN HOUR	22
ripple rock whiskey, apricot brandy maple syrup with saffron & sage infusion	
HARBOUR MIST	21
sheringham beacon gin, lillet blanc, St-Germain dill syrup, lemon juice, egg white, orange bitters	
SUN KISSED PEAK	21
courvoisier vs cognac, peach, liqueur, grand marnier simple syrup, lemon juice, prosecco	
FORESTLIGHT GILD	21
captain morgan spiced rum, cachaca, falernum syrup chocolate bitters, lemon & pineapple juice	
SECOND BEACH	20
ketel one vodka, malibu, pandan syrup mango puree, calamansi juice	

SHOWCASE LAGER	1l each
STEAMWORKS PALE ALE	
HOYNE PILSNER	
HOYNE DARK MATTER	
PARKSIDE HUMANS IPA	
DRIFTWOOD FAT TUG IPA	
LONETREE DRY APPLE CIDER	
SEASONAL ROTATION*	
PHILLIPS BLUE BUCK ALE	
STELLA ARTOIS	13 ½

DRAFT BEER 20 OZ

ZERO PROOF

NA APEROL SPRITZ	15
noa italian aperitivo, oddbird blanc de blancs, orange, soda	
STRAWBERRY LEMONADE	10 ½
housemade lemonade, strawberry purée, fresh strawberries	
WATERMELON SPRITZ	10 ½
watermelon & lemon juice, agave syrup, soda	
ODDBIRD BLANC DE BLANCS FR	14
<i>sparkling wine</i>	

*All juices are freshly squeezed.