

PIZZAS		
BBQ CHICKEN (CRL/MLK/MUS/SUL)		80
Smoked chicken, red onion, mozzarella and BBQ glaze		
SEAFOOD PIZZA (CRL/MLK/SF/MOL)		85
Sautéed mix seafood, mozzarella with marinara sauce, cherry tomato and basil leaves		
FRESH MUSHROOM (CRL/MLK)		70
Tomato sauce, caramelized onions, mozzarella and arugula		

PLANT-BASED OPTIONS

LOADED NACHOS (SOY/MLK)		70
Minced plant-based protein, chilli, cheddar sauce, tomato and coriander		
KEBAB WRAP (CRL/SOY/EGG)		85
Natural plant protein shish kebab, tortillas bread, tomato, lettuce, garlic dip, fries served with mixed salad		
PLANT BASE BURGER (CRL/MLK/EGG)		90
Peas & rice protein burger with tomato, lettuce, served with French fries and mixed salad		

MAINS

PAN-ROASTED SALMON (FSH/MLK)		90
Served with lemon butter sauce, wild rice and asparagus		
GRILLED TIGER PRAWNS (SF/NT/MLK)		98
Marinated grilled tiger prawns, potato wedges, micro green salad with almond butter		
FISH & CHIPS (FSH/CRL/MLK/SOY/EGG)		80
Hand battered haddock fillet with chunky chips, mushy peas served with homemade tartar sauce		
HERB-CRUSTED CHICKEN BREAST (MLK)		89
Mashed potatoes, baby carrots served with pan gravy		
BONE-IN RIB EYE (MLK)		149
Sautéed broccoli, chimichurri and garlic mashed potatoes		

CALIFORNIAN GRILLED PLATTER
SHARING OPTIONS

MIX GRILL (FSH/SF)		225
Lamb cutlets, Wagyu beef, chicken leg, lobster tail, seabass, sweet corn, broccoli, baked potato, BBQ sauce and salsa verde		
SEAFOOD PLATTER (FSH/SF/MOL/MLK)		245
Lobster tail, tiger prawns, shrimps, fish fillet, calamari, mussels, grilled corn cob and nachos with saffron lemon butter sauce		

DESSERTS

CHOCOLATE LAVA CAKE (CRL/MLK/EGG)		60
Warm molten chocolate cake with a gooey centre served with vanilla ice cream and fresh berries		
CRÈME BRULEE (CRL/MLK/EGG)		58
With a crispy sugar top served with mini Madeleines		
NUTELLA TACOS (CRL/MLK/EGG/NT/SOY)		48
Crispy cinnamon-sugar taco shells filled with Nutella, toasted marshmallows drizzled with chocolate sauce		
FRESH FRUIT PLATTER		55
Seasonal selection of sliced melon, berries, pineapple, grapes, kiwi and citrus fruits		

COCKTAILS

ROAD TO WAVES		50
Rum, orange juice, simple syrup, basil leaves, ginger, dash of ginger ale		
DOLLAR		50
Gin, sweet vermouth, campari, tiramisu liquor, chocolate bitters		
TIRAMISU MARTINI		50
Vodka, coffee liquor, espresso, sugar syrup, tiramisu liquor		
OLD GODFATHER		50
Bourbon whisky, Disaronno, honey lemon juice, dash of ginger ale		
MAGICAL SPELL		50
Vodka, tequila, rum, Galliano, blue curacao, edible glitters		
THE PERFECT PAIR		55
Pear infused gin, rosemary infusion, simple syrup, prosecco		
CALIFORNIAN MARTINI		55
Vodka, pineapple juice, lime juice, passion fruit and pomegranate extract		
BLACK GOLD		60
Muddled pineapple, orange zest, premium bourbon and lime juice		
SPICE CLOCK		55
Tequila, lime juice, jalapeno chilly, dragon fruit and dash of bitters		

SIGNATURE COCKTAILS

LADY'S PAINKILLER		65
Baileys, vodka, fresh strawberries, candy floss		
SMOKE STORY		65
Smoky whisky, cinnamon stick, simple syrup, ginger ale		
FIREMAN'S SOUR		65
Fire ball whisky, tequila, lime juice, triple sec, agave syrup		

DRAUGHT BEER		
Heineken		48
Tiger		49
Ipa Brew Dog		55
Paulaner		50
Corona		50
BOTTLE BEERS		
Brooklyn Lager bottles		42
Goose IPA bottles		42
Strongbow		40

VODKA		
Absolute blue		40
Titto's		40
Grey goose		50
Beluga Noble		50
RUM		
Havana club 3 y/o		40
Captain Morgan gold		40
Captain Morgan dark		40
Ron Zacapa		55
GIN		
Bombay		40
Hendricks		50
Botanist Dry Gin		52
Gin Mare		55
WHISKY		
Jack Daniel's No7		40
Jack Daniel's Tennessee Honey		42
Jim Beam		40
Wood ford Reserve		45
Wild Turkey 101 Bourbon		45
Chivas Regal 12 y/o		45
Fireball		40
SINGLE MALT		
Glenfiddich 12 YO		52
Glenfiddich 15 YO		58
Glenfiddich 18 YO		80

TEQUILA		
Patron silver		45
Patron gold		45
Don Julio		60
COGNAC		
Hennessy VS		45
Hennessy VSOP		55
Remy Martin VSOP		60
LIQUEURS		
Campari		40
Drambuie		40
Baileys		42
Kahlua		40
Jägermeister		42
Sambuca		42



WINE	Glass	Bottle
CHAMPAGNE & SPARKLING WINE		
Perrier Jouet grand brut, France		800
Prosecco il Fresco, Villa Sandi, Italy	Glass 65	300
ROSE WINE		
Marius by Michel Chapoutier Rosé	49	220
AMERICAN WHITE WINE		
Barefoot, Sauvignon Blanc	49	220
Bonterra Chardonnay organic		350
Bread & Butter Sauvignon Blanc		400
Château St Michelle, Chardonnay		515
AMERICAN RED WINE		
Barefoot, Merlot	49	220
Dark Horse, Pinot Noir		280
Bread & Butter Merlot		400
Justin Vineyards, Cabernet Sauvignon		600

MOCKTAILS	
MILK SHAKES	35
Chocolate / Strawberry / Vanilla	
JUICY JULEP	38
Fresh papaya, honey and tropical juices	
FATAL ATTRACTION	38
Lychees, fresh lemon juice and orange juice	
TANGY MANGO LEMONADE	38
Mango puree, mango nectar, green tea and house lemonade	

SOFT DRINKS	
Soft Drinks	22
Fresh Juice	30
WATER	
San Benedetto Small	23
San Benedetto Large	28
San Benedetto Sparkling Small	23
San Benedetto Sparkling Large	28
HOT DRINKS	
Espresso	20
Double espresso	23
Americano	22
Cappuccino	25
Caffè Latte	25
Selection of Tea	25

STARTERS	
SPICY BUFFALO WINGS 8 PIECES (MLK)	60
Crispy fried chicken wings tossed in house-made Buffalo sauce served with spicy sauce and celery sticks	
CAJUN FRIED SHRIMP (CRL/SF/SOY/EGG)	60
Hand-battered shrimps marinated in Cajun spices served with cocktail sauce	
FRIED CALAMARI (SF/CRL/EGG/SOY)	60
Calamari marinated in tempura flour served with jalapeno tartar sauce	
MINI SLIDERS 3 PIECES (CRL/MLK/EGG/SOY/MUS)	85
Chicken patty, beef patty, tomato, cheddar cheese, BBQ sauce and French fries	
BEEF CHARCUTERIE BOARD (CRL/MLK/EGG/MUS/SOY)	90
Selection of beef bresola, pastrami, pepperoni, mortadella, brie, blue cheese, hard boiled egg, olives, grapes, crackers and onion dip	

SALADS	
CALIFORNIA COBB SALAD (EGG/MLK/SOY)	55
Grilled chicken, avocado, egg, blue cheese, bacon, tomato, romaine, buttermilk dressing	
CAESAR SALAD	
Romaine, house Caesar dressing, garlic croutons, shaved parmesan	
VEGETERIAN (CRL/MLK/SOY)	50
GRILLED CHICKEN (CRL/MLK/SOY)	55
SHRIMPS (SF/CRL/MLK/SOY)	60
HEIRLOOM TOMATO & BURRATA SALAD (MLK)	60
Basil, olive oil, sea salt, arugula	
ROASTED BEET & GOAT CHEESE SALAD (NT/MLK)	54
Baby greens, walnuts, citrus vinaigrette	

BURGERS & SANDWICHES	
WAVES BIG BURGER (CRL/MLK/EGG)	110
Homemade bun, wagyu patty, beef Bacon, BBQ sauce, lettuce, onion, tomato, cheddar cheese, skin on fries	
FILLET CHICKEN BURGER (CRL/MLK/EGG)	85
Grilled chicken fillet, caramelized onion, cheddar, tomato and lettuce	
PULLED BEEF RIBS SANDWICH (CRL/MLK/EGG/MUS/SUL)	75
Slow-roasted BBQ ribs, pickles, cabbage slaw, brioche bun	
BUFFALO CHICKEN WRAP (CRL/MLK)	72
Crispy buffalo chicken, shredded lettuce, tomato, cheddar cheese, ranch dressing, flour tortilla	
PORTOBELLO MUSHROOM BURGER (NT/MLK)	75
Homemade bun, grilled mushroom cap, arugula, goat cheese, roasted pepper, fried onion, pesto aioli	
All burgers and sandwiches are served with fries and side salad.	

TRUCK MENU	
BUTTERMILK FRIED CHICKEN TENDERS (EGG/CRL/MUS/SUL)	59
Crispy free-range breaded chicken, BBQ dip with honey drizzle	
MINI LOBSTER ROLLS (CRL/MLK/EGG/SOY)	72
Brioche buns, chilled lobster salad, lemon mayo and chive	
SHRIMPS TACOS (SF/CRL/MLK)	60
Shrimps marinated in fresh cream, white cabbage, lettuce, aioli, chilli tomato salsa, coriander, creamy lime and guacamole	
CHICKEN TACOS (CRL/MLK/SOY)	57
Chicken sautéed in Mexican spices with shredded carrot, lettuce, tomato, coriander, cheddar sauce, sour cream and achiote paste	
VEGETABLE TACOS (CRL/MLK/SOY)	54
Red beans, cucumber, lettuce, cherry tomatoes, red cabbage, carrot, avocado and cheese sauce	
TRUFFLE PARMESAN FRIES (MLK)	50
Hand-cut fries, black truffle oil, parmesan and garlic aioli	