



S A S H

Takeaway Menu

Breakfast Menu

EGGS AND SANDWICHES

BREAKFAST CROISSANT 4.5

Freshly baked croissant, sliced avocado, Monterey Jack cheese, beef bacon or smoked turkey, topped with a perfectly fried egg

EGGS BENEDICT 4.2

Poached eggs on crispy bread, topped with hollandaise sauce & chives with a choice of smoked turkey or beef bacon or simply make it Florentine (spinach)

TRIO BRUSCHETTA (V) 4

A variety of three toasted bruschetta topped with pepperonata & feta, grilled halloumi & pesto and balsamic avocado

AVOCADO ON TOAST (V) 3.8

*Crushed avocado with chives, served on multi-seeded bread
(add chili as an option)*

Add 2 Eggs 1.0

Food Allergens: (V) Vegetarian, (N) Nuts, (S) Seafood

Served until 2 pm daily

Breakfast Menu

LIGHT & FLUFFY

BRIOCHE FRENCH TOAST (N) 4.2

Classic French toast with caramel, banana and pecan nuts

HEAVENLY HAZELNUT FRENCH TOAST (N) 4.2

Brioche French toast with Nutella filling

CROISSANT DELIGHTS (N) 3.6

Choice of four oven baked mini croissants, Nutella, cheese, churros or a butter croissant

WILD BERRY & MUESLI PARFAIT 3.2

Mixed seasonal berries, layered with home made raspberry yoghurt, berry compote & drizzled with honey

Food Allergens: (N) Nuts,

Served until 2 pm daily

Lunch & Dinner Menu

APPETIZERS & TEASERS

MINI BEEF TACOS 4.5

Five mini tacos filled with tenderloin strips, crispy lettuce, Jack cheese, tomato salsa, guacamole, sour cream, jalapeños & lime

CHICKEN QUESADILLAS 4.6

Grilled marinated Mexican chicken, mixed capsicums, Monterey Jack cheese and sour cream, served with tomato salsa & guacamole dip

MAC & CHEESE BITES (V) 4

Bite-size panko-crumbed creamy macaroni & cheese, served with Sriracha dip

MUSHROOM & CHEESE FLATBREAD (V) 4

Our blend of sour cream, cheese, onions and wild mushroom on a flatbread, finished with truffle aroma

SASH GUACAMOLE DIP (V) 3.6

Signature guacamole blend, served with crispy fresh nachos.

Food Allergens: (V) Vegetarian, (N) Nuts, (S) Seafood

Weekday 12:00 pm - 10:30 pm | Weekend 12:00 pm - 11:00 pm

Lunch & Dinner Menu

CHEF'S SOUP OF THE DAY 3.6
(Please ask your server)

SALADS

SASH HOUSE SALAD (N) 7
*Sliced beef tenderloin with baby spinach,
goat cheese, dried cranberries, apple, walnuts & balsamic dressing*

HALLOUMI SALAD (V) (N) 5
*Grilled halloumi cheese, mixed fresh garden greens, apple,
maple caramelized walnuts, & Dijon vinaigrette*

CHICKEN CAESAR SALAD (S) 4.5
*Grilled chicken, egg, romaine lettuce,
aged Parmesan cheese, garlic croutons & homemade Caesar dressing*

HONEY MUSTARD CHICKEN SALAD (N) 4.5
*Grilled chicken, heirloom tomatoes, toasted almonds,
arugula, baby spinach & Sash honey mustard dressing*

BEEF NACHOS SALAD (V) 5.5
*Grilled ground beef, crispy nachos, iceberg lettuce,
tomato salsa, guacamole, Monterey Jack cheese, sour cream, sweet corn,
kidney beans & lemon dressing*

QUINOA SALAD (V) (N) 5
*Mixed fresh garden greens, quinoa, apricots, sundried tomatoes,
feta cheese, pomegranate, walnut & herb aioli*

Food Allergens: (V) Vegetarian, (N) Nuts, (S) Seafood

Weekday 12:00 pm - 10:30 pm | Weekend 12:00 pm - 11:00 pm

Lunch & Dinner Menu

SANDWICHES & WRAPS

CHEF'S SLIDERS 5

Homemade beef patties, lettuce, cheddar cheese, with our special tomato chutney & peppercorn mayo, in a brioche buns, served with fries

BUTTERMILK CHICKEN SLIDERS 4.8

Crispy buttermilk chicken, American cheese & spicy mayo in brioche buns, served with fries

BEEF PANINI 6.5

Grilled steak deglazed with brown mushrooms, grilled red onions & gratinated with aged white cheddar served with fries

CAJUN-SPICED CHICKEN WRAP 4.2

Grilled marinated chicken in Cajun spices with brie cheese, caramelized onions & rocket leaves, served with fries

MEDITERRANEAN VEGETABLE WRAP (V) 4.2

Slow roasted peppers, Greek feta & babagonoush in Sash honey mustard dressing, served with fries

CLASSIC CHICKEN SANDWICH (or Make it Turkey) 4.2

Grilled dukka-spiced chicken (or turkey) with melted Jack cheese, romaine lettuce, and honey mustard on toasted multigrain bread, served with homemade crisps

CLASSIC CLUB SANDWICH 4.6

Grilled chicken or beef bacon, lettuce, tomato, avocado, boiled eggs & jalapeno aioli, served with homemade crisps

Food Allergens: (V) Vegetarian, (N) Nuts, (S) Seafood

Weekday 12:00 pm - 10:30 pm | Weekend 12:00 pm - 11:00 pm

Lunch & Dinner Menu

PASTAS & MAINS

SIGNATURE CHICKEN & WILD MUSHROOM RISOTTO 6.2
Creamy wild mushroom risotto with grilled chicken, garlic, thyme and Parmesan cheese

PENNE PINK PASTA 4.8
Penne with chicken tossed with a creamy tomato sauce, basil leaves and Parmesan shavings

PISTACHIO PESTO PENNE (V) (N) 4.8
Penne with pistachio pesto, topped with Parmesan shavings & crunchy pistachios

CREAMY CHICKEN RIGATONI 5.5
Creamy chicken & chive rigatoni, aged parmesan & truffle drops

BAKED RIGATONI ARRABBIATA (V) 4.4
Oven-baked rigatoni pasta served in an arrabbiata sauce, topped with Monterey Jack cheese

BEEF STROGANOFF 7.5
Beef stroganoff with wild mushrooms & cream, Sash mashed potatoes & julienne pickled cucumber

STICKY GLAZED SALMON (S) 7
Sticky glazed salmon served with freekeh edamame salad

Food Allergens: (V) Vegetarian, (N) Nuts, (S) Seafood

Weekday 12:00 pm - 10:30 pm | Weekend 12:00 pm - 11:00 pm

Lunch & Dinner Menu

GOURMET SIDES

CLASSIC FRIES	1.6
TRUFFLE & PARMESAN FRIES	2.6
MASHED POTATO	1.6
SEASONAL SALAD	1.6

Food Allergens: (V) Vegetarian, (N) Nuts, (S) Seafood

Weekday 12:00 pm - 10:30 pm | Weekend 12:00 pm - 11:00 pm

Kids Menu

SASH KIDS

MINI CHEESEBURGER 3.2

Beef burger with cheese, served with fries

MINI CHICKEN BURGER 3.2

Buttermilk chicken burger, served with fries

MINI MARGARITA PIZZA (V) 3

Home-made pizza with tomato sauce and Monterey jack cheese

CHICKEN TENDERS 3.6

Crispy chicken tenders, served with fries

RIGATONI PASTA (V) 3

Rigatoni pasta with tomato sauce & Parmesan

GRILLED CHEESE BITES (V) 3

Grilled cheese toasties served with tomato soup

Food Allergens: (V) Vegetarian, (N) Nuts, (S) Seafood

Weekday 12:00 pm - 10:30 pm | Weekend 12:00 pm - 11:00 pm

Desserts Menu

DESSERTS

SALTED CARAMEL APPLE PIE (N) 3.8

Pink Lady apples baked in puff pastry, finished with a salted caramel sauce & toasted pecan nuts, topped with vanilla ice cream

STICKY TOFFEE PUDDING 3.8

Date pudding served with toffee sauce and vanilla ice cream

PECAN PIE (N) 3

Home-made with a sticky Nutella glaze served with vanilla ice cream

CLASSIC CHURROS 2.6

Served with Nutella or caramel sauce

HOME MADE ICE CREAM

SINGLE 1 DOUBLE 1.4

Choice of Vanilla or Nutella chocolate ice cream

CAKES

CHOCOLATE CAKE 3.2

HONEYCOMB CAKE (N) 3.2

TIRAMISU BARCELONA 3

Food Allergens: (N) Nuts

Served all day

Desserts Menu

CRÊPES

CLASSIC NUTELLA (N) 3.2
Nutella milk chocolate hazelnut spread

MIDNIGHT COOKIES & CRÈME 3.2
Mascarpone cheese & Oreo biscuit crumbs

BISCOFF LOTUS DELIGHT (N) 3.2
Lotus biscuits crumbs, brown sugar & Mascarpone cheese

BANOFFEE CRUMBLE 3.2
Banoffee cream, vanilla crumble & banana

PEANUT BUTTER COOKIE DOUGH (N) 3.2
Peanut buttercream, Reese's peanut butter cups & peanut butter chips

SIMPLY SUGAR 2.6

BAKED GOODS

CHOCOLATE CHIP COOKIES BOX (N) 1

ORANGE COOKIES BOX 1

CLASSIC CHOCOLATE BROWNIE BOX 1.5

SALTED CHOCOLATE BROWNIE BOX 1.5

CARAMEL COOKIES SMALL BOX 1.2

Food Allergens: (N) Nuts

Served all day



S A S H

Beverage Menu

Beverage Menu

HOT BEVERAGES

SINGLE ESPRESSO	1.8
DOUBLE ESPRESSO	2
ITALIAN CAPPUCINO	2.2
FLAT WHITE	2.4
CLASSIC TURKISH COFFEE	2
SASH HOT CHOCOLATE	2.8
SELECTION OF TEAS	2.2

COFFEE (Served hot or cold)

AMERICANO	2
CAFÉ LATTE	2.2
LATTE BARCELONA	2.6
SALTED CARAMEL LATTE	2.6
ROSE LATTE	2.6
MOCHA LATTE	2.6
COCONUT LATTE	2.6
VANILLA LATTE	2.6

ICED TEA

WATERMELON PEACH ICED TEA	2.6
LEMON MINT ICED TEA	2.6
PEACH ICED TEA	2.6

Food Allergens: (N) Nuts

Served all day

Beverage Menu

MOJITOS

CLASSIC MOJITO	2.4
STRAWBERRY MOJITO	2.4
PASSION FRUIT MOJITO	2.4

MOCKTAILS

MINT LEMONADE	2.4
PINK LEMONADE	2.4
LYCHEE COOLER	2.4
PINEAPPLE COLADA	2.4
PINEAPPLE SUNRISE	2.4

FRESHLY SQUEEZED JUICE

ORANGE JUICE	2.2
PINEAPPLE JUICE	2.2
MANGO JUICE	2.2
WATERMELON JUICE	2.2

Food Allergens: (N) Nuts

Served all day

Beverage Menu

SMOOTHIES

BERRY BANANA SMOOTHIE (N)	3.4
POMEGRANATE CITRUS SMOOTHIE	2.8
TROPICAL GLOW	2.8

W A T E R

ACQUA PANNA (S/L)	1.6 / 2.6
SAN PELLEGRINO (S/L)	1.6 / 2.6
PERRIER	1.6

SOFT DRINKS

GINGER ALE	1.6
COKE	1.4
SPRITE	1.4
DIET COKE	1.4
COKE ZERO	1.4

Food Allergens: (N) Nuts

Served all day



SASH CAFE'S
GATHERING BOX
MENU



BREAKFAST BOX

Served Daily | 8:00am to 2:00pm

4 x Mini Croissant filled with Turkey,
Avocado & Quail Egg

4 x Avocado On Toast, Mixed Seeds,
Balsamic Glaze

5 x Wild Rocket & Brie Panini

2 x Mini Croissant Butter

2 x Mini Croissant Cheese

BD16



BRUNCH BOX

Served Daily | 10:00am to 3:00pm

4 x Turkey Ham Sandwiches with Scrambled Eggs, Cheddar Cheese & Wild Rocket

2 x Avocado on Toast, Mixed Seeds & Balsamic Glaze

2 x Halloumi Cheese & Pesto Bruschetta

2 x Pepperonata, Babagonoush & Feta Bruschetta

2 x Wild Berry & Muesli Parfait

2 x Mini Chocolate Croissant

2 x Stack Pancake - Midnight Cookie & Biscoff Delight

BD 16



MINI SANDWICH BOX

Served Daily | 8:00am to 10:30pm

8 x Chicken Mayonnaise with Dill Pickle

8 x Egg Mayonnaise

8 x Tomato, Cucumber & Cream Cheese

8 x Turkey Ham & Cheddar

Or customize your box from the above selection

BD12



CLASSIC SANDWICH BOX

Served Daily | 12:00pm to 10:30pm

4 x Chef Sliders

4 x Buttermilk Chicken Sliders

8 x Mac & Cheese Bites

1 x Classic Fries

BD18



MIXED SLIDER BOX

Served Daily | 12:00pm to 10:30pm

8 x Chef Sliders

8 x Buttermilk Chicken Sliders

BD22

CUSTOM SPECIALTY BOX

A selection of 4 items

Served Daily | 12:00pm to 10:30pm

4 x Chef Sliders

4 x Buttermilk Chicken Sliders

4 x Classic Mini Turkey Sandwiches

8 x Mac & Cheese Bites

BD 22