

BEVERAGES

Homemade Ginger Limenade	\$5.00
Italian Ginger Ale	\$6.50
Italian Sparkling Limonata	\$6.50
Coke (choice of Classic / Zero)	\$3.50
Antipodes Drinking Water (choice of Still / Sparkling)	\$10.00

Latte / Cappuccino / Flat White	\$5.50
Espresso / Long Black / Americano	\$4.00

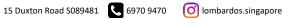
^{*+} Top-up \$1.00 for iced coffees

TEA & OTHERS

Hot Chocolate	\$5.50
Earl Grey Tea	\$3.50
Fruits Flavoured Tea	\$3.50

(choice of Strawberry / Lemon / Peach / Forest Fruits / Apple)









^{*+} Top-up \$1.00 for iced teas, chocolate



WINES Glass / Bottle

Cabernet Sauvignon - Australia

\$16.00 / \$58.00

Lush blackberry and plum with hints of spice, lead to a rich, soft, generous palate showing great length.

Chardonnay Blanc - Australia

\$16.00 / \$58.00

Fresh and flavoursome with stone fruit and citrus characters. A well-rounded wine with good natural acidity, finishing clean and crisp.

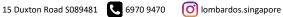
DRAUGHT BEERS

Half Pint / Full Pint Heineken \$8.00 / \$14.00 \$8.00 / \$14.00

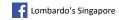
BOTTLED BEERS

Tiger Crystal	\$7.00
Heineken 00	\$6.00
The 1925 Yellow Van	\$14.00
The 1925 Liang Teh	\$14.00
The 1925 Blk 622	\$14.00
The 1925 Coffee IPA	\$14.00











LIQUERS

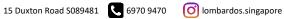
Gin		Per Shot / + Coke
-	Bombay Sapphire Dry Gin	\$12.00 / \$15.00
-	Nordes Gin	\$12.00 / \$15.00
-	Tanqueray Gin	\$12.00 / \$15.00
-	Puerto De Indias Strawberry Gin	\$16.00 / \$19.00
-	Monkey 47 Dry Gin	\$16.00 / \$19.00
Rum		Per Shot / + Coke
-	Myers Dark Rum	\$12.00 / \$15.00
-	Matusalem Platino	\$12.00 / \$15.00
-	Kahlua	\$12.00
Tequ	ila	Per Shot / + Coke
-	Jose Cuervo Especial Tequila	\$12.00 / \$15.00
-	Don Julio Reposado Tequila	\$12.00 / \$15.00
-	Patron Silver Tequila	\$16.00 / \$19.00
*+ Ginge	er Ale additional \$5.00 on top of per shot	

LIQUERS

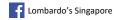
Vodk	a	Per Shot / + Coke
-	Eristoff Vodka	\$12.00 / \$15.00
-	Grey Gooose Vodka	\$12.00 / \$15.00
Whiskey		
-	Jack Daniel Whisky	\$12.00 / \$15.00
-	Baileys Irish Cream	\$12.00
-	Jura 12years Whisky	\$16.00 / \$19.00
-	Balvenie 12years Whisky	\$16.00 / \$19.00
-	Highland Park 12years Whisky	\$16.00 / \$19.00
-	Dalmore 12years Whisky	\$16.00 / \$19.00



*+ Ginger Ale additional \$5.00 on top of per shot









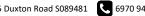
COCKTAILS

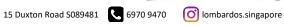
Singapore Sling (Gin, Cherry Brandy, Orange Liquer, DOM, Pineapple Juice)	\$21.00
Gimlet	\$17.00
(Gin, Lime)	±1=00
Margarita (Lime) (Tequila, Orange Liquer, Lime Juice)	\$17.00
Moscow Mule	\$17.00
(Vodka, Ginger Beer, Lime Juice)	
Long Island Tea	\$17.00
(Gin, Tequila, Vodka, Rum, Orange Liquer, Lime Juice, Coke)	
Bloody Mary	\$17.00
(Tomato Juice, Vodka)	
Sweet Surprise	\$17.00
(Red wine based cocktail)	
Breakfast @ Tiffany	\$17.00
(Vodka based cocktail)	

DESSERT

Affogato	\$8.00
Homemade Panna Cotta	\$8.00
(Served with Fresh Fruits)	
Homemade Tiramisu	\$10.00
Vanilla Bean Ice Cream (Single Scoop)	\$4.00











SIGNATURE BURGERS

Singapore Fling *EXCLUSIVE TO THIS OUTLET*



\$35.00

Wagyu beef topped with crab meat and melted cheddar – lettuce – vine tomato – local mini pickles – Lombardo's homemade burger sauce

Best paired with: The 1925 Brewing Co Yellow Van – a delicate balance between hops and malt with subtle bursts of Citra

Hangover Burger *THE ULTIMATE CURE AFTER A NIGHT OUT*





\$27.50

Black Angus beef – melted English cheddar – grilled pancetta – sweet red wine onion compote – lettuce – vine tomato – local mini pickles – sunny side-up egg – Lombardo's homemade burger sauce

Best paired with: Extra Cold Heineken on Tap – plunged to -3 degrees so you get the crisp and light flavour of Heineken

Silence Of The Lambs

A KILLER COMBINATION



\$27.50

Lamb – melted mild French goat cheese – Iberico chorizo – sweet red wine onion compote – lettuce – vine tomato – local mini pickles – Lombardo's homemade burger sauce

Pork-A-Licious

SO TENDER IT MELTS IN YOUR MOUTH



\$ 29.50

Pulled pork braised in beer for 14 hours on top of a juicy Black Angus beef patty – melted English cheddar – lettuce – local mini pickles – homemade burger sauce and BBQ sauce

Best paired with: The 1925 Brewing Co Blk 622 – black with smooth creamy foam, and hints of coffee and caramel

Moo's & Blues *BLUE CHEESE LOVERS' ULTIMATE HIGH*





\$28.00

Black Angus beef – melted stilton blue cheese – avocado – spring onion – lettuce – local mini pickles – Lombardo's homemade garlic mayo

Best paired with: The 1925 Brewing Co Liang Teh – crisp lager accentuated by the lightness of white chrysanthemums

Dragon Burger *FEEL THE FIRE*





\$25.50

Black Angus beef – locally pickled tender pastrami style beef – melted English cheddar – homemade spicy Madame Jeanette sauce – lettuce – local mini pickles – Lombardo's homemade burger sauce

Spicy Kimchi Burger *FROM KOREA WITH LOVE*



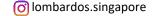


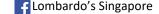
\$29.50

Black Angus beef – Korean kimchi – melted English cheddar – lettuce – Lombardo's homemade burger sauce

LOMBARDO'S

6970 9470







CLASSIC BURGERS

Beef Burger \$21.00

Black Angus beef – sweet red wine onion compote – lettuce – local mini pickles – Lombardo's homemade burger sauce

Dutch Cheese Burger 🐙

\$22.50

\$ 27.50

Black Angus beef – melted English cheddar – sweet red wine onion compote – lettuce – local mini pickles – Lombardo's homemade burger sauce

Lamb Burger 🛒 \$21.00

Lamb – sweet red wine onion compote – lettuce – local mini pickles – Lombardo's homemade burger sauce

Wagyu Burger 💌

Wagyu beef farmed according to traditional Japanese methods – sweet red wine onion compote – lettuce – local mini pickles – Lombardo's homemade burger sauce

HOLD THE BEEF BURGERS

Black Salmon Burger



\$24.00

Norwegian farmed salmon wrapped in nori cooked to perfection – avocado – lettuce – homemade horseradish, dill & Greek yoghurt sauce

BBQ Pulled Pork Burger



\$22.00

Slowly roasted for 14 hours in a bath of beer and spices – local mini pickles – BBQ sauce

Mean Green Vegetarian Burger



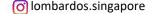
\$20.00

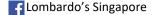
Grilled courgette – avocado – red wine onion compote – toasted vine tomato – melted mild French goat cheese - lettuce – beetroot – sweet balsamic reduction

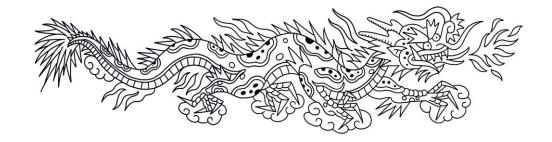
*Vegan option available with no cheese!

LOMBARDO'S









MAKE IT A MEAL

LUNCH

Burger of your choice Top Up \$5.00

+ Side (Lime Zest Fries / Grilled Vegetables)

+ Beverage (Coke / Sprite / Coffee / Tea)

EVENING

Burger of your choice Top Up \$5.00

+ Side (Lime Zest Fries / Grilled Vegetables)

+ Beverage (Coke / Sprite)

Burger of your choice Top Up \$10.00

+ Side (Lime Zest Fries / Grilled Vegetables)

+ 1/2 Pint Draught Beer (Guinness / Heineken)

Burger of your choice Top Up \$15.00

+ Side (Lime Zest Fries / Grilled Vegetables)

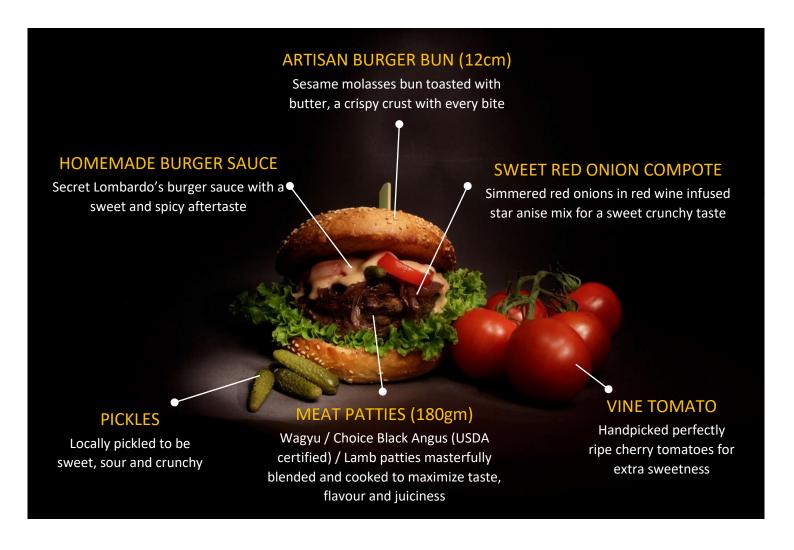
+ Cocktail







what makes a Lombardo's Burger



LOMBARDO'S







SIDES

Lime Zest Fries \$8.00

Classic potato fries with a touch of lime zest accompanied by your choice of sauce: (Ketchup / Homemade mayo / Truffle mayo*)

*Top up \$2.50 for Truffle mayo sauce

Grilled Vegetables

\$8.00

Seasonal vegetables grilled with herbs

EXTRA TOPPINGS

Cheese Toppings

- -English Cheddar Cheese \$2.00
- -Stilton Blue Cheese \$4.00

Green Toppings

- -Spicy Kimchi \$4.00
- -Avocado \$2.50
- -Grilled Courgette \$1.50
- -Sautéed Mushrooms \$1.50

Other Toppings

- -Pancetta \$3.00
- -Grilled Iberico Chorizo \$2.50
- -Sunny Side-up Egg \$2.50

LOMBARDO'S



