



Dear Guest, please inform our team members of any dietary requirements:
 G - Gluten, D - Dairy, E - Egg, S - Soy, SS - Sesame, SF - Sea Food, N - Nuts,
 V - Vegetarian, VN - Vegan, GF - Gluten Friendly, A - Alcohol
 F - MSC Certified Seafood - Sustainably Caught Seafood
 M - Mustard, MS - Molluscs, C - Celery

NIBBLES & BITES

CHICKEN RINDS (G, D, E) chicken rinds, chili, lime, salt, ranch sauce	55
WARM PUB PRETZELS (V, G, D) cheese, honey marmalade	55
THAI BEEF LETTUCE CUPS (S, SS, N) fresno chili, Thai basil, crispy rice, picked vegetables	65
BEEF BRISKET SLIDERS (D, G, E) 3 6 9 PCS	65/125/185
brioche bun, smoked cheese	
CHEESE NACHOS (V, D, C) served with guacamole, sour cream & salsa	65
add chili con carne	25
SMOKEY BUFFALO CHICKEN DRUMETTES (G, D, SS) 6 12 PCS	65 / 120
blue cheese dip, vegetable sticks	
CRISPY FRIED CALAMARI (G, D, E, M, SF)	65
lemon tartar sauce, parmesan cheese	
SIZZLING RUSSIAN BAKED PRAWNS (SF, D)	75
saffron sauce, feta crumble	
MEXICAN CHICKEN QUESADILLAS (D, G)	75
corn tortilla filled with chicken, bell peppers, cheese, sour cream, salsa & guacamole	
THE 7 BAR PLATTER (G, D, F, E, M, C)	129
chicken rinds, beef brisket sliders, calamari, fries & celebrations	



Signatures

EARLY BIRD LUNCH (D, G, M, E) crispy bacon, beef sausage, grilled field mushrooms, tomato, hash browns, fried egg, baked beans, sourdough	75
SAUSAGE BY METER served with caramelized onion, honey mustard, sweet relish 50cms (D, G, M) spicy chicken chorizo 50cms veal bratwurst 50cms	75 85
CHICKEN TACO 3PCS (D, G, E) (A) homemade taco, pulled chicken crushed avocado, mango salsa, lime aioli	69
HOTDOGS & BREW (G, D, E, M) selection of gourmet hot dogs, bun, mustard, mayo, homemade ketchup, aged cheddar, crispy bacon, fried onions, pickled cucumber Add beer flight 2 bottles	69 60
THE PUB BOARD & KNIFE (D, G, M) selection of 3 cheese, 3 cold cuts, crackers, pickles, mustard, rolls & sticks	125
SPICED BUTTER CHICKEN CURRY (D, N) served with steamed rice, papadum & mango chutney	99
FISH & CHIPS (F, G, D, E) cod fillet, crushed peas, tartar sauce, French fries	115
GERMAN CHICKEN SCHNITZEL (G, D, M) country style potatoes, cranberry sauce, aged parmesan cheese	90
CEDAR WOOD SMOKED SALMON (F, D, G) tobiko butter sauce, asparagus, confit garlic mash	109
WILD MUSHROOM CLASSIC RISOTTO (V, D) add chicken	89 15

Salads & Bowls

ENGLISH GARDEN SALAD (V, VN, M) baby gem, spinach, asparagus, radish, peas, tomato, cucumber, honey mustard sauce	55
FLAKED SALMON SALAD (F, M, E) asparagus, mustard dressing, pickled onion, quail egg	69
CAESAR SALAD (NO ANCHOVY) (V, G, E, D, N) Baby Gem, aged parmesan, garlic crouton Add chicken Add shrimps (SF)	55 10 15
THE BOWL (F, S, SS, N) ahi tuna, edamame, guacamole, sushi rice, Asian soya dressing, macadamia nuts	69
CLASSIC HOUSE RIBEYE STEAK SALAD (M, D) mixed greens, pickled onion, asparagus, mustard dressing	89



LOVE FOR FRIES

CURLY FRIES | REGULAR FRIES | HERB (G) - 40

CHOICE OF TOPPING (D, G, C, E) - 15
beef chili, grilled chicken, creamy cheese sauce, spicy tomato salsa, Monterey jack cheese

TRUFFLE PARMESAN FRIES (D) - 45

BREADS & BUNS

All burgers and sandwiches are served with your choice of thick cut fries, or side salad

THE 7 BURGER (D, E, G, M) - 89 angus beef, melted cheese, caramelized onions, mustard mayo, lettuce & signature slaw	
CLASSIC CHICKEN BURGER (G, D, E, SS) - 75 chipotle, lettuce, spicy chicken filet, avocado, tomato, cheddar, crispy jalapenos, homemade slaw	
SIGNATURE STAMPED LAMB PITA (G, D, SS) - 85 bazaar spices, lettuce, tzatziki	
FARM MOZZARELLA PANINI (V, D, G, N) - 69 olive tapenade, rocket leaves, grilled capsicum, zucchini, basil, virgin olive oil	
THE VEGETARIAN BURGER (V, D) - 69 vegetarian patty, rocket leaves, tomato chutney, cheddar cheese, French fries	

RUBS (C, N, M)
Signature Rub
Chermoula
Chimichurri
Blackening spice

STEAKS & CHOPS

Your choice of sauce & one side dish

U.S tenderloin - 200GM / 300GM	129 / 149
USA Rib Eye - 300GM	179
Lamb Rack	190
SAUCES (D, G, M, N) (A) black pepper, mushroom, creamy peppercorn, red wine	

SIDES DISHES

Grilled vine cherry tomato
Sautéed wild mushrooms
Grilled asparagus
Garlic confit mash potato (D)
Mixed green salad
Buttered garden vegetables (D)
Fries
Fries with sloppy joe (D, G)

Flat Bread Signatures

ITALIAN FLATBREAD (D, G) bocconcini, extra virgin oil, vine tomato, rocket	70
MUSHROOM FLAT BREAD (G, D) garlic cream, burrata, roasted mushroom, arugula, caramelized onions	70
STEAK FLATBREAD (G, D) skirt Steak, gorgonzola, shimeji	105
CHIPOTLE FLATBREAD (G, D, E) chicken, chipotle ranch sauce, avocados, bacon, cilantro, and red peppers	90
CLASSIC PEPPERONI cheese mozzarella, beef pepperoni (G, D)	85

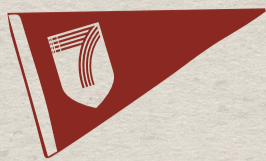


SHAKE & BAKE

EPIC GRANITA - SERVED BY THE TABLE (D, E) vanilla custard, raspberry gelée, fresh berries	59
BLACK FOREST AFFOGATO (D, G, E) chocolate mousse, cherry compote, vanilla mascarpone chantilly, espresso	59
ADULT ONLY POPSICLE (VN) a shot of adulting + seasonal fruit	79
CLASSIC BANANA BANOFFEE (D, G) salted dulce de leche, flambeed banana, whipped cream	49
FRESHLY BAKED CHOCOLATE CHIP COOKIES SKILLET (E, G, D, N)	49

Cider/ Bottled beer

Strongbow	40
Heineken 0 %	32
Heineken	38
Amstel Light	40
Corona	40
Estrella Dam	40
Brewdog Punk IPA	55



DRAUGHT BEER

Stella	55/35
Peroni	55/35
Guinness	55/35
Hoegaarden	55/35
Tiger	55/35
Heineken	55/35
Strongbow	50/35

SIGNATURE COCKTAILS

BABY, CALM DOWN	120
Prosecco, Aperol, Elder Flower Liqueur, Chambord, Raspberry Puree, Rose water	
SPORT DON'T LIE	110
Jose Cuervo Silver, Cointreau, Corona, Agave Syrup, Fresh Grapefruit Juice, Fresh Lime	
THE LIVING LEGEND	68
Ron Zacapa, Jim Beam, Orgeat Syrup, Hazelnut Syrup, Chocolate Bitters, Pineapple, Lime	
TEMPTED TO TOUCH	55
Bacardi, Malibu, Strawberry Puree, Fresh Strawberry, Fresh Lemon	
EVERYBODY TALKS	110
Bacardi, Tanqueray, Mango Juice, Passion Fruit, Fresh Mint, Fresh Lime	
BACK ON 7	55
Tanqueray London Dry, Blueberry Jam, Fresh Cucumber, Rosemary, Fresh Lime, Tonic	
ABOVE THE CLOUDS	55
Southern Comfort, Red label, Fresh Orange Juice, Fresh Lemon	

CHAMPAGNE

Moët & Chandon Brut «Impérial», France	895
Moët & Chandon Brut «Impérial Rosé», France	1050
Louis Roederer, Brut Nv, France	945



Sparkling Wine

Alberto Nani, Organic, Prosecco, Extra Dry, Italy	65/320
Parés Baltà, Brut Cava, Penedes, Spain	295

WHITE WINE

Hardy's, Chardonnay, Australia	42/190
Castello Di Gabbiano, Pinot Grigio, Italy	50/240
Baby Doll, Sauvignon Blanc, Yealands, New Zealand	65/325
Penfolds, Koonunga Hills, Chardonnay, South Australia	345
Cloudy Bay, Sauvignon Blanc, New Zealand	585
Henri Bourgeois, Sancerre Grand Reserve, Loire Valley, France	620
Martin Codax, Albarino, Spain	320
Dr. Loosen, Reisling, Mosel, Germany	280



ROSE WINE

De Bortoli, Family Selection Rosé, New South Wales, Australia	54/260
Chateau d'Esclans, «Whispering Angel», Côtes de Provence, France	460

RED WINE

Navarra Vina Palomeras, Tempranillo, Spain	42/190
Robert Mondavi, «Bourbon Barrel», Cabernet Sauvignon, USA	55/270
Oyster Bay, Pinot Noir, Marlborough, New Zealand	72/350
Barossa Valley Estate, Shiraz, South Australia	400
Château l'Eglise d'Armens, Saint-Emilion Grand Cru, France	520
Barone Ricasoli Brolio, «Chianti Classico», Tuscany, Italy	440
Argento, Malbec, Argentina	245

WHISKY

JW Red Label	42/890
JW Black Label	52/1078
JW Blue Label	240/5100
Chivas Regal 12yo	58/1232
Chivas Regal 18yo	106/2252
Hibiki Harmony	85/1760
J&B Rare	50/1062
John Jameson	50/1062

SINGLE MALTS

Glenmorangie	60/1175
Glenfiddich 12 YO	58/1500
Glenlivet 12 YO	65/1270
Glenlivet 15 YO	70/1368
Macallan 12 YO	80/1564
Macallan 18 YO	230/4496
Laphroaig 10 YO	60/1173

AMERICAN WHISKEY & BOURBON

Jack Daniel's	52/1105
Gentlemen Jack	55/1168
JD Sinatra Select	135/3786
Jim Beam	50/1062

VODKA

Absolut Blue	42/890
Ketel One	50/1062
Grey Goose	52/1105
Beluga Noble	58/1232
Belvedere	58/1232
Ciroc	65/1500
Absolut Citron	50/1100

GIN

Tanqueray London Dry	42/890
Tanqueray No. 10	54/1148
Hendricks	55/1200
Monkey 47	65/939
Bombay Sapphire	45/956
Beefeater Pink	45/956
Gin Mare	55/1200

TEQUILA

Jose Cuervo Especial Silver	42/890
Jose Cuervo Especial Gold	48/1020
Patron Silver	52/1105
Don Julio Añejo	95/2018
Don Julio 1942	274/6000
Clase Azul Reposado	180/3850
Patrón Añejo	70/1500
Patrón Reposado	70/1500

RUM

Bacardi Superior	42/890
Captain Morgan Dark	45/956
Captain Morgan White	45/956
Captain Morgan Spiced Gold	48/1020
Bumbu	55/1168
Havana Club	55/1168
Ron Zacapa 23 YO	90/1912

BRANDY & COGNAC

Toress 10	42/900
Hennessy VS	49/958
Remy Martin VSOP	60/1173
Remy Martin XO	190/3714
Courvoisier XO	190/3714

LIQUEUR

Cointreau	40
Drambuie	40
Baileys	45
Jagermeister	45
Sambuca	40
Absinthe	50
Kahlua	40
Ameretto	50

APERITIF

Pimms No 1	40
Martini Bianco	40
Martini Extra Dry	40
Martini Rosso	40
Martini Rosato	40
Campari	40
Aperol	40

SOFT DRINKS

Pepsi / Pepsi Diet	24
7 up / 7 up Diet	24
Tonic Water	24
Ginger Ale	24
Soda	24

ENERGY DRINKS

Red Bull	30
Red Bull Sugarfree	30
Red Bull Watermelon	30

FRESH JUICES

Orange, Mint Lemon, Pineapple, Watermelon	30
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WATER

Acqua Panna	30/35
San Pellegrino	30/35



YOU NEED
ANOTHER
DRINK!

