SPRMRKT is a cultural-culinary brand focused on the simplicity of the everyday with people at the heart of its location. Produce-driven cooking, responsible sourcing and conscious dining are values that guide our approach to feed you better.

SPRMRKT is a place that inspires daily life.

To reduce our negative impact on the environment, we've installed a sustainable mineral water filtration system, Nordaq.

Enjoy unlimited still or sparkling water for just \$1.50 per person. If you don't wish to support our cause, let us know and we will remove it from your bill.

Breakfast & Brunch, Smoothie Bowls are available from 9am to 5pm.

All menu items available from 11am.

BREAKFAST & BRUNCH

SPRMRKT Breakfast Platter

Choice of 2 eggs, mixed mushrooms, 2 pork sausages, bacon, tomato, fresh leaves, sourdough 29

Ham Eggs Benedict

2 poached eggs, shaved gammon ham, English muffin, classic hollandaise

Crab Eggs Benedict

2 poached eggs, crab meat, apple slaw, English muffin, avocado, classic hollandaise, ikura 28

Omelette

Cream, gammon ham, wild mushrooms, cheese

Egg White Omelette

Gammon ham, wild mushrooms, cheese 24

Avocado Toast

Sourdough, baby heirloom tomatoes, 2 fried eggs 24

Buttermilk Pancakes

3 fluffy pancakes, maple syrup, tomatoes, streaky bacon, chorizo, fried egg 22

French Toast

Strawberries, blackberries, raspberries, blueberries, mascarpone, maple syrup 22

Shakshuka

Baked cannellini beans, sweet bell peppers, tomatoes, mixed herbs, 2 eggs, sourdough 22

Housemade Granola

Honey yogurt & fresh mixed berries 16

SMOOTHIE BOWLS

The Green Goddess

Avocado, spinach & banana, coconut water, overnight oats, pili nuts, sunflower, pumpkin & chia seeds.

Berry Buddha Bowl

Strawberries, blueberries, Greek yoghurt, overnight oats, pili nuts, sunflower, pumpkin & chia seeds 18

Açai Granola Bowl

Homemade granola, Greek yoghurt, pumpkin & sunflower seeds, banana, berries & açai 21

GRAIN BOWLS

Aburi Salmon

Organic Cambodian brown rice, torched salmon, poached egg, cherry tomato, avocado, ginger shoyu dressing 25

Wagyu Teriyaki

Australian Wagyu, homemade teriyaki, organic brown rice, sauteed mushrooms, edamame cherry tomato, onsen egg, furikake 28

Add On To Your Breakfast & Brunch Dish:

+ Toasted brioche	5
+ Toasted sourdough	5
+ Streaky bacon	5
+ Chorizo sausage	5
+ Kurobuta pork sausage	5
+ Gammon ham	5
+ Mushrooms	5

APPETIZERS & SNACKS

Brussel Sprouts

Burnt corn, pomegranate, siracha mayo, sea salt

Blue Swimmer Crab Dip

Baby spinach, cream, parmesan cheese, warm bread

18

Smoked Tomato Soup

Roasted Roma tomatoes, mozzarella cheese, basil pesto, warm toast

14

Chicken Wings

6 Mid wings, turmeric butter, maple, kaffir lime leaf, homemade barbecue sauce

14

Truffle Fries

Shoestring fries, kombu dust, grana Padano cheese 14

Zucchini Fries

Homemade zucchini fries, sriracha mayo 15

Hokkaido Pork Katsu Sando

Japanese milk bread, sumo miso mayo

18

Vegan Cheese Board

Pepper Jack, Cashew Cheddar, Garlic & Herbs, Smoked Paprika.

Served with almond hummus, fruit, candied nuts, and gluten-free organic brown rice crackers 32

PASTAS, BURGERS & WRAP

Pesto Penne

Local basil pesto, sun-dried tomatoes, sweet potato crisps, grana padano (vegetarian)

Prawn Spaghetti

Birds eye chilli, garlic, prawns Served on spaghetti aglio olio 34

Truffle Mushroom Rigatoni

Black truffle & mushroom ragoût, flat-leaf parsley, grana padano

30

Beef Pappardelle

Braised wagyu beef ragoût, grana Padano 34

Buttermilk Fried Chicken Burger

Brioche bun, homemade barbecue sauce, lettuce, apple slaw, fries

30

The Late Breakfast Burger

Wagyu beef patty, brioche bun, cheddar, fried egg, bacon, avocado, homemade barbecue sauce, fries 42

Chicken Sofrito Wrap

Chicken, chorizo, farro, pickled cucumbers, tomatoes, masala honey yoghurt sauce, French fries

FISH, MEAT & SEAFOOD

Blackened Fish & Chips Squid ink batter Pacific halibut, kimchi slaw, fries, lemon wedge 30

BBQ Pork Ribs 18-hour sous vide Duroc pork ribs, homemade barbecue, garden herbs 42

Grilled Hamachi Collar (seasonal) Grilled Yellowtail collar, capers, burnt butter, anchovy 29

US Prime Ribeye Pan-roasted 250g Brandt Ribeye, grilled baby carrots, fries, béarnaise sauce 58

WATER

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HOUSE WINE (by the glass)

*Happy Hour from 5pm -7:30pm Daily (excluding PH)

White 14 / 12 HH

Red 15 / 13 HH

Sparkling 14 / 12 HH

DRAFT BEER

Northcoast Brewery Co A leader In Philanthropy And Sustainability. Certified B Corp And TRUE Platinum Zero Waste Certified Serving Non-GMO Verified Beer.

Scrimshaw Pilsner 4.7% 18/15 HH

CRAFT BEER

Heart Of Darkness - Kumquat Pale Ale 4.5% 15

Royal Jamaican Alcoholic Ginger Beer 4.4% 14

Sweet Water Brewery 420 Extra Pale Ale 5.7% 15

Northcoast Brewery Co Old No. 38 Stout 5.4% 15

Thatchers
Katy Cider – light abd sparkling with strawberry aromatic notes 7.4%
19

WHITES

Golden Mullet Fury 2015 Mclaren Vale, South Australia Made from Semillon, viognier and arneis 78

Maias Branco 2021 Dão, Portugal An organic wine with notes of lemon and lime as well as floral 78

Dufte PUNKT 2016 Eden Valley, Australia Riesling with notes of tropical fruits 78 / 68HH

Frey – Sohler 2015 Gewurztraminer Alsace France Light and dry with notes of apple 78

ORANGE WINE

It's not wine made from oranges! Like Rosé, Orange Wine gets its colour and complex flavour from steeping in the skins of its grapes.

A Laranja Mecanica 2019 Alentejo, Portugal A Honey-coloured wine with an exuberant nose. Notes of candied orange, and quince. 100 / 85 HH

REDS

Quinta Das Maias 2017 Dão, Portugal An organic wine with notes of dried herb cassis and red fruit. 20 / 40 / 78 / 66.3 HH

Meandro Do vale Meào 2018 Douro, Portugal Floral scents combined with red fruit aromas fill the mouth with intense notes and a complex after taste. 83 / 70.5 HH

Bourgogne Domaine Gros Frere & Soeur 2017 Hautes-Côtes de nuits, France Pinot Noir earthy with notes of wild berries 86

Ephemera Heathcote, Australia Sustaianble, organic and vegan made from negroamaro. Notes of dark fruit, flowers, exotic spice 100/85 HH

SPARKLING (glass /bottle)

Belstar Prosecco Veneto, Italy 76 / 64.6 HH

Andre Jacquart Vertus Experience, *Chardonnay (Champagne),* France 100 / 85 HH

Prisecco Cuvée No. 7 (Alc free) Damson, Gelbmöstler, Germany 60 / 51 HH

COCKTAILS

Aperol Spritz Aperol, prosecco 18

Mimosa Prosecco, orange juice, grenadine

Espresso Martini

SPRMRKT Mojito Rum, gula melaka, lime, mint

Framboise & Litchi Vodka, Litchi, Orange Liqeur, Framboise 18